



Maggi Demi Glace

Product Images



Description

This Demi-Glace Sauce Mix delivers richness, and flavour and is effortlessly easy to prepare. The Maggi Demi-Glace powder is versatile, easy to use and is perfect for classical cooking or as a rich sauce to be added to pies, stews or casseroles.

Additional Information

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About Producer	Founded in 1872, a Swiss entrepreneur called Julius Maggi had a vision: to make good-tasting and nutritious food accessible to time-poor, working families. Today this vision is more relevant than ever before as Maggi has become synonymous with taste and quality.
Directions for use	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.
Allergen Statement	May contain MILK, EGG, SOYA, CELERY and MUSTARD.
Accreditation, Certification and Assurance Schemes	ISO 14001 (Environmental System), FSSC 22000
Energy (Kcal)	364.0000
Energy (KJ)	1544.0000
Fat	2.1000
of which saturates	0.3000
Fibre	1.4000
Ingredients	Modified Maize Starch, WHEAT Flour, Potato Starch, Yeast Extract, Salt, Flavour Enhancers (Monosodium Glutamate, Disodium 5'-Ribonucleotide), Tomato, Flavourings (with WHEAT), Colour (Ammonia Caramel), Sunflower Oil, Paprika, Acid (Citric Acid). May contain traces of EGG, SOYA, MILK, CELERY and MUSTARD.
Brands	Nestle
Dietary & Lifestyle	Suitable for vegetarians
Protein	10.9000
Salt	6.4300
Size	1.52kg

Pack Size	2
Storage Instructions	Store in a cool, dry place.
About Supplier	Nestlé is the world's largest food and beverage company. They have more than 2000 brands ranging from global icons to local favorites, and are present in 187 countries worldwide.
Country of Origin	Great Britain

