INFUSE SAUCES

Gravies · Sauces · Demi-Glace

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

Beef Red Wine Demi

Product Code: 71966
GTIN: 10819896000509



Fully frozen

Quickly heat & serve

Up to 24 month shelf life

Premium ingredients

Simmered with real red wine

Ingredients: Water, Red Cooking Wine (Red wine, sodium), Tomato Paste (tomatoes), Onions, Gelatin, Beef Broth (Beef Stock, Natural Flavor, Salt, and Beef Fat), Liquid Vegetable Broth Concentrate (Vegetable Juices (Tomato, Mushroom, Onion, Carrot, Celery), Sugar, Maltodextrin, Salt, Yeast Extract, and Natural Flavor), Beef Ramen Base Gelatin, Salt, Yeast extract, Flavour, Sugars (molasses powder, maltodextrin), Silicon dioxide), Carrots, Butter (cream, salt), spices, Modified corn starch, Gluten Free Flour (White Rice Flour, Potato Starch, Tapioca Starch, Whole Sorghum Flour, Brown Rice Flour, Whole Quinoa), Filtered beef tallow, Water, Malt vinegar (contains barley), Sugars (sugar, dextrose, blackstrap molasses), Salt, Hydrolyzed soy protein, Caramel colour, Spices, Onion Powder, Sodium benzoate, Potassium sorbate, Garlic powder, Natural flavour, Sodium propionate., Caramel Colour, Inosinate And Guanylate Disodium, Pepper Black
Allergens: Milk, Soy, Sulphites

Shelf Life: 24 months

Size: 2 kg
Pack Size: 4 x 2 kg
Count/Case: 140

Country of Origin: Canada
Country of processing: Canada

Storage Conditions:
Frozen. -18°/0°F

Cooking Instructions: Heat (74°c / 165°f) and Serve

Nutrition Facts
Valeur nutritive

Per 100 g
pour 100 g

Serving Per Container 1
Portion par contenant 1

Calories 60

* DV = Daily Value
* VQ = valeur quotidienne

	% DV* / % VQ*
Fat / Lipides 2.5 g	3 %
Saturated / saturés 1.5 g + Trans / trans 0.1 g	8 %
Carbohydrate / Glucides 4 g	
Fiber / Fibres 0 g	0 %
Sugars / Sucres 1 g	1 %

* 5% or less is **a little**, 15% or more is **a lot** /

	% DV* / % VQ*
Protein / Protéines 3 g	
Cholesterol / Cholestérol 5 mg	
Sodium 600 mg	26 %
Potassium 30 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.2 mg	1 %

* 5 % ou moins c'est **peu**, 15 % ou plus c'est **beaucoup**