

Cuisine Santé Demi-Glace Brown Sauce Mix "733"

Article Number 840717

Product Group Sauces / Thickened sauces

Description As a sauce base for all brown signature sauces. To enhance, increase yield and season sauces made from scratch.

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

Rice flour, potato starch, sea salt, autolyzed yeast extract, tomato powder, caramel, sugar, flavors, guar gum, maltodextrin, spices and natural coloring (paprika, pepper, rosemary, laurel, clove), olive oil, beet powder.

Nutritional Values

	Serving Size is 1/4 cup (60 ml) (1 tbsp dry mix = 1.8 g)	% Daily Value
Calories	5	
- Calories from Fat	0	
Total Fat	0 g	0 %
- Saturated Fat	0 g	0 %
- Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	100 mg	4 %
Total Carbohydrate	1 g	0 %
- Dietary Fiber	0 g	0 %
- Sugars	0 g	
Protein	0 g	

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

Dosage 4 oz (1/4 lb) to 2 quarts water.

Preparation

1. Blend contents of can (2 lbs) with 1 gal cold or lukewarm water, stirring well with a whisk.
2. Stir this mixture into 3 gal boiling water. Bring to boil, stirring constantly.
3. Reduce heat and simmer for 3 minutes, stirring occasionally.

Yield 1 can of 2 lbs yields up to 4 gallons

