

# Demi-glace Sauce Mix (Maggi)

**Pack Size:** 2 X 1.52KG

## Product Description:

A dried demi-glace sauce mix, the classical base for all brown sauces. Delivering richness and flavour, and is effortlessly easy to prepare. Perfect addition to pies, stews or as a rich sauce.

**Brand:** Maggi



**Ingredient Declaration:** modified corn starch, WHEAT flour, potato starch, yeast extract, salt, flavour enhancer (monosodium glutamate), tomato, flavourings (WHEAT), colour (ammonia caramel), contains sunflower oil and/or palm oil, paprika, acid (citric acid).

## Allergens:

NOT APPLICABLE N/A

**CONTAINS** Cereal, Gluten

**MAY CONTAIN** Celery, Eggs, Milk, Mustard, Soya

## Additional Allergen Information:

<b>Barley</b>	No	<b>Almond nuts</b>	No
<b>Oats</b>	No	<b>Brazil nuts</b>	No
<b>Rye</b>	No	<b>Cashew nuts</b>	No
<b>Wheat (including Spelt and Khorasan)</b>	Yes	<b>Hazelnuts</b>	No
		<b>Macadamia (Queensland) nuts</b>	No
		<b>Pecan nuts</b>	No
		<b>Pistachio nuts</b>	No
		<b>Walnuts</b>	No

## Diet Suitability:

NOT APPLICABLE N/A

**SUITABLE FOR** Vegetarians

## Nutritional Information:

Nutrient	per 100g/ml
<b>Energy (kJ/kcal)</b>	364 kcal / 1544 kJ
<b>Fat</b>	1.7 g
<b>of which Saturates</b>	0.3 g
<b>Carbohydrate</b>	67.7 g
<b>of which Sugars</b>	2.3 g
<b>Fibre</b>	1.5 g
<b>Protein</b>	14.3 g
<b>Salt</b>	8.33 g

## Directions For Use:

Preparation instructions: Mix the required quantities of MAGGI Demi-Glace Sauce Mix and cold water until smooth. Whisk the sauce mixture into boiling water then gradually return to the boil, whisking continuously. Simmer for 1 minute, whisking

occasionally. Recommended Dosage: Yield - 1 litre: Product - 95g, Cold Water - 250ml, Boiling Water - 750ml Yield - 5 litres: Product - 475g, Cold Water - 1 litre, Boiling water - 4 litres.

**Storage Instructions:** Store in a cool, dry place.

**Shelf Life Once Open:**

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.