



Bordelaise Sauce

Our first-class French red wine sauce is a rich and decadent addition to any meal.

Item Number: 1003773

NAPA Number: 8950-01-E61-0712

Target Weight: 2.00 lb

Pack Size: 2 lb/Pouch,
8 Pouches/Case, 16 lb/Case

Net Case Weight: 16.00 lb

Case Cube: 0.52

Case Dimensions: 12x11x 6.8

Pallet TiHi: 12x5

Pallet Count: 60 Cases

Shelf Life: 18 months

Country of Origin: USA

Storage Condition: Frozen, 0 degrees

Ingredients: Water, Red Wine (contains sulfites), Base (corn maltodextrin, modified corn starch, whey, natural flavor (hydrolyzed corn, soy and wheat proteins, yeast extract, disodium inosinate and guanylate, soybean oil, thiamine hydrochloride, corn dextrose, caramel color, natural flavor), palm oil, yeast extract, salt, sugar, hydrolyzed corn, soy and wheat proteins, caramel color, corn syrup solids, beef flavor (beef extract and salt), wine powder (white wine concentrate, corn maltodextrin), paprika, sodium caseinate (from milk), corn dextrose, onion powder, soy protein isolate, mushroom powder, soy sauce powder (soy sauce (fermented soybeans, wheat and salt) and corn dextrin), spices, natural flavor (with salt, yeast extract)), Butter (cream, natural flavoring), Shallots, Tomato Paste (tomato), White Pepper.

HEATING INSTRUCTIONS

From Frozen (One Pouch)

Convection Oven: 45–50 minutes at 350°F

Microwave: 10–13 minutes (1100 watts)

Water Bath: 40 minutes at 159°F

From Thawed (One Pouch)

Convection Oven: 25–30 minutes at 350°F

Microwave: 5–8 minutes (1100 watts)

Water Bath: 35 minutes at 159°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

Nutrition Facts

Serving Size 1/4 Cup (62g)

Servings Per Container 15

Amount Per Serving

Calories 60 **Calories from Fat** 35

% Daily Value*

Total Fat 4g **6%**

Saturated Fat 2g **11%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 570mg **24%**

Total Carbohydrate 4g **1%**

Dietary Fiber 0g **0%**

Sugars 1g

Protein 1g

Vitamin A 2% • **Vitamin C** 0%

Calcium 2% • **Iron** 2%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | | Calories: 2,000 | 2,500 |
|--------------------|-----------|-----------------|---------|
| Total Fat | Less than | 65g | 80g |
| Sat. Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



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LOW
CHOLESTEROL



NO
TRANS FAT



SOY



MILK



WHEAT



GLUTEN