Boneworks CULINARTE'

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

Demi Glace de Viande Elite

Product Code: 900
GTIN: 00185359000267



Fully frozen

Easy to prepare

Gluten Free

Dairy Free

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.

Ingredients: Veal and Beef Stock (Water, Roasted Veal Bones, Roasted Natural* Beef Bones, Onions, Celery, Carrots, Tomato Paste, Mushrooms, Parsley Stems, Kosher Salt, Bay Leaves, Thyme, White Peppercorns). *Minimally Processed; No Artificial Ingredients.

Shelf Life: 24 months

Pallet Configurations: 7 x 10 (70 cases)
Case Dimensions: 13.701" x 13.701" x 7.027
Pack Size: 4 x 5 lbs

Storage Conditions: Frozen. -18º/0ºF

Cooking Instructions: Hold at a frozen state 0-15°F until time of use. 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. or let product thaw under refrigeration for approximately 12-24 hours at or below 40°F with 14 days storage life.

Nutrition Facts
Valeur nutritive

Serving size (14 g)
Portion (14 g)

Calories 11	**% Daily Value*** **% valeur quotidienne***
Fat / Lipides 0.2 g	0 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 1 g	0 %
Fibre / Fibres 0 g	0 %
Sugars / Sucres 1 g	
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	0 %
Sodium 59 mg	2 %
Vitamin A / Vitamine A	1 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	0 %

***5% or less is a little, 15% or more is a lot**
***5% ou moins c'est peu, 15% ou plus c'est beaucoup**