

112256 - Bearnaise Sauce



DELOUIS - La qualité par le naturel. Product : BEARNAISE SAUCE History and few words about the company : 1885 Georges Delouis embarked on the artisanal manufacture of vinegar. He bought avinegar factory in Limoges and his son Pierre, master vinegar maker, succeeded him.1976 George's grandson, Philippe, gave the company a new dimension by buildingproduction unit in Champsac. Sin...



MARKETING

Bearnaise sauce, or béarnaise, is an emulsified sauce made from egg yolk, shallot, tarragon, served to raise the meat. Delouis, the art of assembling the best things.

Nutrition Facts

8 Servings per container

Serving Size **15 grams**

Amount Per Serving

Calories **45**

% Daily Value*

Total Fat 4.5 g	6%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 20 mg	7%
Sodium 140 mg	6%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
112		13258831001121		12/4.4 OZ		
Brand	Brand Owner			GPC Description		
Delouis	Charbonneaux-Brabant S.A.			Sauces - Cooking (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
6.39 LBR	3.31 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
7.91 INH	5.27 INH	5.43 INH	0.13 FTQ	17x16	237 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Dry, hidden from sun, Ambient, cool temperature before opening. Refrigerate after opening. ---UNIT
UPC: 3258831001124---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Water, butter (milk) (28%), white wine vinegar (sulfites), egg yolk (6.2%), tarragon (5.25%), shallots, cream powder (milk), salt, mustard seeds, corn starch, vinegar, thickener: xanthan gum.

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PREPARATION & COOKING SUGGESTIONS

Ready to eat : open and eat.

SERVING SUGGESTIONS

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MORE INFORMATION