



| 809 - Sal Líquida Light* en sodio Ajo | | 809 - Liquid salt Light* in sodium Garlic | | | | | | | | | | | | | | | | | |
|---|---|---|--|-----------|-----|---------------|------|----------------|-----|--------------------------|--|----------|------|------------|-----|-----------------|------|--------------------|-----|
| Envasado por | Nº RGS 24.01396/B | Packaged by | Nº RGS 24-01396/B | | | | | | | | | | | | | | | | |
| Origen | España | Origin | Spain | | | | | | | | | | | | | | | | |
| Denominación | Sal líquida | Designation | Liquid salt | | | | | | | | | | | | | | | | |
| Presentación | Sal líquida ligera en sodio* con aroma de ajo, envasada en botellines de PET con pulverizador, con indicación de volumen, uso y denominación. | Presentation | Low-sodium* liquid salt with flavor of garlic, packaged in spray PET bottles, indicating volume, use and designation. | | | | | | | | | | | | | | | | |
| Vida útil | 2 años desde la fabricación | Sell-by date | 2 years from the manufacturing date | | | | | | | | | | | | | | | | |
| Ingredientes | Agua, sal gema ligera en sodio (reducción 25% de sodio), cloruro potásico, aroma de ajo. | Ingredients | Water, Low-sodium salt (sodium chloride 25% reduction), potassium chloride, flavor of garlic. | | | | | | | | | | | | | | | | |
| Uso previsto | Condimento alimentario | Expected use | Food seasoning | | | | | | | | | | | | | | | | |
| Modo de uso | Se recomienda de 2 a 4 pulverizadas, reduciendo un 60% el consumo de sodio respecto una pizca de 0,3g de sal. Uso en todo tipo de platos. Agitar antes de usar. | Form of use | 2 to 4 sprays are recommended, providing 60% less sodium than a 0.3g pinch of salt. For seasoning all kinds of dishes. Shake before using | | | | | | | | | | | | | | | | |
| Uso inadecuado | Exceso de dosificación de producto, puede modificar las características organolépticas que se obtengan al final | Unexpected use | Not controlled dosing of the product can change the final organoleptic properties. | | | | | | | | | | | | | | | | |
| Materiales en contacto con el producto | Polipropileno, PET | Materials in contact with the product | Polypropylene, PET | | | | | | | | | | | | | | | | |
| Propiedades físicas | <p>Aspecto Líquido turbio</p> <p>Color Blanquinoso</p> <p>Sabor Salado-ajo</p> <p>Olor Ajo</p> <p>Densidad 17-19ºBé</p> | Physical properties | <p>Aspect Turbid liquid</p> <p>Colour Whitish</p> <p>Taste Salty-garlic</p> <p>Odour Garlic</p> <p>Density 17-19ºBé</p> | | | | | | | | | | | | | | | | |
| Información Nutricional | <p>100 ml contiene:</p> <table border="0"> <tr> <td>Sal (g)</td> <td>17,0</td> </tr> <tr> <td>Sodio (g)</td> <td>6,8</td> </tr> <tr> <td>Potasio (ppm)</td> <td>3100</td> </tr> <tr> <td>Potasio (%VRN)</td> <td>155</td> </tr> </table> <p>Contiene cantidades insignificantes de valor energético, grasas, grasas saturadas, hidratos de carbono, azúcares y proteínas</p> <p>Sin gluten.</p> | Sal (g) | 17,0 | Sodio (g) | 6,8 | Potasio (ppm) | 3100 | Potasio (%VRN) | 155 | Nutritional Facts | <p>100 ml contains:</p> <table border="0"> <tr> <td>Salt (g)</td> <td>17,0</td> </tr> <tr> <td>Sodium (g)</td> <td>6,8</td> </tr> <tr> <td>Potassium (ppm)</td> <td>3100</td> </tr> <tr> <td>Potassium (% NVRs)</td> <td>155</td> </tr> </table> <p>Contains negligible amounts of energy value, fat, saturates, carbohydrate, sugars and protein</p> <p>Without gluten.</p> | Salt (g) | 17,0 | Sodium (g) | 6,8 | Potassium (ppm) | 3100 | Potassium (% NVRs) | 155 |
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| Información sobre sustancias o productos que causan alergias o intolerancias según Anexo II del R (UE) 1169/2011 | Está elaborado con materias primas, exentos de los productos y/o sustancias que se relacionan en el anexo, conforme a la información y documentación facilitada por los proveedores de estas | Information about Substances or products causing allergies or intolerances according to Annex II R(EU) 1169/2011 | It's manufactured with raw materials exempt of products and/or substances given in the annex, according to the information and documentation provided by the suppliers of them | | | | | | | | | | | | | | | | |
| Información referente a OMGs | No contiene ni está producido a partir de organismos modificados genéticamente | Information regarding GMOs | Does not contain and/or is not produced from genetically modified organisms. | | | | | | | | | | | | | | | | |
| Almacenamiento | Conservar cerrado, preferentemente, en un lugar limpio, fresco y seco a temperatura ambiente | Storage | Store closed, preferably in a clean, cool and dry place at room temperature | | | | | | | | | | | | | | | | |
| *Reducción del 25% en sodio respecto a una sal líquida con el mismo porcentaje de dilución (20%) | | *25% reduction in sodium relative to a liquid salt with the same percentage of dilution (20%) | | | | | | | | | | | | | | | | | |