

Bonewerks Culinarte

- Classic Half Pork Shank



Cross cut Duroc 2-bone pork shank seasoned with salt, pepper, turmeric, orange peel and coriander, oven-seared and slow-braised with our Classic Demi 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

20 Servings per container	
Serving Size	5oz
Amount Per Serving	
Calories	280
% Daily Value*	
Total Fat 16 g	21%
Saturated Fat 6 g	30%
Trans Fat 0 g	
Cholesterol 100 mg	33%
Sodium 510 mg	22%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 33 g	
Vitamin D 0 mcg	0%
Calcium 53 mg	4%
Iron 1 mg	6%
Potassium 342 mg	8%

* 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				
703138	90185359000789	20 pouches/case * Target Protein Weight: 10-13 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
20 LBR	18.75 LBR	Yes	United States		Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.33 INH	13.83 INH	6.9 INH	1.07 FTQ	7x8	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, Onion, Celery, 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

DAIRY

FREE_FROM

GLUTEN

FREE_FROM

TRANS_FAT

FREE_FROM

MORE IMAGES

