

# Demi Glace de Veau Elite



Roasted special fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves, and peppercorns.



**INGREDIENTS:**

Veal Stock (Water, Roasted Veal Bones, Onions, Celery, Carrots, Tomato Paste, Mushrooms, Parsley Stems, Kosher Salt, Bay Leaves, Thyme, White Peppercorns).

<b>Nutrition Facts</b>			
Serving Size (14g)			
Servings Per Container			
Amount Per Serving			
Calories 10	Calories from Fat 0		
% Daily Value*			
Total Fat 0g	0%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol 0mg	0%		
Sodium 50mg	2%		
Total Carbohydrate <1g	0%		
Dietary Fiber 0g	0%		
Sugars <1g			
Protein 2g			
Vitamin A 0%	Vitamin C 0%		
Calcium 0%	Iron 0%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
	Fat 9	Carbohydrate 4	Protein 4

CODE	GTIN	PACK SIZE	SHELF LIFE
570	00185359000304	5 lb. tub – 20 lb. case	12 months from manufacture

**HEATING INSTRUCTIONS:**

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 12-24 hours at or below 40°F. Place thawed tub in a pot of boiling water or steamer. Heat to an internal temperature of 165°F. or let product thaw under refrigeration for approximately 12-24 hours at or below 40°F with 14 days storage life.