

# Red Wine Jus (Essential Cuisine)

**Pack Size:** 2 X 1.2KG

## Product Description:

A composite paste, produced by the blending of food ingredients. A dark brown coloured viscous paste, with a distinctive odour of red wine. It has the characteristic appearance and flavour of a red wine jus when reconstituted with water as directed.

**Brand:** Essential Cuisine



**Ingredient Declaration:** Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Juice, Veal Fat, Concentrated Vegetable Juices (Carrot, Tomato, Onion, Mushroom, Garlic)), Modified Tapioca Starch, Red Wine Concentrate (contains SULPHITES) (12%), Salt, Sugar, Flavourings, Yeast Extracts, Glucose, Maltodextrin, Acidity Regulators (Malic Acid, Tartaric Acid), Ground Thyme.

## Allergens:

NOT APPLICABLE	N/A
CONTAINS	Sulphur Dioxide

## 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>	No	<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
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## Nutritional Information:

Nutrient	per 100g/ml
<b>Energy (kJ/kcal)</b>	247 kcal / 1049 kJ
<b>Fat</b>	0.8 g
<b>of which Saturates</b>	0.2 g
<b>Carbohydrate</b>	41.1 g
<b>of which Sugars</b>	11.2 g
<b>Fibre</b>	0.6 g
<b>Protein</b>	19.5 g
<b>Salt</b>	9.3 g

## Directions For Use:

To make jus, simply whisk or stir 150g of Premier jus concentrate into 1litre of warm water in a suitable saucepan. Bring to the boil stirring constantly and allow to simmer for 2-3 minutes. Your Premier Jus is now ready to use.

**Storage Instructions:** Always reseal after use and keep 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.