

Bonewerks CulinarTE

- Long Cut Beef Short Ribs

Aged chuck flap beef short ribs 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

20 Servings per container	
Serving Size	140g
Amount Per Serving	
Calories	360
% Daily Value*	
Total Fat 26 g	40%
Saturated Fat 13 g	165%
Trans Fat 2.5 g	
Cholesterol 80 mg	27%
Sodium 340 mg	14%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 29 g	
Vitamin D 0 mcg	0%
Calcium 22.5 mg	2%
Iron 3.29 mg	20%
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				
703134	90185359000666	20 pouches/case * Target Protein Weight: 6-8 oz (Weight yields average +/- 15%)				
Brand			Brand Owner		GPC Description	
Bonewerks CulinarTE			Kettle Cuisine		Beef - Prepared/Processed	
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
16.5 LBR	14.50 LBR	Yes		United States	Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14 INH	12 INH	8.5 INH	0.8264 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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS



Fully Cooked Boneless Beef Short Rib, Veal Demi-Glace (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 19 – 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 19 – 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

GLUTEN

FREE_FROM

DAIRY

FREE_FROM

MORE IMAGES

