

CS Demi-Glace Brown Sauce Mix "8000733" 32oz/908g

Produktbild	
Article Number	840777
Product Group	Sauces / Thickened sauces
Description	<p>Cuisine Santé – naturally enjoyable. As a sauce base for all brown signature sauces. To enhance, increase yield and season sauces made from scratch.</p> <p>All Cuisine Santé products are 100 % natural and guaranteed to be gluten-free and lactose-free. Moreover, the recipes do not contain any ingredients with allergenic potential.</p>
Informationen	<ul style="list-style-type: none">✓ Can be regenerated✓ Steam-table proof✓ Freezable✓ Vegan✓ Granulated
Ingredients	Rice flour, potato starch, sea salt, autolyzed yeast extract, artificial color, salt, tomato powder, sugar, artificial flavor, guar gum, natural flavor, spice and coloring, olive oil, maltodextrin.

	Amount per serving	Serving size is 1/4 cup = 3.5 g	% Daily Value*	
Nutritional Values	Calories	10		
	- Calories from fat	0		
	Total fat	0 g	0 %	
	- Saturated fat	0 g	0 %	
	- Trans Fat	0 g		
	Cholesterol	0 mg	0 %	
	Sodium	200 mg	8 %	
	Total Carbohydrate	2 g	1 %	
	- Dietary Fiber	0 g	0 %	
	- Sugars	0 g		
	- Added Sugars	0 g	0 %	
	Protein	0 g		
	*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	<p>The recipe contains no</p> <ul style="list-style-type: none"> - flavor-enhancing additives - artificial colorings - preservatives - antioxidants - synthetic flavors - HVP (seasonings) - emulsifiers - acidulants - anticaking agents 		
Allergens and gluten / lactose	<p>The Cuisine Santé product is</p> <ul style="list-style-type: none"> - guaranteed and tested to be gluten-free - guaranteed and tested to be lactose-free <p>prepared to a recipe that contains no ingredients with allergenic potential</p> 			
Dosage	8 oz of product, 1 gallon hot water.			
Preparation	<ol style="list-style-type: none"> 1. Blend contents in cold or lukewarm water, stirring well with a whisk. 2. Bring to boil, stirring constantly. 3. Reduce heat and simmer for 3 minutes, stirring occasionally. 			
Applications	As base for brown sauce with many applications. To enhance and season roasts, braised and cooked meat.			
Yield	32 oz = 4 gallons			
Shelf-life	24 months			
Storage	Keep packaging tightly closed in a cool, dry place!			

Packing	Aluminum-lined cardboard can with plastic lid and metal bottom, with colored paper label.
Sales Unit	Can 32 oz
Shipping Unit	Per case 6 cans
	Layer per pallet 4
	Per pallet 36 cases
	Net weight p/case 5.448 kg
	Gross weight p/case 6.468 kg
	Measurements p/case 37.8 x 25.8 x 19.6 cm
EAN / UPC Code	051152400842 (can) / 00051152903664 (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.