

Bonewerks Culinarte

- Lamb Hindshank



Deluxe heel-on hind shank of lamb, simply seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau. Dairy Free and Gluten Free



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

12 Servings per container	
Serving Size	1 EA
Amount Per Serving	
Calories	810
% Daily Value*	
Total Fat 46 g	71%
Saturated Fat 22 g	110%
Trans Fat 0.5 g	
Cholesterol 295 mg	98%
Sodium 980 mg	41%
Total Carbohydrates 4 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 94 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	10%
Iron 0 mg	40%
Potassium 0 mg	0%

* 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			
703130	90185359000611	12 pouches/case *Target Protein Weight: 11-15 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
16 LBR	14.25 LBR	Yes	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
14 INH	12 INH	8.5 INH	0.826 FTQ	10x6	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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - 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

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