

Bonewerks CulinarTE

- Glace de Poulet (Roasted)

Roasted chicken bones, fresh mirepoix, parsley stems, and bay leaves. Adds exceptional depth to sauces, soups, and risottos.



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 45

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 200 mg 9%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
703103		00185359000038		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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Chicken Stock (Water, Roasted Chicken Bones, Onions, Carrots, Celery, 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

GLUTEN

FREE_FROM

TRANS_FAT

FREE_FROM

DAIRY

FREE_FROM

MORE IMAGES

