

Culinary Master

57871 - Chicken Flavored Demi Glace



Every batch of our Culinary Masters Chicken Demi-Glace Express starts with clean label chicken stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concentrate those savory flavors.



* Benefits

Chicken Demi-Glace Natural and fresh are the best ways to describe the inviting flavor you get with this versatile and delicious sauce. This product is the perfect foundation for any sauce or soup. For classic Demi-Glace combine 1 part Demi with 3 parts water, whisk, boil and serve. This 8# pail when correctly reconstituted will produce 512 oz of a finished ready sauce ready to be served. For a perfect broth use 9 parts water with 1 part base. Every batch of our Culinary Masters Chicken Demi-Glace Express starts with clean label chicken stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concentrate those savory flavors. Our chicken glace are blended with fresh vegetable extracts and natural flavorings to produce a classical chicken demi-glace that is ready to use in any 5-star restaurant. Perfect for use in high volume kitchens, buffet lines, casinos, and hotels. Our Culinary Master Chicken Demi-Glace Express is gluten free with no MSG, no fillers, and no preservatives.

Ingredients

Extracts of (Chicken Stock, Onion, Leek, Celery, Carrot, Celeriac, Tomato, Potato, Parsley, Garlic, Peppercorn, Thyme, Bay Leaf, Rosemary), Water, Rice Starch, Yeast Extract, Chicken Fat, Salt, Fructose, Tomato Paste, Cultured Dextrose & Maltodextrin, Hops Extract, Thyme.

Allergens

Free From:









Nutrition Facts

Servings per Container 256 2.00Z (2oz) Serving size

Amount per serving Calories

5

% Da	aily Value*
Total Fat 0.5g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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

Keep refrigerated or frozen.

Serving Suggestions

Demi-glace is a rich brown sauce in French cuisine used by itself or as a base for other sauces. The term comes from the French word glace, which, when used in reference to a sauce, means "icing" or "glaze.'

Prep & Cooking Suggestions

Chicken Demi-Glace For a classic Demi-Glace combine 1 part Demi with 3 parts water, whisk, boil and serve. This 8# pail when correctly reconstituted will produce 512 oz of a finished ready sauce ready to be served. For a perfect broth use 9 parts water with 1 part base.

Product Specifications

Brand	Manufacturer	Product Category		
Culinary Master	Culinary Master	Sauces, Other		

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
741360395787	101310	57871	00741360395787		1/8 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
8.5lb	8lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.25in	7.25in	7.75in	0.24ft3	30x5	475days	-2°F / -5°F





Culinary Master

57871 - Chicken Flavored Demi Glace



Every batch of our Culinary Masters Chicken Demi-Glace Express starts with clean label chicken stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concentrate those savory flavors.

Nutrition Analysis - By Measure

Calories	5	Total Fat	0.5g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	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	

Additional Images



