



# 50023-00923-00 - Henningsen Powdered Beef Extract, 1/50 Lb Box

Dried, powdered beef extract. Convenient storage and ease of use. Use to enhance flavor.

Brand: Henningsen®

## Nutrition Facts

1 servings per container

Serving size **100.00 GM ( 100 g )**  
(100g)

<b>Calories</b>	<b>Per Serving</b>	<b>330</b>	<b>Per 100gr</b>	<b>330</b>
	<b>% DV*</b>		<b>% DV*</b>	

<b>Total Fat</b>	1.5g	<b>2%</b>	1.5g	<b>2%</b>
Saturated Fat	1.5g	<b>8%</b>	1.5g	<b>8%</b>
Trans Fat	0g		0g	
<b>Cholesterol</b>	5mg	<b>2%</b>	5mg	<b>2%</b>
<b>Sodium</b>	2,620mg	<b>114%</b>	2,620mg	<b>114%</b>
<b>Total Carbohydrate</b>	2g	<b>0%</b>	2g	<b>0%</b>
Dietary Fiber	0g	<b>0%</b>	0g	<b>0%</b>
Total Sugars	2g		2g	
Incl. Added Sugars	0g	<b>0%</b>	0g	<b>0%</b>
<b>Protein</b>	80g		80g	

Vitamin D	0mcg	0%	0mcg	0%
Calcium	64mg	4%	64mg	4%
Iron	3mg	15%	3mg	15%
Potassium	2,533mg	15%	2,533mg	15%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Nutritional/Diet Claims:** Gluten Free

### Ingredients

Beef Extract.

### Case Specifications

<b>GTIN</b>	10850023585490	<b>Case Gross Weight</b>	55.15 LB
<b>UPC</b>		<b>Case Net Weight</b>	50 LB
<b>Pack Size</b>	1 / 50LB	<b>Case L,W,H</b>	14.50 IN, 13.44 IN, 20.06 IN
<b>Shelf Life</b>	375 Days	<b>Cube</b>	2.26 CF
<b>Tie x High</b>	9 x 3		

### Preparation and Cooking

Preparation instructions not specified for this product.

### Serving Suggestions

Perfect for pastas and rice, flavors, bullion, stocks, sauces and more!

### Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. The product can be distributed at ambient temperatures. Prolonged storage at high temperatures, however, may reduce the functional shelf life of the product. It is recommended that the product be stored in a cool, dry environment. Ambient storage is acceptable, but prolonged storage at high temperatures may reduce the functional shelf life of the product.