

Bonewerks Culinate

- Angus Beef Pot Roast

Wet aged Angus chuck roll seasoned with salt, pepper, thyme, rosemary and garlic, 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

|                           |      |
|---------------------------|------|
| 3 Servings per container  |      |
| Serving Size              | 1 PC |
| Amount Per Serving        |      |
| Calories                  | 190  |
| % Daily Value*            |      |
| Total Fat 12 g            | 18%  |
| Saturated Fat 6 g         | 30%  |
| Trans Fat 1 g             |      |
| Cholesterol 70 mg         | 23%  |
| Sodium 220 mg             | 9%   |
| Total Carbohydrates 1 g   | 0%   |
| Dietary Fiber 0 g         | 0%   |
| Total Sugars 0 g          |      |
| Includes 0 g Added Sugars | 0%   |

|                 |     |
|-----------------|-----|
| Protein 21 g    |     |
| Vitamin D 0 mcg | 0%  |
| Calcium 0 mg    | 0%  |
| Iron 2 mg       | 10% |
| 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                                                                  |                                         |                           |                 |
|-------------------------|----------------|-----------------------------------------------------------------------------------|-----------------------------------------|---------------------------|-----------------|
| 703137                  | 90185359000758 | 3 pouches/case *Target Protein Weight: 3.5-4 lbs. (Weight yields average +/- 15%) |                                         |                           |                 |
| Brand                   |                | Brand Owner                                                                       |                                         | GPC Description           |                 |
| Bonewerks Culinate      |                | Kettle Cuisine                                                                    |                                         | Beef - Prepared/Processed |                 |
| Gross Weight            | Net Weight     | Case/Catch Weight                                                                 | Country Of Origin                       | Kosher                    | Child Nutrition |
| 18.75 LBR               | 17.25 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        |
| 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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N

INGREDIENTS



Braised Angus Beef, Demi-Glace De Veau(Veal Stock (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, Poly Sorbate 80 (An Emulsifier))). Kosher Salt, Thyme, Rosemary, Black Pepper, Granulated Garlic Powder.

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PREPARATION & COOKING SUGGESTIONS



Defrost Pot Roast completely. Boil or steam Pot Roast [in the bag] for 5-7 min; just enough to heat sauce through and melt the fat within sauce [the fat is from the marbling within the meat that was not rendered off during our "Oven Sear"]. Open bag and remove Pot Roast; skim fat from top of sauce, still in the bag, if desired; use ladle. Pour sauce into heavy bottom kettle on med/high heat [Sous Vide addition, you could add pre reduced wine, sauté of onions, mushrooms, and or garlic etc. at this point]. Once your Pot Roast is sliced/pulled and in the pan; pour boiling Jus over Pot roast; place half 4 inch Stainless pan on burner covered for 20-30 min or until heated through, 165° F or above, then serve.

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](http://www.kettlecuisine.com)

NUTRITIONAL CLAIMS



|       |           |
|-------|-----------|
| DAIRY | FREE_FROM |
|-------|-----------|

|        |           |
|--------|-----------|
| GLUTEN | FREE_FROM |
|--------|-----------|