

# MINOR'S BEEF DEMI GLACE

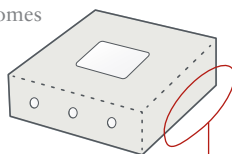
**PRODUCT DESCRIPTION:** MINOR'S Beef Demi Glace is derived from beef stock, tomato paste and vegetable purees, which is reflective of a rich Espagnole sauce. This mahogany-colored foundational Demi Glace is intended to be embellished as desired to create a finished sauce flavor profile. Customize this 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, AUTOLYZED 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 x 80 oz. pouches.



## JULIAN CODE EXPLANATION

Julian day code  
(112<sup>th</sup> day of the year, 4/11/12)

production line

21125489107

year, 2012

plant#

hour code

## SPECIFICATIONS

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 x 80 oz., 4 x 2.26 kg. pouches

Net Weight per case: 20 lbs., 9.070 kg.

Gross Weight per case: 21 lbs., 9.530 kg.

Case (L x W x H): 16.563" x 12.938" x 2.875"

Pallet Configuration: 8 x 13 = 104 cases/pallet

## NUTRITIONAL COMPASS



## PREPARATION INSTRUCTIONS

### EQUIPMENT OPTIONS (PRODUCT IN POUCH)



Steamer



Water Bath/Bain Marie



Re-Thermalizer Range



Do Not microwave unopened bag

### EQUIPMENT (PRODUCT REMOVED FROM POUCH)



Stovetop



Tilt Braiser



Kettle

### RECIPE DEVELOPMENT



Heat to internal temperature of 165 degrees before serving (using equipment listed above)



Add key ingredients to embellish sauce



Plate and serve

## 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

## 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 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

Saturated Fat 0g 0%

Trans Fat 0g

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:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	300g	375g	
Dietary Fiber	25g	30g	

# **MINOR'S** BEEF DEMI GLACE *Recipe Ideas*



CIPOLLINI ONIONS GLAZED  
WITH MINOR'S BEEF DEMI GLACE

## **MINOR'S BEEF DEMI GLACE BRAISED SHORT RIB**

*Utilize Beef Demi Glace as a braising or stewing medium.*



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.*



### *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*

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