



# Veal Demi-Glace

PRODUCT NAME	SKU #	PACK SIZE	SERVINGS (10Z) PER CASE	SHELF LIFE
Veal Demi-Glace Concentrate	101010	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\*

<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 140mg	<b>6%</b>
<b>Total Carbohydrate</b> 2g	<b>1%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 3g	<b>6%</b>

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.

## DESCRIPTION:

Traditional French style veal demi-glace. A thickened reduction of veal stock, fresh vegetables, and natural seasonings. Available in either concentrated or ready to plate form, this veal demi-glace is a center of the plate sauce ready to pair with steaks, chops, or roasts. Or, use veal demi-glace to add flavor and body to sauces, soups, and stews.

## INGREDIENTS:

Roasted Veal & Beef Stock, Onion, Leek, Carrot, Celery, Celeriac, Mushroom, Tomato, Potato, Garlic, Tomato Paste, Parsley, Spices, Rosemary, Rice Starch, Yeast Extract, Water, Tomato Paste, Salt, Sugar, Wine Concentrate, Caramelized Sugar, Cultured Dextrose & Maltodextrin, Garlic Powder, 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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[www.newhorizoncuisine.com/veal-demi-glace/](http://www.newhorizoncuisine.com/veal-demi-glace/)