



Culinary Master

57872 - Veal Demi Glace

Culinary Masters Veal Demi-Glace starts with clean label veal stocks made from bones, fresh vegetables, and aromatics. After reducing for hours, to concentrate those savory flavors, our veal glace is blended with fresh vegetable extracts and natural flavorings to produce a classical veal demi-glace.



* Benefits

Veal 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 Veal Demi-Glace Express starts with clean label veal stocks made from bones, fresh vegetables, and aromatics. Our stocks are reduced for hours using traditional culinary methods to concentrate those savory flavors. Our veal glace are blended with fresh vegetable extracts and natural flavorings to produce a classical veal 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 Veal Demi-Glace Express is gluten free with no MSG, no fillers, and no preservatives.

Nutrition Facts

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

Amount per serving
Calories 5

	% Daily Value*
Total Fat 0.5g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 0mg	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.

Ingredients

INGREDIENTS: Extracts of (Roasted Veal & Beef Stock, Onions, Leeks, Carrots, Celery, Celeriac, Mushrooms, Tomatoes, Potatoes, 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.

Allergens

Free From:



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

Veal 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.
741360395794	101010	57872	00741360395794		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	TlxHl	Shelf Life	Storage Temp From/To
7.25in	7.25in	7.75in	0.24ft3	30x5	475days	-2°F / -5°F



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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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

