

Bonewerks CulinarTE

- Demi Glace de Veau Classic



Roasted special fed veal bones simmered with fresh mirepoix and herbs. Create a signature sauce by adding a single ingredient such as horseradish, mushrooms or peppercorns.



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	
91 Servings per container	
Serving Size	1/4 Cup (60g)
Amount Per Serving	
Calories	25
% Daily Value*	
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 290 mg	13%
Total Carbohydrates 3 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS					
Code		GTIN		Pack Description	
703121		00185359000502		6 - 2 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
13.278 LBR	12 LBR	No	United States	Undeclared	No
Shipping					
Length	Width	Height	Volume	TlxHI	Shelf Life
14.5135 INH	9.826 INH	6.3395 INH	0.5232 FTQ	12x6	365 Days
Storage Temp From/To					
-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

Veal Stock (Water, Roasted Veal Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Garlic, Rosemary, Thyme, White Peppercorns, Bay Leaves) Demi-Glace Sauce Mix, (Food Starch Modified, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extract Of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (An Emulsifier)).

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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, 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
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