



**Stouffer's**

**Stouffer's Classic Demi-Glace**



# Stouffer's Classic Demi-Glace

The perfect reduction of rich stock and attributes of sauce espagnole, simmered with full-bodied red wine. The result: a traditional rich brown sauce à la française.

## Product Information:

Nestlé Code: 11250748  
Pack Size: 6 x 1.8 kg

Case Code: 00065000434132  
Servings Per Case: 166

Plant Location: Trenton, Ontario  
Shelf Life: 720 Days

## Case Information:

Length (cm)	Width (cm)	Height (cm)	Cube (m <sup>3</sup> )	Gross Wt. (kg)	Net Wt. (kg)	Pallet Pattern (CxL)
44.10	24.10	16.10	0.017	11.8	10.8	10 x 8 = 80

## Storage Conditions:

Frozen between -18°C and -8°C

## Ingredients Information:

Water, Red wine (sulphites), Sugars (sugar, malted barley extract, glucose), Modified corn starch, Butter, Salt, Tomato paste, Yeast Extract, Beef tallow, Rendered chicken fat, Onion powder, Skim milk powder, Hydrolyzed corn and soy protein, Dried garlic, Rosemary extract, Flavour, Spices, Turmeric extract.

**Contains:** Wheat, Barley, Milk, Soy, Sulphites.

## Things your customers will love:

- ✓ Exceptional flavour
- ✓ Customizable
- ✓ Convenient and easy to use, simply heat and serve

Nutrition Facts	
Valeur nutritive	
Per 2 fl. oz. ladle (65 g)	
Par louche de 2 oz liq. (65 g)	
<b>Calories 45</b>	% Daily Value*
<b>Fat / Lipides 2.5 g</b>	3 %
Saturated / saturés 1 g	6 %
+ Trans / trans 0.1 g	
<b>Carbohydrate / Glucides 5 g</b>	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 2 g	2 %
<b>Protein / Protéines 1 g</b>	
<b>Cholesterol / Cholestérol 5 mg</b>	
Sodium 500 mg	22 %
Potassium 50 mg	1 %
Calcium 10 mg	1 %
Iron / Fer 0.1 mg	1 %
*5% or less is a little, 15% or more is a lot	
* 5 % ou moins c'est peu, 15 % ou plus c'est beaucoup	

## Preparation Instructions:

Thaw under refrigerated conditions. **USE WITHIN 24 HOURS. DO NOT REFREEZE.** Product **MUST** be heated to an internal temperature of 165°F (74°C) minimum. **EQUIPMENT: WATER BATH – FROZEN:** 115-120 minutes. **TEMPERED:** 85-90 minutes Place plastic pouch(es) in 185-190°F (85-90°C) water in steam jacketed kettle or water bath. If heating multiple pouches, do not overcrowd. Heating times will vary. **RETERM CART SYSTEMS – FROZEN:** Not recommended. **TEMPERED:** As per cart manufacturer's instructions.

## Serving Suggestions:

Heat and serve or embellish with aromatics to create Madeira, Hunter or custom sauces to go with beef, pork, veal and other succulent entrées. Scratch quality without time constraints.

For more information, visit [www.nestleprofessional.ca](http://www.nestleprofessional.ca)

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