

## Braised Angus Beef Pot Roast





Wet aged Angus chuck roll seasoned with salt, pepper, thyme, rosemary and garlic, oven-seared and slow-braised with our Classic Demi Glace de Veau.



## **INGREDIENTS:**

Braised Angus Beef, Demi-Glace De Veau (Veal Stock (Water, Roasted Veal 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, Poly Sorbate 80 (An Emulsifier))). Kosher Salt, Thyme, Rosemary, Black Pepper, Granulated Garlic Powder.

Nutrit	ion F	Fact	ts		
Serving Size 3.6 oz. (100g)					
Servings Per Container					
A 1D 0					
Amount Per Serving					
Calories 190 Calories from Fat 110					
	C.	% Daily \	√alue*		
Total Fat 12g					
Saturated Fat 6g					
Saturated Fat 6g 30 <sup>th</sup> Trans Fat 1g					
Cholesterol 7	_			23%	
Sodium 220mg				9%	
Total Carbohydrate 1g					
Dietary Fiber 0g					
Sugars 0g					
Protein 21g					
Vitamin A 6%	Vitar	min C 09	%		
Calcium 0% Iron 10%					
*Percent Daily Val					
diet. Your daily va			ver		
depending on you	r calorie needs Calories	2000	2,500		
Total Fat	Less Than	65a	80a		
Saturated Fat	Less Than	20g	25g		
Cholesterol	Less Than	300mg	300mg		
Sodium	Less Than		2400mg		
Total Carbohydrat	300g	375g			
Dietary Fiber		25g	30g		
Calories per gram Fat 9 Car	bohydrate 4	Protein	4		

<sup>\*</sup> Pouch weight: approx. 6 lb (including 16oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
736	90185359000758	3 pouches*/case	18 months from manufacture

## **HEATING INSTRUCTIONS:**

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 16-30 hours at or below 40°F. Place thawed bag in a pot of boiling water or steamer; heat to an internal temperature of 165°F (approximately 20-30 minutes). Open bag and remove meat, skim fat from top of Jus if desired, pour Jus into heavy pot and heat on medium high. Slice or shred meat as desired, pouring hot Jus overtop to serve. For best results, heat from thawed state. To heat from frozen state, add 15 minutes to heat time.

