

Bonewerks Culinarte

- Lamb Foreshank

Deluxe foreshank of lamb, simply seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.



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

16 Servings per container	
Serving Size	100 grams
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 11 g	14%
Saturated Fat 3.5 g	18%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 280 mg	12%
Total Carbohydrates 1 g	0%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 21 g	
Vitamin D 1 mcg	6%
Calcium 10 mg	0%
Iron 3 mg	15%
Potassium 255 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			
703129	90185359000604	16 pouches/case * Target Protein Weight: 12-15 oz (Weight yields average +/- 15%)			
Brand		Brand Owner		GPC Description	
Bonewerks Culinarte		Kettle Cuisine		Lamb - Prepared/Processed	
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
18 LBR	17 LBR	Yes	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
19.33 INH	13.83 INH	6.9 INH	1.07 FTQ	8x7	540 Days
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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N



INGREDIENTS

Fully Cooked Lamb Shank, Veal Stock, (Water, Roasted Veal Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Garlic, Rosemary, Thyme, White Peppercorns, Bay Leaves), Demi-Glace Sauce Mix (Food Starch- Modified, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extract of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (an emulsifier). Seasoning Mixture (Kosher Salt, Black Pepper).

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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 15 – 17 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 15 – 17 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 20 – 23 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 20 – 23 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

