

Braised Classic Half Pork Shank



Cross cut Duroc 2-bone pork shank seasoned with salt, pepper, turmeric, orange peel and coriander, oven-seared and slow-braised with our Classic Demi Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Shank, Pork Demi-Glace (Water, Roasted Pork Bones, Carrots, Onion, Celery, Parsley Stems, Thyme, White Peppercorns, Bay Leaves) Demi 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), Seasoning Rub (Salt, Black Pepper, Sugar, Turmeric, Orange Peel, Coriander).

Nutrition Facts	
servings per container	
Serving size	5oz (142g)
Amount per serving	
Calories	280
	% Daily Value*
Total Fat 16g	21%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 510mg	22%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 33g	
Vitamin D 0mcg	0%
Calcium 53mg	4%
Iron 1mg	6%
Potassium 342mg	8%
Vitamin A 1mcg	0%
Vitamin C 0mg	0%

*The % Daily Value 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.

* Pouch weight: approx. 14-15 oz (including 2.5oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
561	90185359000789	20 pouches*/case	18 months from manufacture

HEATING INSTRUCTIONS:

Reheating Thawed Product (34°F): BOILING OR STEAMING: Place thawed product in a pot of boiling water or steamer IN THE BAG. Reheat for 13-15 minutes, or until an internal temperature of 165°F, remove from bag and serve. **Reheating Frozen Product (10°F):** Add 4-6 minutes to above boiling/steaming time.