



# TRUEfoods Reduced Rose Veal Stock

## Product Images



## Description

Fresh reduced veal stock painstakingly crafted through the art of slow-roasting bones and infusing them with fresh vegetables, fragrant herbs, and pure spring water. Each batch is meticulously simmered to perfection, resulting in a lusciously flavourful and wholly natural stock. Made from 100% British veal bones. Rich and dark in colour, intensely sticky on the lips, leaving a lasting indulgent after taste.

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About Producer	TRUEfoods make and sell fresh stocks made without compromise by using traditional culinary principles, 100% British sourced bones, a direct source of filtered spring water, and carefully sourced UK vegetables. Only pure, natural ingredients are used - no flavour enhancers or life extending ingredients.
Directions for use	Empty contents in to a saucepan. Heat over a moderate to high heat stirring occasionally
Seasonal	No
Country of Origin	Great Britain
Brands	TRUEfoods Ltd
Allergens	No Allergens
Energy (Kcal)	48
Energy (KJ)	205
Fat	0.15
of which saturates	0.1
Fibre	0.5
Ingredients	Spring water, veal bones (28%), chicken bones, calves feet, onions, carrots, garlic, tomato puree, thyme, black peppercorns, bay leaves.
Dietary & Lifestyle	Lactose Intolerant, Suitable for Coeliacs
Protein	11.9
Salt	0.48
Size	2.5kg
<b>Additional Information</b>	
Pack Size	1

## Storage Instructions

Keep refrigerated at 5°C or below. Use within 3 days of opening. Frozen Storage: Freeze immediately. Keep frozen at -18°C or below. May be kept frozen for up to 12 months from date of production. Use within 3 days of defrosting.

