

Full product name		Jar Capacity	Net weight	Net dry weight	Pcs
<div>Sauerkraut Stew</div> <div>Pasteurized product</div>		<div>900</div> <div>ml</div>	<div>830</div> <div>g</div>	<div>nd</div> <div>g</div>	<div>1</div>

Ingredients

White cabbage (40%), sauerkraut (20%) (white cabbage, salt), water, canola oil, onion (5%), mushrooms (3%), carrot, plums, tomato concentrate, sugar, salt, spices, dried forest mushrooms.

Nutrition declaration	w 100 g	
Energy	359	kJ
	87	kcal
Fat	6,5	g
of which saturates	0,5	g
Carbohydrate	4,3	g
of which sugars	1,6	g
Protein	1,1	g
Salt	1,2	g

	yes/no
Contains sugar	yes
Contains gluten	no
Contains preservatives	no

Storage conditions

In cold and dry palces without natural light. After opening keep in refrigerator.

Logistic data/export

EAN pcs	5906013002534
PKWIU	10.85.13-0
CN code	21069098

Pallet packing - standard	quantity
Number of pieces in carry-pack	8
Number of carry-pack on the layer	12
Number of carry-pack on the pallet	72
Number of pieces on the pallet	576

Pallet packing - export	quantity
Number of pieces in carry-pack	12
Number of carry-pack on the layer	10
Number of carry-pack on the pallet	70
Number of pieces on the pallet	840

	height		width		depth	
Size of piece	16	cm	9,5	cm	9,5	cm
Size of carry-pack	16	cm	19	cm	38	cm
Size od europallet	126	cm	80	cm	120	cm
Size of industrial pallet	136	cm	100	cm	120	cm

Gross weight (pcs)	1188	g
Net weight (pcs)	830	g
Gross weight of the whole package	9,5	kg
Weight on the gross palette	685	kg

Type of package	glass jar	
Shelf-life	18	months
VAT rate	0	%

Other information

This product is a tribute to people looking for home-based dishes, based on the best traditions of Old Polish cuisine. This dish is just a few of the full-blown descriptions of the descriptions, almost the admiration for the taste and aroma of this incredible combination of vegetables brought by Queen Bona. In our edition is a mixture of sauerkraut, fresh and many herbs and spices. Our version is true, but the richness of the spices, the presence of mushrooms and plums allowed us to obtain a dish of exceptional taste and aroma, extremely filling and warming.

