Bonewerks CULINARTE'



Bonewerks

Demi Glace de Viande - Elite

Fully frozen

Easy to prepare

Gluten Free

Dairy Free

Infuse Product No.: 900
Pack Size: 4×5lb
Product: Frozen
Shelf Life: 24 months
GFS: 1498767

Produced from roasted specially fed veal and natural beef bones.

Infused with flavour from simmering with fresh mirepoix and herbs.

Simmered, reduced, and seasoned for consistency and excellence.



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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

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.

Heating 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.

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