

Bonewerks CulinarTE

- Demi Glace de Viande Elite



Roasted special fed veal and natural beef bones, simmered with fresh mirepoix, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns. Excellent when paired with all proteins.



MARKETING

Classic French Glace; Slow-Cooked for 36 Hours. A rich blend of stock reduction reduced by 75% for depth and body. Free from top 9 allergens

Nutrition Facts

151 Servings per container	
Serving Size	1/4 Cup (60g)
Amount Per Serving	
Calories	50
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 250 mg	11%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

Protein 9 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0 mg	0%
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		
703110		00185359000267		4 - 5 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	
21.822 LBR	20 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.701 INH	13.701 INH	7.027 INH	0.7634 FTQ	10x7	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'; INI = '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

Beef and Veal Stock (Water, Roasted Beef Bones, Roasted Veal Bones, Onions, Celery, Carrots, Tomato Paste, Mushrooms, Parsley Stems, Kosher Salt, Bay Leaves, Thyme, White Peppercorns).

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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, 75% stock reduction, essential foundation for a la minute sauces, signature soups, risottos, jus, bone broths, and more.

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

