

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

Amount Per Serving		% Daily Value*	
Calories 25	Calories from Fat 5		
Total Fat 1g			1%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 180mg			8%
Total Carbohydrate 2g			1%
Dietary Fiber 0g			0%
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 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
703114	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.

PALLET CONFIGURATIONS: 6 x 20 (120 cases) **BUCKET DIMENSIONS:** 10.125" x 10.125" x 10.5"