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Datenblatt
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CP Demi-Glace Brown Sauce "8000637" 10lbs/4.5kg

Produktbild	
Article Number	840377
Product Group	Sauces / Thickened sauces
Description	Cuisine Pro – reliably efficient. Dark brown sauce powder to prepare a smooth, fullflavored Demi-Glace which gives meat dishes a distinctive, upscale flair or as a base for "signature sauces".
Informationen	<ul style="list-style-type: none">✓ Can be regenerated✓ Steam-table proof✓ Freezable✓ Vegan✓ Granulated
Ingredients	Modified corn starch, rice flour, maltodextrin, natural flavor (contains soy), salt, autolyzed yeast extract, tomato powder, dried glucose syrup, rapeseed oil, guar gum, artificial color, monosodium glutamate, sugar, spice and coloring, dehydrated garlic, red wine extract, disodium inosinate, disodium guanylate. Contains: soy.

	Amount per serving	Serving size is 1/4 cup = 6 g	% Daily Value*
Nutritional Values	Calories	20	
	- Calories from fat	0	
	Total fat	0 g	0 %
	- Saturated fat	0 g	0 %
	- Trans Fat	0 g	
	Cholesterol	0 mg	0 %
	Sodium	400 mg	17 %
	Total Carbohydrate	4 g	1 %
	- Dietary Fiber	0 g	0 %
	- Sugars	0.5 g	
	- Added Sugars	0 g	0 %
	Protein	1 g	0 %*
	*Percent Daily values are based on a 2'000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		
	Additives	The recipe contains no - flavor-enhancing additives - artificial colorings - preservatives - antioxidants	
Allergens and gluten / lactose	The recipe does not contain - lactose-containing ingredients - ingredients with allergenic potential; exception see list of ingredients (bold)		
Dosage	4 oz of product for 1 qt of water		
Preparation	1. Blend required amount of product into lukewarm (105 °F) water whilst stirring well with a whisk 2. Bring to boil and simmer for 3 minutes, stirring occasionally		
Applications	For all dishes served with a brown sauce, such as stews, goulash, Bolognese sauce, chopped meat and liver, meat roulades, chops, roasts, knuckles of veal or pork, sautéed chicken etc.		
Yield	10 lbs = 10 gallons		
Shelf-life	24 months		
Storage	Keep packaging tightly closed in a cool, dry place!		
Packing	Plastic pail with lid (PE) and colored paper label		
Sales Unit	Pail 10 lbs		

Shipping Unit	Per case	2 pails
	Layer per pallet	4
	Per pallet	28 cases
	Net weight p/case	4.500 kg
	Gross weight p/case	5.005 kg
	Measurements p/case	47.4 x 24.9 x 22.9 cm
EAN / UPC Code	051152400316 (pail) / 00051152901226 (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.	