

Essential Cuisine Signature Beef jus - Information

A brown gelatinous liquid with the flavour of beef jus. Our Signature Beef Jus is meaty, robust and full of rich flavour. The perfect base to create your own sauces.

TFS Product Code: 031656
Suppliers Product Code:
Information Last Updated: 04/03/2025
Date Produced: 06/05/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	72.00
Energy (kJ)	306.00
Protein (g)	14.00
Carb (g)	2.20
Of Which Sugars (g)	2.00
Fat (g)	0.80
Of Which Saturates (g)	0.40
Fibre (g)	0.00
Salt (g)	0.80

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Reduced Beef Stock made from Water, Beef Bones, Carrot, Onion, Tomato Purée, Leek, Garlic, Lovage, Juniper Berry, Black Pepper, Thyme, Rosemary, Bay Leaf.

Handling Information

Directions for Use

Shake before use. Simply add to reductions, gently heat through, season and finish with a garnish.

Storage Instructions

Unopened, store in cool, dry conditions.

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