

#96877 – 5lb Case

#96977 – 20lb Case

# Veal Demi-Glace

## PRODUCT INFORMATION

This kitchen staple is essential for all your sauce work, an industry standard for every operation. Saving labor and time this chef-crafted sauce is ready for all your inspirations, provides a neutral foundation to craft into many of your signature sauces

## QUICK FACTS



Veal Bone



Gluten Free

## INGREDIENTS

Veal Stock (water, veal, carrots, celery, onions, tomato paste, parsley, spices), Demi-Glace Seasoning Mix [Rendered beef fat (contains soybean oil), modified food starch, shortening (canola oil, palm oil), salt, maltodextrin, natural flavors (sherry wine, ethyl alcohol, yeast extract, vinegar, salt), tomato powder, sugar, hydrolyzed beef stock, dried beef stock, yeast extract, roast beef type flavor (hydrolyzed soy protein, corn syrup solids, thiamine hydrochloride), onion powder, sherry wine solids, fructose, whey powder, caramel color, guar gum, xanthan gum, powdered cellulose, paprika, beet powder, hydrolyzed corn protein, soy sauce powder (soy sauce [fermented soybeans, salt], maltodextrin, salt), disodium inosinate, disodium guanylate, citric acid, cellulose gum, spices, lactic acid, calcium lactate].

Allergens: Contains: Milk, Soy, Sulfites

## NUTRITION

Serving Size	1.5 oz (43g)
Calories	11
Total Fat	0g
Cholesterol	0mg
Sodium	113mg
Total Carbohydrates	1g
Dietary Fiber	0g
Sugars	0g
Protein	1g

Nutrition data subject to change. Please refer to product labeling at time of purchase.

## PACKAGING AND SIZE INFORMATION

#96877 – 5lb Case

Package Type	Tub
Package Weight	1 lb
Packages Per Case	5
Case Weight	5 lbs

#96977 – 20lb Case

Package Type	Pouch
Package Weight	5 lb
Packages Per Case	4
Case Weight	20 lbs

