

EFFLUVES & QUINTESSENCE[®]



PREMIUM GRADE culinary solutions for professional chefs

At Original 86, we are dedicated to preserving and perfecting authentic culinary crafts. Our complete range of ready to use E&Q Glaces & Demi-Glaces are made using quality ingredients and time honored traditions, real food in its purest form.

Our products are freshly packed then frozen. This ensures that you are getting a superior quality and wholesome product and that none of the valuable nutrients are destroyed through pasteurization or other heat-related packaging methods.



GLUTEN FREE NO ADDED POWDER
ALL NATURAL
BONE DEMI GLACE'

EFFLUVES & QUINTESSENCE®

- GLUTEN FREE • CONSISTENT QUALITY • READY TO USE
- NO BONES TO MANAGE • COST EFFECTIVE



“PREMIUM” DEMI-GLACE One of the great sauces in french gastronomy. Prepared for discerning chefs who require the very best premium grade demi-glace to complement their finest culinary creations. Made from 100% natural veal glace, it's the perfect veal bone reduction for high-end applications.



“PREMIUM” CHICKEN DEMI-GLACE For chefs who require the very best chicken demi-glace to complement their culinary creations. It's the perfect chicken reduction for high-end applications. Can also be used as a base for sauces by adding ingredients to create flavourful soups or braising liquids.



“PREMIUM” VEAL GLACE Reduced by 90% of its initial volume, Efflives & Quintessence Veal Glace is prepared in a labour intensive, traditional way to give you the richest, best tasting broth available anywhere. Chefs and food industry professionals will enjoy the ease of use, convenience and many practical ways to serve this glace.

SUPC	DESCRIPTION	PACKAGING
3585044	“PREMIUM” VEAL DEMI-GLACE	12 x 750 G / CASE
7352793	“PREMIUM” CHICKEN DEMI-GLACE	5 Kg / PAIL
3613298	“PREMIUM” VEAL GLACE	5 Kg / PAIL

Rose Hill and Original 86, proudly represented by:

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