



Geschmack & Technologie

Apfel Cranberry Sauce

Recipe number:
ER2300567

Processing sequence:

Add the apple-cranberry mix to the port fine seasoning sauce and mix well.

Warm the sauce well and serve with the dish.

Raw material:

Spices & processing aids:

1000 g	Feine Würzsauce Portwein	3779200
150 g	Cranberry - Apfel - Mix	862400

Ingredients:

water, Port wine (contains E 220 SULPHUR DIOXIDE), cranberries, sweetened (cranberries, sugar, starch, sunflowers oil), apple cubes (apples, preservative: E 220 SULPHUR DIOXIDE), toasted onions, sugar, modified starch, beef extract, salt, rapeseed oil, spices, natural flavourings, caramel, thickening agent: E 415 xanthan gum, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), acid: E 330 citric acid

Nutrition declaration:

energy value	418 KJ
energy value	99 Kcal
fat	1,2 g
saturates	0,2 g
carbohydrate	16,6 g
sugar	11,8 g
polyols	0,0 g
protein	1,7 g
sodium	0,6 g
salt	1,5 g

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