

TECHNICAL PRODUCT SHEET

Product Reference: CLB-00007
Specification document no.: SHO-DG-0002

SHO

Version: 1.0
Revision date: 05-May-2026

● PLANT-BASED DEMI-GLACE

SHO Concentrated Plant-based Demi-Glace delivers an intense meaty flavor with rich umami, deep, Maillard notes, and roasted beef complexity, balanced with a lingering mouthfeel. It captures the slow-cooked, deeply savory character of a classic demi-glace, bringing depth and refinement to any dish. Fermented from recognizable, natural ingredients, it contains no additives, stabilizers, colors, or artificial flavors.

- Versatile and consistent
- Easily elevates sauces, braises, reductions
- Authentic culinary complexity
- Ready to cook

CULINARY APPLICATIONS

- Red wine jus
- Pepper sauce
- Brown sauce



INGREDIENTS

Water, salt, fermented chickpeas, vegetable concentrates (potato, onion, carrot, tomato, mushrooms, lingonberry), rapeseed oil, fermented buckwheat, brewer's yeast, baker's yeast, arrowroot, fermented sunflower seeds, raspberry, fermented ground coffee, spices.

HOW TO USE

- Dilute 1:8 (For 1.6% salt level);
- Add a thickener to your liking (e.g. 125g Concentrate to 1 L water plus 30g of flour, or entire bottle + 8 L water + 250 flour).

SHELF LIFE

24 months in original sealed package, and ideal storage conditions.

STORAGE

Store in a cool, dry place (ideally below 25°C).

TECHNICAL PRODUCT SHEET

Product Reference: CLB-00007
Specification document no.: SHO-DG-0002

S H O

Version: 1.0
Revision date: 05-May-2026

● PLANT-BASED DEMI-GLACE

PACKAGING

- **Multilayer PP/EVOH/PP Bottle 920 ML**

Carton Box: 6 bottles of 920 ml
Box Dimensions: 215 x 215 x 245 mm
Pallet: 540 bottles 90 boxes of 6 pieces
6 layers of 15 boxes
Dimensions: 1200 x 800 mm
Total pallet weight: 700 kg

EAN Box: 3770034845324
EAN Unit: 3770034845317

NUTRITIONAL INFO (100G)

Energy: 136 kcal
Energy: 569 kJ
Fat: 4.4 g
of which saturates: 0.4 g
Carbohydrate: 18.6 g
of which sugars: 12 g

Fibre : 1.6 g
Protein: 5.7 g
Salt: 11.7 g

ORGANOLEPTIC PROPERTIES

Appearance: viscous liquid
Solubility: Water soluble
Color: Dark Brown

PHYSICAL & CHEMICAL SPECIFICATIONS

Brix 47-49
pH 4.1-4.2
Salt 11-13%

TECHNICAL PRODUCT SHEET

Product Reference: CLB-00007
Specification document no.: SHO-DG-0002

S H O

Version: 1.0
Revision date: 05-May-2026

MICROBIOLOGICAL PARAMETERS

Total aerobic plate count: Max 500,000 CFU/g
Bacillus cereus: Max 100,000 CFU/g
Yeast, Molds: Max 500 CFU/g
Salmonella spp: Not detectable in 25g

PRODUCT CLAIMS

- 100% natural ingredients
- Plant-based / Vegan
- Non-GMO
- No artificial or natural flavors or aromas
- No added sugar
- No additives or E-numbers
- No MSG

ALLERGENS

Allergens present in the product: none

Allergens linked to potential cross-contamination from ingredients and/or processing site: cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk (including lactose), nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites, lupins, molluscs.

**This product is made with non-GMO raw materials according to EC directive 1829/2003 and 1830/2003 and therefore does not require GMO labeling. The raw materials from which this finished product is made comply with Regulation 2023/915. This product consists of natural raw materials, which means that certain parameters can vary per batch.*

THE MEDITERRANEAN FOOD LAB (FRANCE)
15 Boulevard de Broesses
21000 Dijon

COOKSHO.COM

