

# 57872 - Veal 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 Veal Demi-Glace Express starts with clean label veal stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concen...



## MARKETING

Culinary Masters Veal Demi-Glace starts with clean label veal stocks made from bones, fresh vegetables, and aromatics. After reducing for hours, to concentrate those savory flavors, our veal glace is blended with fresh vegetable extracts and natural flavorings to produce a classical veal demi-glace.

## 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		
101010		00741360395794		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	689 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: 741360395794---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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

INGREDIENTS: Extracts of (Roasted Veal & Beef Stock, Onions, Leeks, Carrots, Celery, Celeriac, Mushrooms, Tomatoes, Potatoes, Garlic, Tomato Paste, Parsley, Spices, Rosemary), Rice Starch, Yeast Extract, Water, Tomato Paste, Salt, Sugar, Wine Concentrate, Caramelized Sugar, Cultured Dextrose & Maltodextrin, Garlic Powder, Hops Extract.

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### PREPARATION & COOKING SUGGESTIONS

Veal 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