

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

121 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%

Protein 3 g	
Vitamin D 0.4 mcg	2%
Calcium 10 mg	0%
Iron 0.2 mg	2%
Potassium 90 mg	2%

* 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		
703147		00185359000403		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	
16.95 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.125 INH	10.125 INH	10.563 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
- 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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