

Demi-glace sauce mix

DESCRIPTION

The powder is brown. The demi-glace sauce is a rich brown colour with a meaty taste and flavour.

USAGE

Use as is or as a base for bordelaise, forestière, charcutière and other upscale sauces.

PREPARATION

To make 4 L of Demi-glace sauce, dissolve 480 g of sauce mix into 1 L of cold water. Add this mix to 3 L of boiling water and mix well. Bring back to a boil and simmer for 3 minutes on low heat, mixing constantly. To make 500 ml (2 cups), use 56 g (6 tbsp) for 500 ml of water.

INGREDIENTS

Wheat flour, sugar, hydrolyzed plant proteins (soy, corn), salt, potato starch, monosodium glutamate, dehydrated vegetables (tomato, onion, beet), dehydrated red wine, palm oil, yeast extract (soy), disodium inosinate, disodium guanylate, citric acid, spices.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

6 Units x 1 kg
Height: 7.875"
Width: 10.125"
Depth: 14.875"
Volume: 0.69 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5 kg
Plastic Pail 18 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
2800	Demi-glace sauce mix	1 kg (2.2 lbs)	6.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612280047

Nutrition Facts	
per 3/4 tbsp (6 g)	
Amount	% Daily Value
Calories 20	
Fat 0 g	0 %
Saturated 0 g	0 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 420 mg	18 %
Carbohydrate 3 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
Protein 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %