

Roast beef au jus sauce mix

DESCRIPTION

A brown powder with a beef, spice and smoke flavour.

USAGE

Use on roast beef and rib roasts.

PREPARATION

To make 4 L of Roast beef sauce, dissolve 208 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 26 g (3 tbsp) for 500 ml of water.

INGREDIENTS

Salt, hydrolyzed soy proteins, modified corn starch, monosodium glutamate, potato starch, corn starch, colour, beef fat shortening, yeast extract (soy), dehydrated vegetables (onion, tomato, garlic), palm oil, wheat flour, corn syrup solids, xanthan gum, flavours, disodium inosinate, disodium guanylate, citric acid, spices, spice extracts, sulphites.

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
2050	Roast beef au jus 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: 060612205040

Nutrition Facts	
per 1 tbsp (4 g)	
Amount	% Daily Value
Calories 10	
Fat 0.4 g	1 %
Saturated 0,2 g	1 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 800 mg	33 %
Carbohydrate 1 g	0 %
Fibre 0 g	0 %
Sugar 1 g	
Protein 0,1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	0 %