

# Pork Demi-Glace

SKU#	NET WT.	SERVINGS (10Z.) PER CASE	SHELF LIFE
101510	8 lb. Bucket	384	2 years, frozen

## **Nutrition Facts**

128 servings per container

Serving size 1 oz (28g)

Amount Per Serving

**Calories** 

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 85mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 3g	6%

Not a significant source of vitamin D, calcium, iron, and potassium

\*The % Daily Value (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.



Manufactured By: New Horizon Cuisine 1430 S.E. Cortina Ankeny, IA 50021

#### **DESCRIPTION:**

Traditional French style pork demi-glace. A thickened reduction of pork stock, tomato, fresh vegetables, and natural seasonings. Pork demi-glace is a rich and savory center of the plate sauce that is ready to pair with pork chops, roasts, or tenderloin. Or, use to add pork flavor to sauces, soups, stews, and braising liquids.

#### **INGREDIENTS:**

Pork Stock, Onion, Leek, Carrot, Celery, Potato, Tomato, Garlic, Parsley, Spices, Rosemary, Rice Starch, Yeast Extract, Lard, Tomato Paste, Salt, Sugar, Wine Concentrate, Water, Cultured Dextrose & Maltodextrin, Garlic Powder, Bay Leaf, Thyme, Hops Extract

### **HANDLING INSTRUCTIONS:**

Bring 3 parts water to rapid boil, add 1 part concentrate and whisk until dissolved and well incorporated. Allow to thicken, maintaining a temperature of 165°F. For safe handling heat to a minimum of 165°F. \*Refrigerate after opening. \*Ratio of demi-glace to water may be increased or decreased based on user preference and product application.







