

57871 - Chicken Flavored Demi Glace



pail when correctly reconstituted will produce 512 oz of a finished ready sauce ready to be served. For a perfect broth use 9 parts water with 1 part base. Every batch of our Culinary Masters Chicken Demi-Glace Express starts with clean label chicken stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to ...



MARKETING

Every batch of our Culinary Masters Chicken Demi-Glace Express starts with clean label chicken stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concentrate those savory flavors.

Nutrition Facts

256 Servings per container

Serving Size **2.0 OZ**

Amount Per Serving

Calories **5**

% Daily Value*

Total Fat 0.5 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN		Pack Description			
101310	00741360395787		1/8 LB			
Brand		Brand Owner		GPC Description		
Culinary Masters		Culinary Masters		Food Glazes (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
8.5 LBR	8 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
7.25 INH	7.25 INH	7.75 INH	0.24 FTQ	30x05	683 Days	-5 FAH / -2.5 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

Keep refrigerated or frozen. ---UNIT UPC: 741360395787---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

INGREDIENTS

Extracts of (Chicken Stock, Onion, Leek, Celery, Carrot, Celeriac, Tomato, Potato, Parsley, Garlic, Peppercorn, Thyme, Bay Leaf, Rosemary), Water, Rice Starch, Yeast Extract, Chicken Fat, Salt, Fructose, Tomato Paste, Cultured Dextrose & Maltodextrin, Hops Extract, Thyme.

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PREPARATION & COOKING SUGGESTIONS

Chicken Demi-Glace – For a classic Demi-Glace combine 1 part Demi with 3 parts water, whisk, boil and serve. This 8# pail when correctly reconstituted will produce 512 oz of a finished ready sauce ready to be served. For a perfect broth use 9 parts water with 1 part base.

SERVING SUGGESTIONS

Demi-glace is a rich brown sauce in French cuisine used by itself or as a base for other sauces. The term comes from the French word glace, which, when used in reference to a sauce, means "icing" or "glaze."

MORE INFORMATION