



MARKETING



Nutrition Facts

38 Servings per container

Serving Size 2 tsp makes 1/4 cup prepared

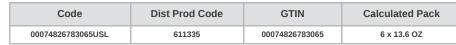
Amount Per Servin	g
Calories	

	% Daily Value*
Total Fat 4.5 g	6%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 330 mg	14%
Total Carbohydrates 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 1 g Added Sugars	2%
Protein 0 g	

Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 10 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



Brand	Brand Owner	GPC Description		
MINOR'S	Société des Produits Nestlé S.A.	Sauces - Cooking (Perishable)		

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.8 LBR	5.1 LBR	No		Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.6 INH	7.75 INH	4.2 INH	.22	12x5	275 Days	37 FAH / 41 FAH

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'



















SERVING SUGGESTIONS



Demi-Glace may be used as a "mother" sauce to create Hunter Sauce, Madeira Sauce, Peppercorn Sauce and many more. Perfect with meats and poultry.

INGREDIENTS



INGREDIENTS: VEGETABLE OIL (CORN AND/OR CANOLA OIL, TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR), MODIFIED CORN STARCH, PALM OIL, WATER, MALTODEXTRIN, SALT, SUGAR, BEEF STOCK, HYDROGENATED COTTONSEED OIL, BEEF FAT, 2% OR LESS OF HYDROLYZED SOY, CORN AND WHEAT PROTEINS, ONION POWDER, SOY SAUCE (WATER, SOYBEANS, WHEAT, SALT), CARAMEL COLOR, GARLIC POWDER, NATURAL FLAVORS, DISODIUM INOSINATE AND DISODIUM GUANYLATE, YEAST EXTRACT, HYDROLYZED SOY, WHEAT AND CORN PROTEINS, LACTIC ACID, BEEF, BEEF GELATIN, SODIUM PHOSPHATE, DISODIUM SUCCINATE, CALCIUM LACTATE, ENZYME MODIFIED CREAM, BROWN RICE SYRUP, SULFITING AGENTS.

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



Yields 76 fl. oz.Bring 2 quarts of water to a rapid boil; turn off heat. Immediately add 1 container of sauce concentrate. Mix with a wire whip until product is smooth and thickened.

MORE INFORMATION





NUTRITIONAL ANALYSIS

Calories	50
Protein	0 g
Total Carbohydrates	3 g
Sugars	1 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4.5 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	1 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	330 mg
Calcium	0 mg
Iron	0 mg
Potassium	10 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS