



Nutrition Facts

4 servings per container
Serving size 1 tbsp (12.5g)

Amount per serving
Calories 70

	% Daily Value*
Total Fat 5g	7%
Saturated Fat 1g	4%
Trans fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	8%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein less than 1g	
Calcium 200mg	15%

Not a significant source of Vitamin D, Iron and Potassium.

*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.

INGREDIENTS
Onion, Red Panka Chili Pepper, Tomato, Sunflower Vegetable Oil, Yellow Pepper, Garlic, Salt, Ground Annatto, Oregano, Pepper, Cumin and Calcium Phosphate.
May contain traces of milk, soy and egg.

MANUFACTURED BY:
Fuxion Biotech S.A.C.
Calle Los Eucaliptos Lt 1 C2 Urb. Santa Genoveva, Lurín, Lima - Perú. RUC 20513081236 Telf: (511) 513-9100.

IMPORTED AND DISTRIBUTED BY:
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PRODUCT OF PERÚ
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INSTRUCTIONS
Rehydrate mixture with water according to suggested recipes. Use entire contents of pouch for 4-5 servings (see recipes), or give your homemade meals a special touch of flavor, by adding one or more tablespoons, according to your taste.
STORAGE: Store in a cool, dry place.

Learn more about Fuxion HERE (Nature & Biotech)

NO ARTIFICIAL FLAVORS
NO TRANS FATS
GLUTEN FREE
NO PRESERVATIVES

Best before and lot printed on the package

Q'OCINA EN CASA

Made with select vegetables based on family recipes, with Gastón's special touch.

CHICKEN CASSEROLE (POLLO A LA CACEROLA)

- In a pan, brown 8 pieces of chicken (4 servings) after seasoning with salt. Remove and set aside.
- In the same pan, add 4 chopped tomatoes and cook for 6 min over low heat. Then add 2 1/2 cups water, 2 bay leaves, 1 mushroom, the contents of one pouch of **Q'ocina en Casa Red Sofrito Culinary Base**, 2 peeled potatoes (cut into halves), and return chicken to pot. Cook for 10 min.
- Add 1 cup carrot slices, 1/4 cup raisins and cook for 12 min or until potatoes are done. Season to taste.

***TIP:** Serve with white rice.
Note: 1 cup = 250 ml.

FIND MORE EASY-TO-PREPARE RECIPES HERE
QOCINAENCASA.COM

RED SOFRITO CULINARY BASE

FUXION

Q'OCINA EN CASA

Gastón Acurio

RED SOFRITO CULINARY BASE WITH RED PANKA CHILI PEPPER, ONION, AND ANNATTO

GROWN IN PERU
100% NATURAL INGREDIENTS

FREEZE DRIED COOKED VEGETABLE CULINARY BASE

Net Wt. 1.79 oz / 50 g

Serves 4 portions

TIME SAVED

DISEÑO GRÁFICO

PROYECTO
BASES CULINARIAS
FECHA: 10 de Agosto 2023

Nº 001

DESARROLLADO POR:
AGENCIA INTERNA /
ÁREA DE PACKAGING / MARKETING

DIRECTOR DE ARTE GENERAL:
RENZO SANGUINETTI MENÉNDEZ

PAÍS:
USA

DISEÑO:
JOHANNA UGAZ

COLORES ESPECIALES:

● 7737 C

● 485 C

APROBADO POR:

FECHA:

