

Demi Glace de Viande Classic





Roasted special fed veal and natural beef bones simmered with fresh mirepoix and herbs. Excellent when paired with all proteins.



INGREDIENTS:

Veal and Beef Stock (Water, Roasted Veal & Beef Bones, Carrots, Celery, Onions, Tomato Paste, Parsley Stems, Garlic, Rosemary, Thyme, White Peppercorns, Bay Leaves), Demi-Glace Sauce Mix (Food Starch Modified, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extract of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (an emulsifier).

Nutrition Facts						
Serving Size (43	(n)					
Servings Per Co	٠,					
Gervings i ei Ge	illalilei					
Amount Per Ser	ving					
Calories 25 Calories from Fat 5						
	%	₀ Daily \	/alue*			
Total Fat 0.5g				19		
Saturated Fat	t Oa			0%		
Trans Fat 0g						
Cholesterol 0mg						
Sodium 220mg						
	-t- 2-			99 19		
Total Carbohydrate 2g						
Dietary Fiber	ug			09		
Sugars 1g						
Protein 3g						
Vitamin A 4%	Vitan	nin C 09	6			
Calcium 0%	Iron (0%				
*Percent Daily Values						
diet. Your daily values may be higher or lower depending on your calorie needs:						
	alories	2000	2,500			
Total Fat L	ess Than	65g	80g			
Saturated Fat L		20g	25g			
	ess Than		300mg			
Sodium L Total Carbohydrate	ess Than	2400mg	•			
Dietary Fiber		300g 25g	375g 30g			
Calories per gram:		2.7 y	July			
Fat 9 Carboh	vdrate 4	Protein	4			

CODE	GTIN	PACK SIZE	SHELF LIFE
910	00185359000465	16 lb. bucket	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 bucket 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.

