

Veal Demi-Glace



A finished product. Natural veal reduction with fresh vegetables, wine and aromatics.
The perfect taste, color, consistency and shine. Frozen to ensure freshness.

Product Last Saved Date: 23 March 2016

Nutrition Facts

Serving Size: 42 GR

Number of Servings per Package: 213

Amount Per Serving

Calories: 25 Calories from Fat: 5

% Daily Value*

Total Fat	1 g	2%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	180 mg	8%
Total Carbohydrate	2 g	1%
Dietary Fiber	0 g	0%
Sugars	1 g	
Protein	3 g	

Vitamin A	Per Srv	4%	Vitamin C	Per Srv	0%
Calcium	2%		Iron	2%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat	9	Carbohydrate	4	Protein	4
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Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
9520	005199	00880760041150	4 X 5 LB	

Brand	Brand Owner	GPC Description
Vincello(TM)	ADVANCE FOOD COMPANY	Beef Sausages - Prepared/Processed

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.645 LB	20 LB	USA	No	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14 IN	12 IN	8.5 IN	0.8264 CF	10x6	365 Days	-20 FA / 20 FA

Ingredients:

INGREDIENTS: Veal Stock (Water, Roasted Veal Bones, Carrots, Celery, Onions, Tomato Paste, Parsley Stems, Garlic, Rosemary and Thyme, White Peppercorns, Bay Leaves), Demi Glace Sauce Mix (Modified Food Starch, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extractive of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (An Emulsifier)).

Allergens (C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - NI
Fish - N	Crustacean - N	Nuts - N

Handling Suggestions:

Keep frozen

Benefits:

Reduced labor costs--Demi-Glace is fully prepared and ready-to-use. Reduced labor costs--prepared Demi-Glace saves time and labor in the kitchen without sacrificing flavor or quality. Quality assured--USDA-inspected. Quality assured--consistent sauce from batch to batch. Quality assured--produced utilizing freshly roasted veal bones.

Serving Suggestions:

For more information, please contact AdvancePierre Foods or visit www.advancepierre.com.

Prep & Cooking Suggestions:

To thaw: place tub in cooler for twenty-four hours or until thawed, scoop desired portion, refreeze remaining product. To expedite thawing, run tub under cold water until thawed, scoop desired portion, refreeze remaining product. Stovetop: in a heavy bottom kettle, heat on medium flame while stirring until demi-glace reaches 165 degrees f. Alternate method: heat on bain marie or steam table.

More Information: