

Hollandaise sauce mix

DESCRIPTION

The product appears as a yellow powder. The end product is a smooth, shiny light yellow sauce.

USAGE

Use with salmon, vegetables, eggs, fish or use as a base for Bearnaise, Maltese, Choron, Paloise and other upscale sauces.

PREPARATION

To obtain 450 ml of hollandaise sauce, melt 150 g of margarine over low heat. Remove from the burner, blend in 80 g of Hollandaise sauce and then add 300 ml of cold water. Stir constantly while cooking. As soon as the sauce reaches a boil, remove from heat. To make 4.5 L of Hollandaise sauce, follow the instructions above using 1.5 kg of margarine, 800 g of Hollandaise sauce and 3 L of cold water.

INGREDIENTS

Modified milk ingredients, wheat flour, modified corn starch, palm oil, monosodium glutamate, canola oil, hydrolyzed wheat proteins (soya), corn syrup solids, salt, onion powder, locust bean & guar gum, citric acid, spices, garlic powder, disodium inosinate, disodium guanylate, flavour.

PACKAGING

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

CASE SIZE

6 Units x 800 g
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
2670	Hollandaise sauce mix	800 g (1.7 lbs)	5.1 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: 060612267048

Nutrition Facts	
per 3/4 tbsp (6 g)	
Amount	% Daily Value
Calories 25	
Fat 0.7 g	1 %
Saturated 0.3 g + Trans 0 g	2 %
Cholesterol 0 mg	
Sodium 115 mg	5 %
Carbohydrate 3 g	1 %
Fibre 0 g	0 %
Sugar 2 g	
Protein 1 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	2 %
Iron	0 %