

Bonewerks CulinarTE

- Demi Glace de Porc Classic



Roasted Duroc-sired pork bones simmered with fresh mirepoix. Finish with cracked pepper, caramelized onions, or your own special ingredient for a signature dish.



MARKETING

Classic French Glace; Slow-Cooked for 36 Hours. A rich blend of stock reduction reduced by 35% for depth and body. Free from top 9 allergens



Nutrition Facts

Servings per container	
Serving Size	(43g)
Amount Per Serving	
Calories	25
% Daily Value*	
Total Fat	0.5 g1%
Saturated Fat	0 g0%
Trans Fat	0 g
Cholesterol	0 mg0%
Sodium	270 mg11%
Total Carbohydrates	3 g1%
Dietary Fiber	0 g0%
Total Sugars	0 g
Includes 0 g Added Sugars	0%

Protein 2 g	
Vitamin D	0 mcg0%
Calcium	0 mg0%
Iron	0 mg0%
Potassium	0 mg0%

* 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		
703116		00185359000427		1 - 16 lb bucket		
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	
17.1 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.125 INH	10.125 INH	10.5 INH	0.622925 FTQ	20x6	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



Pork Stock (Water, Roasted Pork Bones, Carrots, Onions, Celery, Parsley Stems, Thyme, White Peppercorns, Bay Leaves), Demi-Glace 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).

Bonewerks Culinarte

- Demi Glace de Porc Classic



Roasted Duroc-sired pork bones simmered with fresh mirepoix. Finish with cracked pepper, caramelized onions, or your own special ingredient for a signature dish.

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, 35% stock reduction. Use as is or easily customize flavor profile. Ideal for gravies, stews, and braised dishes.

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

