



Culinary Food Bases

Brown Stock
Demi-Glace Sauce
Double Beef
Consommé
Roast Beef Au Jus
Veal Stock
Poultry Stock
Lamb Au Jus
Seafood Fumet
Fish Fumet

Developed for the high end of the industry, these culinary food bases are exceptional. Presented in a powder form, they offer professional cuisine taste and flavour.

Perfect to make diverse sauces and sous bases or to add value to prepared meats with all cooking methods including braising, roasting, stewing...

They can be used as basic stocks or can be thickened to give an aroma boost to other preparations.

Side dishes such as rice, beans and vegetable preparations benefit greatly from these products in terms of all-around taste. Also, their use in creating popular ethnic flavour profiles to soften and combine aromas is ideal.

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Product Code

Culinary Food Bases

- SAP1F001** **Brown Stock**
A brown stock in powder form which imparts a rich beef and vegetable flavour. One of the mother sauces of classical cuisine essential to give complexity and all-around flavour notes to many preparations. This base is perfect to make diverse brown sauces: dijonnaise, demi-glace, bordelaise, etc.
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- SAP1F002** **Demi-Glace Sauce**
This sauce, rich and creamy, is used in the preparation of most brown sauces. It is the reduction of a simmered clear veal stock. The quality and usefulness of this base will always be a vital key to the success of your favourite dishes.
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- SAP1F003** **Double Beef Consommé**
The double consommé is in fact a concentrated meat broth which is made from the process of clarification. It is extremely useful in making a multitude of preparations just by adding a different garnish. The double consommé is also used to increase the taste of many culinary preparations.
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- SAP1F004** **Roast Beef Au Jus**
A bouillon in powder form with a "Au Jus" profile typical of a roast beef. A very distinct flavour full of complexity, rare roast and herb notes. In the classical kitchen, roast beef Au Jus can enhance roasted or braised meats and vegetables. It can also be used in soups or thickened to make gravies.
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- SAP1F005** **Veal Stock**
A stock in powder form which imparts a full round and delicate flavour of veal and subtle notes of mixed vegetables. Veal stock is the preferred one of the Chefs. It is used for its refined flavour in making brown stocks and brown sauces in today's professional kitchens.

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SAP1F006 Poultry Stock

A stock in powder form which imparts a rich poultry taste reminiscent of home style chicken broth. Its refined taste allow this stock to be used with many other dishes: vegetables, rice, beans and other meats where a delicate, all-around flavour is required.

SAP1F007 Lamb Au Jus

A lamb au jus type in powder form which imparts aromatic lamb herb flavour. Ideal for stews and lamb preparations.

SAP1F008 Seafood Fumet

A blond stock in powder form which imparts a wonderful shellfish taste with many top notes. A general base stock for all shellfish applications: sauces, soups and cookery. This multipurpose product brings a delicate note and contribute to enhance the taste of the primary ingredient whether it be shrimp, crab, lobster, etc. enhancing mouth feel and flavour.

SAP1F009 Fish Fumet

A stock in powder form which imparts a full round and delicate white fish flavour. Most generally used in a fish and shell fish dishes. This is the perfect base for all fish sauces, veloutes, fish soup, braised or for steaming & poaching fish.

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