

Demi Glace de Veau Classic





Roasted special fed veal bones simmered with fresh mirepoix and herbs. Create a signature sauce by adding a single ingredient such as horseradish, mushrooms or peppercorns.



INGREDIENTS:

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, Polysorbate 80 (An Emulsifier).

Nutrition Facts						
Serving Size 1.5 oz. (43g)						
Servings Per Container						
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Amount Per Serving						
Calories 25 Calories from Fat 5						
% Daily Value*						
Total Fat 1g						
Saturated Fat 0g						
Trans Fat 0g						
Cholesterol 0mg						
Sodium 180mg						
Total Carbohydrate 2g						
Dietary Fiber 0g						
Sugars 1g						
Protein 3g						
Vitamin A 4% Vitamin C 0%						
Calcium 2% Iron 2%						
*Percent Daily Values are based on a 2,000 calorie						
diet. Your daily values may be higher or lower						
depending on your			0.500			
Total Fat	Calories Less Than	2000 65g	2,500 80g			
Saturated Fat	Less Than	-	25g			
Cholesterol	Less Than	300mg	300mg			
Sodium	Less Than	2400mg				
Total Carbohydrate 300g			375g			
Dietary Fiber	25g	30g				
Calories per gram: Fat 9 Carb		Protein				

CODE	GTIN	PACK SIZE	SHELF LIFE
536	00185359000403	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.

