

Bonewerks CulinarTE

- Glace de Veau



Roasted special fed veal bones, fresh mirepoix, tomatoes, fresh parsley and bay leaves. Perfect for veal and red meat applications; traditional and contemporary sauces.



MARKETING

Classic French Glace; Slow-Cooked for 36 hours crafted from roasted bones and vegetables, reduced by 90% for intense flavor. Free from top 9 allergens

Nutrition Facts

151 Servings per container

Serving Size 1/4 cup (60g)

Amount Per Serving

Calories 60

% Daily Value*

Total Fat	0.5 g	1 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	270 mg	12 %
Total Carbohydrates	1 g	0 %
Dietary Fiber	0 g	0 %
Total Sugars	1 g	
Includes 0 g Added Sugars		0 %
Protein	13 g	
Vitamin D	0.4 mcg	2 %
Calcium	0 mg	0 %
Iron	0 mg	2 %
Potassium	290 mg	6 %

* 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		
703100		00185359000007		20 - 1 lb tubs/case		
Brand		Brand Owner		GPC Description		
Bonewerks CulinarTE		Kettle Cuisine		Sauces - Cooking (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24.154 LBR	20 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.326 INH	13.826 INH	6.902 INH	1.0673 FTQ	8x8	365 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'; INII = 'Intentionally nor Inherently Included'; 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

Veal Stock (Water, Roasted Veal Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Bay Leaves).

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PREPARATION & COOKING SUGGESTIONS

Thaw under refrigeration for approximately 12-24 hours at or below 40°F. Place thawed tub in a pot of boiling water or steamer. Heat to an internal temperature of 165°F.

SERVING SUGGESTIONS

Ready-to-Use, highly concentrated 90% pure stock reduction ideal for pan sauces and elevated finishing applications.

MORE INFORMATION

For more information, contact us at www.kettlecuisine.com

NUTRITIONAL CLAIMS

TRANS_FAT FREE_FROM

GLUTEN FREE_FROM

DAIRY FREE_FROM

MORE IMAGES

