



## 307254C Beef Demi-glace (Essential Cuisine)



**Pack Size:** 1 X 1.5KG

**Details:** A composite material produced by the dry blending of food ingredients. A fine, light greyish-brown coloured, free-flowing powder with a distinctive odour of beef. It has the characteristic appearance and flavour of beef demi-glace when reconstituted with water.

### Allergen Information

**Free from:**

Cereal, Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide, Soya

### Handling Information

**Directions For Use:**

To make Classic Demi-Glace, simply whisk 68g of the demi-glace mix into 1litre (1.75 pints) of lukewarm (not hot) water in a suitable saucepan. Bring to boil, stirring constantly. Allow to simmer for 4-5 minutes. Your Beef Demi-Glace is now ready to use.

**Storage Instructions:**

Always reseal after use and keep in a cool, dry place.

### Product Ingredients

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Ingredients when reconstituted:

Beef Stock (Water, Beef Stock, Onion, Tomato, Carrot Juice, Herb), Modified Tapioca Starch, Glucose Syrup, Salt, Flavourings, Tapioca Starch, Rice Flour, Potato Starch, Cornflour, Yeast Extracts, Sugar, Maltodextrin, Colour (Caramel), Rapeseed Oil.

### Nutritional Information

**Typical Values per 100g/ml:**

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

**Energy:**

318 kcal / 1337 kJ

**Fat:**

1.8 g

**of which saturates:**

0.2 g

**Carbohydrates:**

69.3 g

**of which sugars:**

5.4 g

**Fibre:**

0.7 g

**Protein:**

6.4 g

**Salt:**

12.5 g



All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.