

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

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

