

- Balsamic Barbecue Pork Shank

Duroc 2-bone pork shanks seasoned with an artisan barbecue rub, oven-seared and slow-braised with a Modena balsamic reduction and our 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	940
% Daily Value*	
Total Fat 36 g	55%
Saturated Fat 12 g	58%
Trans Fat 0 g	
Cholesterol 435 mg	146%
Sodium 2200 mg	92%
Total Carbohydrates 29 g	10%
Dietary Fiber 0 g	0%
Total Sugars 19 g	
Includes 0 g Added Sugars	0%

Protein 126 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	15%
Iron 0 mg	35%
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			
703132	90185359000635	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
19.5 LBR	18.5 LBR	Yes	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHl	Shelf Life
14 INH	12 INH	8.5 INH	0.826 FTQ	10x6	365 Days
Storage Temp From/To					
-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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS



Fully Cooked Pork Shank, Hickory and Brown Sugar Barbecue Sauce (High Fructose Corn Syrup, Vinegar, Tomato Paste, Modified Corn Starch, Brown Sugar, Contains Less than 2% of Salt, Fructose, Natural Smoke Flavor, Pineapple Juice Concentrate, Caramel Color, Spice, Sodium Benzoate (Preservative), Molasses, Corn Syrup, Garlic Powder, Mustard Flour, Sugar, Tamarind, Natural Flavor), Balsamic Vinegar (Contains Naturally Occurring Sulfites), Pork Stock Reduction (Water, Roasted Pork Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Bay Leaves), Seasoning Rub (Salt, Sugar, Black Pepper, Paprika, Nutmeg, Sage, Cayenne, Crushed Red Pepper), Kosher Salt.

Bonewerks Culinate

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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

