

Bonewerks Culinarte Demi Glace Veal Base

Bonewerks Culinarte Veal Base Demi Glace is crafted from roasted special fed veal bones, combined with fresh mire poix and herbs, then simmered, reduced, thickened, and seasoned to perfection.

Product Details

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| Item | 470333 |
| Brand | Bonewerks Culinarte |
| Sold By | EA |
| Pack Qty | 1 |
| Pack Size | 16 LB |
| Case GTIN/EAN/UPC | 00185359000403 |
| Unit UPC | N/A |
| Country of Origin | USA |
| Shelf Life from Production | 12 months |
| Storage | Frozen |
| Kosher | No |
| Gross Case Weight | 17.1 LB |
| Ingredients | Veal stock (water, roasted veal bones, carrots, celery, onions, tomato paste, parsley stems, garlic, rosemary, thyme, white peppercorns, bay leaves) demi-glace sauce mix, (food starch modified, dried beef stock, dextrose beef fat, salt, tomato powder, autolyzed yeast extract, gelatin, caramel color, onion powder, beet powder, xanthan gum, artificial wine flavor, garlic powder, mushroom powder, citric acid, extract of carrot, disodium inosinate, disodium guanylate, spice extractive, polysorbate 80 (an emulsifier). |
| Website | https://bit.ly/3RjhcRE |

