



Item# 31505 1/8 lb.

VEAL DEMI GLACE

Made with Scrupulous Care with Absolutely No Shortcuts

More Than Gourmet is able to achieve such high levels of consistent quality because we use the finest ingredients and only Plume De Veau veal bones. More Than Gourmet is one of the few facilities to be certified by the European Union and is also an approved supplier of the USDA Beef Export Verification Program, providing a global level of quality assurance. Plume de Veau is the largest and finest producer of quality veal in the US. Classically made providing you with uncompromised standards of quality, taste and rich, deep flavor.

- ▶ **No chemicals**
- ▶ **No MSG**
- ▶ **No fillers or preservatives**

Rebate available 10/27/08 thru 12/31/07



Route 66 Hudson, New York, 12534

800.999.6006 or 518.828.4004

www.ginsbergs.com

e-mail: info@ginsbergs.com

11/08








Make Your Best Investment in Stocks – With Glace de Veau™ and Demi-Glace de Veau™

For Foodservice Operators

Special Rebate:

\$1.00/lb.



-  Foodservice operators in U.S.
-  Minimum 16 lb. purchase
-  Applies to Glace de Veau™ and Demi-Glace de Veau™ frozen stocks
-  Applies to all orders received between **10/27/08 and 12/31/08**
-  Rebate will be paid by check from Atlantic Veal & Lamb, Inc. within 45 days of receipt of proof of purchase

Instructions:

- 1) Submit this rebate flyer along with copies of actual invoices
- 2) Rebate must be postmarked no later than 1/16/09
- 3) Mail rebate with invoices attached to:

Atlantic Veal & Lamb, Inc.
275 Morgan Ave
Brooklyn NY, 11211



1-800-222-VEAL