



# Gluten Free Demi Glace

A key kitchen ingredient, our French demi glaze sauce is silky-smooth and pairs with almost everything.

**Item Number:** 05384

**UPC:** 705044053844

**Item Type:** Frozen

**Pack Size:** 5 Pouches/Case

**Pouch Net Weight:** 5.00 lb ± 0.50 lb

**Case Net Weight:** 25.00 lb

**Case Dimensions:** 13.1 in x 11.1 in x 7.7 in

**Pallet Config.:** 12 x 5 = 60 cases

**Ingredients:** Water, Demi Glaze Base (maltodextrin, modified food starch, salt, sugar, beef fat, beef extract, natural flavor, onion powder, hydrolyzed corn protein, garlic powder, autolyzed yeast extract, caramel color, paprika, wine powder (maltodextrin, sherry wine solids), spice, disodium inosinate and guanylate, sesame oil, natural smoke flavor).

**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 (within the 6 days thawed 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

## Nutrition Facts

Serving Size 1/4 cup (69g)  
Servings Per Container About 33

Amount Per Serving		% Daily Value*	
<b>Calories</b> 60		<b>Calories from Fat</b> 5	
<b>Total Fat</b> 0.5g			<b>1%</b>
Saturated Fat 0g			<b>0%</b>
Trans Fat 0g			
<b>Cholesterol</b> 0mg			<b>0%</b>
<b>Sodium</b> 530mg			<b>22%</b>
<b>Total Carbohydrate</b> 12g			<b>4%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 1g			
<b>Protein</b> 1g			
Vitamin A 0%		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
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

### 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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Or call 888 285 4679.

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



MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO<sub>2</sub>, SULFITE, MUSTARD, CELERY, EGG AND MILK.