



# Dry Blends Demi - Glace

*Creating Flavor Solutions For Food Professionals*

## JMH Dry Blends



*JMH custom blends a wide variety of dry powders for an array of Foodservice and Industrial customers. We have the expertise to create sweet or savory dry blends for high volume users.*

*Our packaging capabilities are numerous and range from flexible pouch to drum or tote.*

*If you are looking to maintain the consistency of a signature menu item with a proprietary spice blend or are looking to outsource component production or complete finished product, please call us to discuss your needs.*



## JMH Beef/Veal Demi-Glace Starter

*JMH Demi-Glace Starter is a powder made with spray-dried beef stock and beef gelatin, used to create a versatile Demi-Glace Mother Sauce. It eliminates hours of bone roasting and reduction time, while yielding a deep rich sauce, with excellent nappé and sheen.*

## JMH Demi-Glace Base

*JMH Demi-Glace Base is a more finished paste base that is simply added to boiling water. Similar in flavor profile to the Demi-Starter, it is a quick and convenient way to make Demi-Glace.*



Formulation	Description	Pack Sizes	Storage	Comments
4900	JMH Beef/Veal Demi-Glace Starter	20/7.5 oz., 6/5#	Dry Storage*	Tool for creating demi-derivatives



**Culinary Alliances**

**Creating Unique Partnerships for Food Service Professionals**

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