MINOR’S BEEF DEMI GLACE

PRODUCT DESCRIPTION: MINOR’S Beef Demi Glace is derived from beef stock, tomato paste and vegetable purees, which is reflective of a rich Espagnole sauce. This mahogany-colored foundational Demi Glace is intended to be embellished as desired to create a finished sauce flavor profile. Customize this Demi Glace to perfectly complement the flavors of beef, lamb, poultry, pork and vegetables.

INGREDIENT STATEMENT: BEEF STOCK, TOMATO PASTE, CARROT PUREE, 2% OR LESS OF SALT, NATURAL FLAVORS, AUTOYZED YEAST EXTRACT, MUSHROOM JUICE CONCENTRATE, GUAR GUM, MODIFIED CORNSTARCH, XANTHAN GUM, ONION JUICE CONCENTRATE, SPICES, LACTIC ACID.

CASE PACK

Minor’s Beef Demi Glace comes frozen in a 20 lb. case of 4 × 80 oz. pouches.

JULIAN CODE EXPLANATION

Globe Code: 12145529
UPC: 00074826605077

Yield: 80 oz/pouch
Storage/Shelf Life: 1 yr frozen, 7 days refrigerated unopened, 2-3 days refrigerated open
Pack Size: 4 × 80 oz., 4 × 2.26 kg. pouches
Net Weight per case: 20 lbs., 9.070 kg.
Gross Weight per case: 21 lbs., 9.530 kg.
Case (L × W × H): 16.563” × 12.938” × 2.875”
Pallet Configuration: 8 × 13 = 104 cases/pallet

SPECIFICATIONS

PACK: 4 × 80 oz., 4 × 2.26 kg. pouches

RECIPE DEVELOPMENT

Heat to internal temperature of 165 degrees before serving (using equipment listed above)
Add key ingredients to embellish sauce
Plate and serve

NUTRITIONAL FACT PANEL

Nutrition Facts
Serving Size 1/4 cup (60g)
Servings Per Container about 38

Amount Per Serving
Calories 35 Calories from Fat 0 % Daily Value
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g 0%
Cholesterol 0mg 0%
Sodium 300mg 13%
Total Carbohydrate 1g 0%
Dietary Fiber 1g 4%
Sugars 0g
Protein 6g

Vitamin A 0% • Vitamin C 20%
Calcium 0% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

NUTRITIONAL CLAIMS

• 0 g Trans Fat per serving
• 0 mg Cholesterol per serving
• No added MSG – Other than that which naturally occurs in the yeast extract
• No Artificial Flavors
• No Artificial Colors
• No Added Sugars
• No Added Preservatives

NUTRITIONAL COMPASS

Professional Advice
Nestle Professionals are the inspiration chefs trust to create memorable dishes with fresh ingredients from their pantry.

Professional Advice
Contact our Professionals
1-800-243-8822
1-800-243-8822
www.NestleProfessional.com

Key Benefits
• Consistent color, flavor, viscosity, texture in every pouch
• Demi on demand: scratch quality without time constraints
• Easy to embellish or customize
• Pouch packaging reduces waste (bones) and storage space
• USDA inspected product
**BEEF DEMI GLACE Recipe Ideas**

**Product Applications:**

- Madeira Sauce = Demi + Madeira wine
- Burgundy Sauce = Demi + Burgundy Wine
- Rosemary Demi = Demi + red wine + butter + chopped rosemary
- Green Peppercorn Sauce = Demi + reduction of red wine marinade + peppercorns + butter
- Chasseur Sauce = Demi + mushrooms + shallots + white wine + tomato sauce
- Bordelaise Sauce = Demi + red wine reduction + poached marrow
- Mustard Sauce (Sauce Robert) = Demi + white wine + onions + mustard + butter
- Diable Sauce = Demi + white wine + vinegar + shallots + thyme + bay leaf + red pepper paste
- Mushroom Sauce (Hunter Sauce) = Demi + butter + mushrooms + diced onion + Madeira
- Balsamic Demi = Demi + balsamic reduction

**MINOR’S BEEF DEMI GLACE BRAISED SHORT RIB**
Utilize Beef Demi Glace as a braising or stewing medium.

**CIPOLLINI ONIONS GLAZED WITH MINOR’S BEEF DEMI GLACE**

**SAUTÉED MUSHROOMS WITH MINOR’S BEEF DEMI GLACE**

**GRILLED FILET MIGNON WITH BURGUNDY SAUCE**
Embellish MINOR’S Beef Demi Glace with Red Wine or Spirits.

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