

Bonewerks CulinarTE

- Classic Pork Shank

Duroc 2-bone pork shank seasoned with salt, pepper, turmeric, orange peel and coriander, oven-seared and slow-braised with our Classic Glace de Porc.



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	1010
% Daily Value*	
Total Fat 50 g	77%
Saturated Fat 22 g	110%
Trans Fat 0 g	
Cholesterol 430 mg	143%
Sodium 1340 mg	56%
Total Carbohydrates 5 g	2%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 135 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	10%
Iron 0 mg	25%
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				
703131	90185359000628	12 pouches/case * Target Protein Weight: 17-21 oz (Weight yields average +/- 15%)				
Brand		Brand Owner		GPC Description		
Bonewerks CulinarTE		Kettle Cuisine		Pork - Prepared/Processed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17.92 LBR	16.20 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.0625 INH	11.0625 INH	7.0625 INH	0.826 FTQ	10x6	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 Shank, Pork Demi-Glace (Water, Roasted Pork Bones, Carrots, Celery, Onion, Parsley Stems, Thyme, White Peppercorns, Bay Leaves) Demi Mix (Food Starch -Modified, Brown Rice Flour (Rice Flour, Rice Bran), Salt, Beef Fat, Maltodextrin, Yeast Extract, Pork Flavor, Sugar, Contains 2 percent or less of Onion Powder, Silicon Dioxide added as an anti-caking agent, Caramel Color, Spices, Natural Flavor), Seasoning Rub (Salt, Black Pepper, Sugar, Turmeric, Orange Peel, Coriander).

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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

GLUTEN FREE_FROM

DAIRY FREE_FROM

TRANS_FAT FREE_FROM

MORE IMAGES

