

Bonewerks CulinarTE

- Demi Glace de Veau Elite

Roasted special fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves, and peppercorns.



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 40

% Daily Value*

Total Fat 1 g 1%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 5 mg 2%

Sodium 270 mg 12%

Total Carbohydrates 3 g 1%

Dietary Fiber 1 g 4%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 7 g

Vitamin D 0.4 mcg 2%

Calcium 10 mg 0%

Iron 1.2 mg 6%

Potassium 310 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		
703111		00185359000304		4 - 5lb 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	TlxHI	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'; INHI = '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

Veal Stock (Water, 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 24-36 hours at or below 40F. Empty contents into a saucepan and heat to a minimum temperature of 165F.

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	DAIRY	FREE_FROM	TRANS_FAT	FREE_FROM
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