

Bonewerks

37141 - Veal Demi Glace



Demi Glace de Veau Roasted Veal Consistency, Food Saftey And Cost Savings. Quality. Simmer - Cut Off Portion To Make Small Sauce Or Dilute With Water To Make Stock.



* Benefits

Bonewerks Culinarte Glace De Veau Roasted Veal Stock Reduction, 1 Pounds Per Tub - 20 Per Case Demi Glace de Veau Roasted Veal

Consistency, Food Saftey And Cost Savings. Quality.
Simmer - Cut Off Portion To Make Small Sauce Or Dilute With Water To Make Stock.
1 Lb. Tubs / 20 Lb. Cases (4-5 Lb. Boxes) 2 Year Frozen Shelf Life. Resealable Bag.

Ingredients



Allergens

Veal Stock (Water, Roasted Veal Bones, Carrots, Celerly, Onions, Tomato Paste, Parsley Stems, Bay Leaves)











Nutrition Facts

Servings per Container 640 14.0g (14g) Serving size

Amount per serving alorios

Calories	15	
% Daily	Value*	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
<i>Trans</i> Fat		
Cholesterol 0mg	0%	
Sodium 55mg	2%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Total Sugars 55g		
Includes 0g Added Sugar	0%	
Protein 3g		
Vitamin D 0mcg	0%	
Calcium 0mg		
Iron 0.1 mg	1%	
Potassium 0mg	0%	

^{*} 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.

Handling Suggestions

1 Lb. Tubs / 20 Lb. Cases (4-5 Lb. Boxes) 2 Year Frozen Shelf Life. Resealable Bag.

Serving Suggestions

Simmer - Cut Off Portion To Make Small Sauce Or Dilute With Water To Make Stock

Prep & Cooking Suggestions

Simmer - Cut Off Portion To Make Small Sauce Or Dilute With Water To Make Stock.

Product Specifications

Brand	Manufacturer	Product Category	
Bonewerks	Dot Foods Frozen	Sauces	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	437227	37141	0000185359000007		20/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
24.15lb	20lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
19.33in	13.83in	6.9in	1.07ft3	8x8	45days	-2°F / -5°F





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Nutrition Analysis - By Measure

Calories	15	Total Fat	0g	Sodium	55mg
Protein	3	Trans Fats		Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	0g	Iron	0.1mg
Sugars	55g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images				

