

Bonewerks CulinarTE

- Banquet Pack Beef Short ribs



Aged chuck flap beef short ribs seasoned with kosher salt and black pepper, trimmed into banquet-cut portions, packed 10 pieces per pouch and paired 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	
40 Servings per container	
Serving Size	1 EA
Amount Per Serving	
Calories	720
% Daily Value*	
Total Fat 53 g	82%
Saturated Fat 25 g	125%
Trans Fat 0 g	
Cholesterol 165 mg	55%
Sodium 690 mg	29%
Total Carbohydrates 4 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS					
Code	GTIN	Pack Description			
703135	90185359000673	4 pouches/case * Target Protein Weight: 3.5-4 oz per piece. Each pouch contains 10 pieces. (Weight yields avg +/- 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
17.5 LBR	15.5 LBR	Yes	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TIxHI	Shelf Life
14 INH	12 INH	8.5 INH	0.826 FTQ	10x6	540 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 Boneless Beef Short Rib, Veal Demi-Glace (Water, Roasted Veal Bones, Carrots, Celery, Onions, 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 20 – 25 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 20 – 25 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 26 – 34 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 26 – 34 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

