

Cuisine Santé White Roux - Base for Soups & Sauces "730"

Article Number 848017

Product Group Sauces / Thickened sauces

Description As a basis for soups, sauces and gravies. To bind or thicken fresh sauces. Ideal for speed scratch cooking operations.

Benefits:

- Gluten free
- Lactose free
- Free of the 10 major food allergens which account for 90 percent of food allergies
- Less sodium than comparable products
- Less fat than similar products
- No trans fats
- No hydrogenated fats
- No added Monosodium Glutamate (MSG)
- No added flavor enhancers
- No artificial flavors or colors
- No food additives
- No synthetic bulking agents
- No ingredients that create bloating (i.e. onions, garlic, leeks, beans, cabbage etc.)

Ingredients Palm fat, rice flour, potato starch.

Nutritional Values

	Serving Size is 1/4 cup (60 ml) (1 tbsp dry mix = 6 g)	% Daily Value
Calories	30	
- Calories from Fat	23	
Total Fat	2.5 g	4 %
- Saturated Fat	2 g	10 %
- Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	0 mg	0 %
Total Carbohydrate	3 g	1 %
- Dietary Fiber	0 g	0 %
- Sugars	0 g	
Protein	0 g	

Not a significant source of vitamin A, vitamin C, calcium and iron.

Dosage For a sauce base: 21 oz (whole can) up to 1.6 gal water / 13 oz to 1 gal water

For a soup base: 21 oz (whole can) up to 2.6 gal water / 8 oz to 1 gal water

Preparation 1. Blend required amount of powder in boiling water, stirring well with a whisk.
2. Bring to boil again and simmer for 1 minute, stirring occasionally.

Yield 1 can of 21 oz yields up to 2.6 gallons

Enrich with Fresh herbs, cooked strips or dices / brunoise or purées of egg plant, asparagus, carrots, tomatoes, potatoes, spinach, zucchini, pumpkin, parsnip, cranberries and other

berries.

Refine with

Alcohol-free apple cider, fresh roast beef pan drippings, mild curry, paprika, a dash of horseradish, chilies, olive oil.

- Can be regenerated Freezable
- Steam-table proof Vegetarian

Shelf-life

24 months

Storage

Keep can closed in a cool, dry place.

Packing

Aluminum-lined cardboard can with plastic lid and metal bottom, with colored paper label.

Shipping Unit

Per case 12 cans with 2 lbs	
Net weight / case	12.1 kg
Layer per pallet	12.9 kg
Per pallet	50 x 38 x 20 cm

EAN / UPC Code

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