



Port Wine Sauce

Decadently sweet, the classic port wine sauce is prepared by adding rich port wine to a glazed demi-glace. Served over a roast or steak for the perfect dish.

Item Number: 03840

UPC: 705044038407

Item Type: Frozen

Pack Size: 8 Pouches/Case

Pouch Net Weight: 32.00 oz \pm 2.00 oz

Case Net Weight: 16.00 lb

Case Dimensions: 12 in x 11.1 in x 6.7 in

Pallet Config.: 12 x 5 = 60 cases

Ingredients: Red Wine (contains sulfites), Water, Port Wine (contains sulfites), Tomato Paste (tomato), Sugar, Shallots, Unsalted Butter (pasteurized cream, natural flavors), Mirepoix Base (vegetables (carrots, celery, onion), cane sugar, canola oil, salt, dried potato, decolorized soy sauce (water, wheat, soybeans, salt), spices, carrot juice concentrate, natural extractives of onion), Salt, Modified Corn Starch, White Pepper.

Total Shelf Life: 548 days from the production date on the pouch – keep frozen at 0 °F or below
6 days from thawed – sealed pouch/keep 40 °F or below
3 days from thawed (within the 6 days mentioned above) – open pouch/keep 40 °F or below

HEATING INSTRUCTIONS

From Frozen

Convection Oven: 45-50 minutes at 350°F

Microwave Oven: 10-13 minutes (1100 watts)

Water Bath: 50-60 minutes at 140°F / 20-25 minutes at 200°F

From Thawed

Convection Oven: 18 minutes at 350°F

Microwave Oven: 5-8 minutes (1100 watts)

Water Bath: 40-45 minutes at 140°F / 8-10 minutes at 200°F

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

Nutrition Facts

Serving Size ¼ Cup (62g)
Servings Per Container 15

Amount Per Serving		
Calories 50	Calories from Fat 15	
		% Daily Value*
Total Fat 2g		3%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 5mg		2%
Sodium 270mg		11%
Total Carbohydrate 6g		2%
Dietary Fiber 0g		1%
Sugars 5g		
Protein 0g		
Vitamin A 4%	Vitamin C 2%	
Calcium 0%	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
Saturated 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

Microbiological Parameter:

• Coliforms	< 100 cfu/gram
• Staphylococcus aureus	< 10 cfu/gram
• Aerobic plate count	< 1,000 cfu/gram
• Anaerobic plate count	< 1,000 cfu/gram
• Listeria monocytogenes	Absence in 25 grams
• Salmonella	Absence in 25 grams

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MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK.