

Bonewerks Culinate

- Boneless Pork Shoulder Roast



Slow-cooked boneless pork cushion seasoned with kosher salt and black pepper, garlic and onion powders, with flavorful pork broth – a tender and juicy foundation for applications across the menu.



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

6 Servings per container

Serving Size 140 grams

Amount Per Serving

Calories 160

% Daily Value*

Total Fat 10 g	13%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 45 mg	15%
Sodium 230 mg	10%
Total Carbohydrates 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 15 g	

Vitamin D 0 mcg 0%

Calcium 7 mg 0%

Iron 1 mg 6%

Potassium 340 mg 8%

* 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				
703127	90185359000581	6 pouches/case * Target Protein Weight: 2.25-2.75 lbs. (Weight yields average +/- 15%)				
Brand		Brand Owner		GPC Description		
Bonewerks Culinate		Kettle Cuisine		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
25.76 LBR	24 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.33 INH	13.83 INH	6.9 INH	1.06 FTQ	7x8	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 pork, water, kosher salt, pork flavor broth concentrate (pork stock, salt, yeast extract, natural flavor, and sugar), black pepper, onion powder, garlic powder.

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PREPARATION & COOKING SUGGESTIONS

Reheating Thawed Product (34°F): BOILING: Place thawed product in a pot of boiling water IN THE BAG. Reheat for 23 – 28 minutes or until an internal temperature of 165°F, remove from bag and serve. STEAMING: Place thawed product in a steamer IN THE BAG. Reheat for 23 – 28 minutes or until an internal temperature of 165°F, remove from bag and serve. Reheating Frozen Product (10°F): BOILING: Place frozen product in a pot of boiling water IN THE BAG. Reheat for 30 – 36 minutes or until an internal temperature of 165°F, remove from bag and serve. STEAMING: Place frozen product in a steamer IN THE BAG. Reheat for 30 – 36 minutes or until an internal temperature of 165°F, remove from bag and serve. OPEN BAG AND PLACE PORTION ON PLATE. THEN CLOSE TOP OF BAG AND SHAKE TO EMULSIFY/THICKEN THE SAUCE.

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

NUTRITIONAL CLAIMS

DAIRY

FREE_FROM

GLUTEN

FREE_FROM

TRANS_FAT

FREE_FROM

MORE IMAGES

