

Oxo beef / Van den Bergh Foods Ltd.

Contributors

Van den Bergh Foods.

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For tasty recipes and information about
the Oxo Range, please call free on: 0800 374342
(Monday to Friday, 9.00-5.00 UK only)
Calls may be recorded.

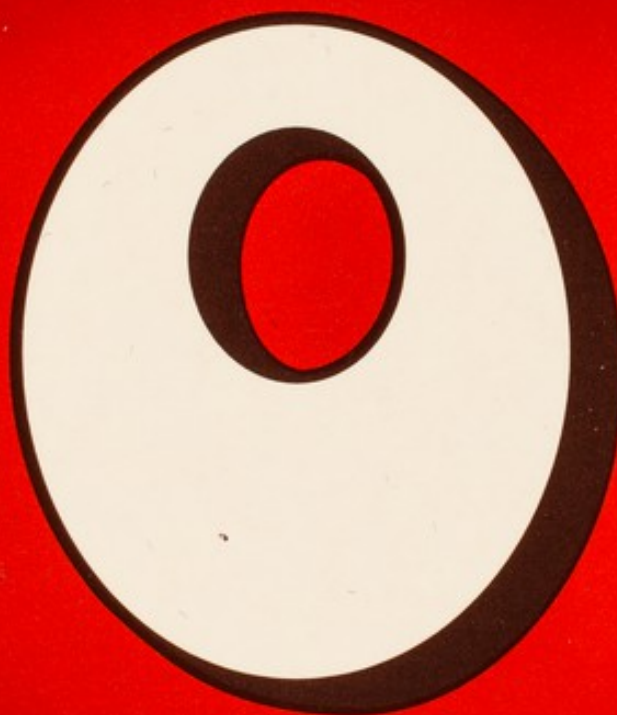
OXO™

INGREDIENTS
(GREATEST FIRST):
Wheatflour, Salt, Yeast
Extract, Cornflour, Colour
(Ammonia Caramel),
Flavour Enhancers
(Monosodium Glutamate,
Disodium Guanylate),
Beef Fat, Autolysed Yeast,
Flavouring, Dried Beef
Bonestock, Sugar, Dried
Onion, Pepper Extract.

NUTRITION INFORMATION
Per 100g as sold

Energy	1121/265 kJ/kcal
Protein	17.3g
Carbohydrate	38.4g
of which Sugars	2.6g
Fat	4.7g
of which Saturates	2.3g
Fibre	1.5g
Sodium	10.9g
PER CUBE 17 Calories, 0.3g	
Fat of which Saturates 0.15g.	

Van den Bergh Foods Ltd,
Brooke House,
Crawley, RH10 2RQ



OXO Beef



54444

*"For the tastiest Spag
Bol, Chilli, Lasagne
and Shepherd's Pies
simply crumble
into your mince
whilst browning."*

**6 Beef
Stock Cubes**

DIRECTIONS: Crumble your
cube(s) directly into your
food whilst cooking.
Alternatively, for a tasty
stock dissolve one cube in
190ml (1/3 pint) of
boiling water.

*I'm at my best when kept
in a cool, dark place.*

 **35g e**

Best Before **11/11/04**
1199W4C



OXO *Beef*

OCT.
2001