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HACO *swiss*

Datenblatt
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EC Glace de viande 6 kg

Produktbild	
Article Number	845924
Product Group	Sauces / Clear sauces
Description	Edition Culinaire – authentically sophisticated. Premium product with a content of 25% top quality beef meat extract. To use as base for homemade sauces or to season with a personal touch.
Informationen	<ul style="list-style-type: none">✓ Can be regenerated✓ Steam-table proof✓ Freezable✓ Paste
Ingredients	Beef meat extract 25 %, lactose , salt, sugar, beef fat (with antioxidant: E 320) , yeast extract, dehydrated barley malt extract , flavour.

Nutritional Values	100 g de produit sec contiennent:	
	Valeur énergétique	1250 kJ
		298 kcal
	Graisses	8 g
	Acides gras saturés	3.5 g
	Glucides	38 g
	Sucres	32 g
	Protéines	18 g
	Sel	21 g
Additives	The recipe contains no – flavor-enhancing additives – artificial colorings – preservatives	
Allergens and gluten / lactose	See list of ingredients	
Dosage	40 g of product, 1 l water	
Preparation	Blend product into hot water (90°), do not allow to boil.	
Applications	Glace de Viande can be used for all kinds of fried or sautéed meats, such as beef, pork, veal, lamb, poultry. As a clear brown base it serves to finish home-made brown sauces. It can be used to glaze oven roasts and as a base for stews served with a brown sauce, such as ragouts, braised beef, sliced meats or to finish Sauce Foyot or Rachel. Glace de Viande can also be used for glazing and basting roasts (meats or roasted potatoes), by simply melting the paste in a steam bath.	
Yield	6 kg = 150 l	
Shelf-life	18 months	
Storage	Keep packaging tightly closed in a cool, dry place.	
Packing	Plastic pail with plastic lid (PE) and coloured paper label.	
Sales Unit	Pail 6 kg	
Shipping Unit	Per case	1 pail
	Layer per pallet	4
	Per pallet	60 cases
	Net weight p/case	6.000 kg
	Gross weight p/case	6.800 kg
	Measurements p/case	47.4 x 24.9 x 23.1 cm
EAN / UPC Code	7610121410690 / 07610121933342 (case)	

Disclaimer

The information on this data sheet and in HACO Foodservice pamphlets serves as an overview. Since HACO recipes are subject to continuous improvement, there may be differences to the information provided with the product. In such instances, the information given on the product packaging is definitive.
