



Beef Demi-Glace

SKU #	NET WT.	SERVINGS (1oz) PER CASE	SHELF LIFE
101110	8 lb. Bucket	384	2 years, frozen

Nutrition Facts

128 servings per container

Serving size **1 oz (28g)**

Amount Per Serving

Calories 20

% Daily Value*

Total Fat 1g	1%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 140mg	6%
Total Carbohydrate 2g	1%
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.

DESCRIPTIONS:

Traditional French style beef demi-glace. A savory reduction of beef stock, fresh vegetables, and natural seasonings. This beef demi-glace is a center of the plate sauce ready to pair with any piece of beef such as steaks, chops, and roasts. Or, use beef demi-glace to add beef flavor to sauces, soups, soups, or braising liquids.

INGREDIENTS:

Beef and Veal Stock, Onion, Leek, Celery, Celeriac, Tomato, Mushroom, Carrot, Potato, Garlic, Parsley, Tomato Paste, Spices, Rosemary, Rice Starch, Water, Yeast Extract Tomato Paste, Salt, Sugar, White Wine Concentrate, Cultured Dextrose & Maltodextrin, Garlic Powder, Bay Leaf, 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.



Manufactured By:
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