

Demi Glace de Viande Elite



Roasted special fed veal and natural beef bones, simmered with fresh mirepoix, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns. Excellent when paired with all proteins.



INGREDIENTS:

Veal and Beef Stock (Water, Roasted Veal Bones, Roasted Natural* Beef Bones, Onions, Celery, Carrots, Tomato Paste, Mushrooms, Parsley Stems, Kosher Salt, Bay Leaves, Thyme, White Peppercorns). *Minimally Processed; No Artificial Ingredients.

Nutrition Facts	
Serving Size (14g)	
Servings Per Container	
Amount Per Serving	
Calories 11	Calories from Fat 1
% Daily Value*	
Total Fat 0.2g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 59mg	2%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Sugars <1g	
Protein 2g	
Vitamin A 1%	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
900	00185359000267	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.