



# Beurre Blanc

Translated from French as “white butter”, our beurre blanc sauce is a rich, creamy sauce that adds flavor to seasonal fresh fish or steamed vegetables.

**Item Number:** 43776

**GTIN:** 10705044437764

**Item Type:** Frozen

**Pack Size:** 8 Pouches/Case

**Pouch Target Weight:** 32.00 oz ± 2.00 oz

**Case Target Weight:** 16.00 lb

**Case Dimensions:** 12 in x 11.1 in x 6.8 in

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

**Ingredients:** Water, Unsalted Butter (pasteurized cream, natural flavors), Beurre Blanc Base (corn maltodextrin, modified corn starch, salt, sauterne wine powder (corn maltodextrin, sauterne wine solids), soybean oil, vinegar powder (corn maltodextrin, white distilled vinegar, modified corn starch), natural lemon juice type flavor, sodium diacetate, spice, xanthan gum, malic acid, silicon dioxide (prevents caking)), Cream Powder (cream solids, natural cream flavor (contains soy), modified corn starch, xanthan gum, microcrystalline cellulose, mono and diglycerides, sodium phosphate), Shallot, Lemon Juice (water, concentrated lemon juice), Salt, Modified Corn Starch, Disodium 5 Inosinate, Disodium 5 Guanylate, 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	
15 servings per container	
<b>Serving size</b>	1/4 cup (61g)
<b>Amount per serving</b>	
<b>Calories</b>	<b>140</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	18%
Saturated Fat 7g	36%
Trans Fat 0g	
<b>Cholesterol</b> 30mg	10%
<b>Sodium</b> 390mg	17%
<b>Total Carbohydrate</b> 4g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 29mg	2%
Iron 0mg	0%
Potassium 38mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
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, SO<sub>2</sub>, SULFITE, MUSTARD, CELERY, EGG AND MILK.