

Bonewerks CulinarTE

- Half Chicken with Lemon Demi Sauce

Tender, fully cooked bone-in half chicken paired with a classic lemon demi sauce.



MARKETING

Oven-Roasted, Slow Braised protein finished with a classically prepared sauce all portion pouched and steam sous vide for the perfect texture, sear, and flavor every time. Consistent, chef crafted quality without the labor - let us do the work for you!



Nutrition Facts

|                           |           |
|---------------------------|-----------|
| 14 Servings per container |           |
| Serving Size              | 100 grams |
| Amount Per Serving        |           |
| Calories                  | 160       |
| % Daily Value*            |           |
| Total Fat 8 g             | 10%       |
| Saturated Fat 2.5 g       | 13%       |
| Trans Fat 0 g             |           |
| Cholesterol 55 mg         | 18%       |
| Sodium 390 mg             | 17%       |
| Total Carbohydrates 3 g   | 1%        |
| Dietary Fiber 1 g         | 4%        |
| Total Sugars 1 g          |           |
| Includes 0 g Added Sugars | 0%        |

|                  |    |
|------------------|----|
| Protein 17 g     |    |
| Vitamin D 1 mcg  | 6% |
| Calcium 12 mg    | 0% |
| Iron 1 mg        | 6% |
| Potassium 250 mg | 6% |

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS



| Code                    | GTIN           | Pack Description                                                                  |                                 |       |                                         |                      |
|-------------------------|----------------|-----------------------------------------------------------------------------------|---------------------------------|-------|-----------------------------------------|----------------------|
| 703125                  | 90185359000567 | 14 pouches/case * Target Protein Weight: 14-18 oz (Weight yields average +/- 15%) |                                 |       |                                         |                      |
| Brand                   |                |                                                                                   | Brand Owner                     |       | GPC Description                         |                      |
| Bonewerks CulinarTE     |                |                                                                                   | Kettle Cuisine                  |       | Chicken - Prepared/Processed            |                      |
| Gross Weight            | Net Weight     | Case/Catch Weight                                                                 | Country Of Origin               |       | Kosher                                  | Child Nutrition      |
| 24.32 LBR               | 22 LBR         | Yes                                                                               | United States                   |       | Undeclared                              | No                   |
| Shipping                |                |                                                                                   |                                 |       |                                         |                      |
| Length                  | Width          | Height                                                                            | Volume                          | TlxHI | Shelf Life                              | Storage Temp From/To |
| 15.25 INH               | 8.625 INH      | 10 INH                                                                            | 0.76 FTQ                        | 8x7   | 540 Days                                | -20 FAH / 0 FAH      |
| Traceability Regulation |                |                                                                                   |                                 |       |                                         |                      |
| Regulation Type Code    |                | Regulatory Act                                                                    | Trade Item Regulation Compliant |       | Regulation Restrictions and Descriptors |                      |
| N/A                     |                | N/A                                                                               | N/A                             |       | N/A                                     |                      |

HANDLING SUGGESTIONS



Hold at a frozen state until use.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N

INGREDIENTS



Fully Cooked Chicken Halves, Demi-Glace De Poulet Classic (Chicken Stock (Water, Roasted Chicken Bones, Carrots, Onions, Celery, Parsley Stems, Thyme, Bay Leaves), Demi Mix (Food Starch Modified, Natural Flavor (With Chicken Broth, Torula Yeast, Monosodium Phosphate, Glutamic Acid, Thiamine Hydrochloride), Autolyzed Yeast Extract, Maltodextrin, Rendered Turkey Fat, Sugar, Salt, Dehydrated Chicken Broth, Gelatin, Tomato Powder, Hydrolyzed Corn Protein, Onion Powder, Xanthan Gum, Carrot Powder, Dehydrated Garlic, Disodium Inosinate, Disodium Guanylate, Extract Of Carrot)), Lemon Fruit Puree (Lemon Juice And Pulp, Sugar), Kosher Salt, Lemon Peel, Black Pepper, Paprika, Granulated Garlic Powder).

Bonewerks CulinarTE

- Half Chicken with Lemon Demi Sauce



Tender, fully cooked bone-in half chicken paired with a classic lemon demi sauce.

PREPARATION & COOKING SUGGESTIONS

Reheating Thawed Product (34°F): BOILING OR STEAMING: Place thawed product in a pot of boiling water or steamer in the bag. Reheat for 12 - 15 minutes. Remove Chicken from pouch and reserve Demi Sauce. Place Chicken on a sheet pan and heat in preheated oven at 400 degrees for 12 – 15 minutes until skin is crisp and brown or until an internal temperature of 165°F. Heat reserved Demi Sauce and strain for optimal presentation.

Reheating Frozen Product (10°F): BOILING OR STEAMING: Place frozen product in a pot of boiling water or steamer in the bag. Reheat for 15 - 20 minutes. Remove Chicken from pouch and reserve Demi Sauce. Place Chicken on a sheet pan and heat in preheated oven at 400 degrees for 12 – 15 minutes until skin is crisp and brown or until an internal temperature of 165°F. Heat reserved Demi Sauce and strain for optimal presentation.

SERVING SUGGESTIONS

Ready-to-use and customizable sous vide proteins simply seasoned and lightly sauced to maximize versatility in application. Pouch to Plate in minutes as show stopping center-of-the plate hero or an ingredient to elevate any dish. Simply shred, slice, or mix fork-tender protein in to boost any dish like mac, panini, or nachos to the next level!

MORE INFORMATION

For more information, contact us at [www.kettlecuisine.com](http://www.kettlecuisine.com)

NUTRITIONAL CLAIMS

|       |           |           |           |        |           |
|-------|-----------|-----------|-----------|--------|-----------|
| DAIRY | FREE_FROM | TRANS_FAT | FREE_FROM | GLUTEN | FREE_FROM |
|-------|-----------|-----------|-----------|--------|-----------|

MORE IMAGES

