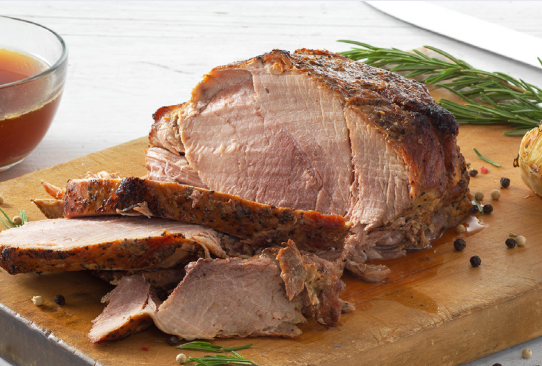


PREMIUM GLACE, DEMI GLACE & SOUS VIDE ENTRÉES



SOLUTIONS DESIGNED TO PROVIDE SAVINGS WITHOUT COMPROMISING EXCELLENCE

Culinary perfection – consistency and quality – is your benchmark for every plate leaving your kitchen. But, your staff is lean and time is short. Bonewerks offers smart alternatives to the arduous process of making reduced stock foundations in your kitchen. Our line of premium Glace, Demi Glace and fully prepared, oven-seared Sous Vide Entrées save you time and money without compromising your kitchen's excellence.

SOUS VIDE ENTRÉES

- High quality, never brined, injected or pumped
- Labor Savings – no prep/no mess; just heat & serve!
- Fully prepared, oven-seared, 100% yield
- Consistent portions & quality
- Convenient & versatile
- Pouch to plate in minutes
- Finishing sauce in every pouch

PREMIUM GLACE, DEMI GLACE

- Classically prepared from first draw stocks
- Slow-cooked in kettles up to a 24 hour process
- No roux, liaison or starch influences - *glace/elite*
- Fully seasoned & ready to use - *classic*
- In-house oven-roasted bones

**GLUTEN FREE
DAIRY FREE**

PREMIUM GLACE

SHELF LIFE: 12 MONTHS*

For pure indulgence and exquisite simplicity, our Premium Glace is a pure 90% stock reduction with no roux or starch influences.

PRODUCT NAME	CODE	FORMAT	POUNDS/UNIT x UNITS/CASE	NET WT	CLAIMS
Glace D' Agneau	538	Tub	1 x 20	20 lbs	GF DF
Glace De Canard	535	Tub	1 x 20	20 lbs	GF DF
Glace de Porc	564	Tub	1 x 20	20 lbs	GF DF
Glace De Poulet (Roasted)	569	Tub	1 x 20	20 lbs	GF DF
	589	Bucket	16 x 1	16 lbs	GF DF
Glace De Veau	539	Tub	1 x 20	20 lbs	GF DF



DEMI GLACE ELITE

SHELF LIFE: 12 MONTHS*

Our 75% reduction Elite Demi line, serves as an essential foundation for last minute sauces, soups, risottos, jus or bone broths.

PRODUCT NAME	CODE	FORMAT	POUNDS/UNIT x UNITS/CASE	NET WT	CLAIMS
Demi Glace De Boeuf Elite	800	Tub	5 x 4	20 lbs	GF DF
Demi Glace De Veau Elite	570	Tub	5 x 4	20 lbs	GF DF
Demi Glace De Viande Elite	900	Tub	5 x 4	20 lbs	GF DF



DEMI GLACE CLASSIC

SHELF LIFE: 12 MONTHS*

Our Demi Classics are thickened and fully seasoned as a 35% reduction - plate ready as-is, but neutral enough for chefs to customize.

PRODUCT NAME	CODE	FORMAT	POUNDS/UNIT x UNITS/CASE	NET WT	CLAIMS
Demi Glace de Boeuf Classic	810	Bucket	16 x 1	16 lbs	GF DF
Demi Glace De Veau Classic	536	Bucket	16 x 1	16 lbs	GF DF
	2536	Tub	2 x 6	12 lbs	GF DF
Demi Glace de Porc Classic	577	Bucket	16 x 1	16 lbs	GF DF
Demi Glace De Poulet Classic	572	Bucket	16 x 1	16 lbs	GF DF
	2572	Tub	2 x 6	12 lbs	GF DF
Demi Glace De Viande Classic	910	Bucket	16 x 1	16 lbs	GF DF
	2910	Tub	2 x 6	12 lbs	GF DF



* Shelf Life is from date of manufacture

FULL STRENGTH, NOTHING TO ADD

FULLY PREPARED SOUS VIDE ENTRÉES

SHELF LIFE: 18 MONTHS*

Oven seared for natural browning, all Sous Vide Entrées begin with consistently portioned and trimmed USDA graded meats.

PRODUCT NAME	DESCRIPTION	CODE	PCS/POUCH x POUCHES/CASE	APPROX WEIGHT/ POUCH**	CLAIMS
Angus Beef Pot Roast	Wet aged Angus chuck roll seasoned with salt, pepper, thyme, rosemary and garlic, oven-seared and slow-braised with our Classic Demi Glace de Veau.	736	1 x 3	6lb	GF DF
Balsamic Barbecue Pork Shank	Duroc 2-bone pork shanks seasoned with an artisan barbecue rub, oven-seared and slow-braised with a Modena balsamic reduction and our Glace de Porc.	567	1 x 12	22-23oz	GF DF
Boneless Beef Short Ribs	Aged chuck flap beef short ribs seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.	720 45-720	1 x 20 10 x 4	11.5-12.5oz 3.3lb	GF DF
Boneless Pork Butt	Slow-braised Duroc-sired boneless pork butt simply seasoned with salt and pepper, paired with our Glace de Porc.	732	1 x 3	5.5lbs	GF DF
Boneless Pork Shoulder Roast	Slow-cooked boneless pork cushion seasoned with kosher salt and black pepper, garlic and onion powders, with flavorful pork broth – a tender and juicy foundation for applications across the menu.	625	1 x 6	4lbs	GF DF
Classic Beef Short Rib	Aged block-cut chuck flap beef short ribs, seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.	710 45-710	1 x 25 10 x 4	9.3oz 5.75lbs	GF DF
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.	561	1 x 20	14-15oz	GF DF
Classic Pork Shank	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.	563	1 x 12	20.5-21.5oz	GF DF
Garlic & Onion Marinade Half Chicken	Tender, fully cooked bone-in half chicken marinated with onion and garlic and seasoned with salt, pepper and paprika.	590	1 x 14	1.7lbs	GF DF
Half Chicken with Lemon Demi Sauce	Tender, fully cooked bone-in half chicken paired with a classic lemon demi sauce.	591	1 x 14	1.5lbs	GF DF
Lamb Foreshank	Deluxe foreshank of lamb, simply seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.	556	1 x 16	14oz	GF DF
Lamb Hindshank	Deluxe heel-on hind shank of lamb, simply seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.	566	1 x 12	13-17oz	GF DF
Veal Osso Bucco in Veal Demi Glace	Seasoned with kosher salt, thyme, pepper and garlic, oven-seared and slow-braised with our Classic Demi Glace de Veau, finished with fresh thyme and rosemary.	750	1 x 15	18-19oz	GF DF

GF GLUTEN FREE

DF DAIRY FREE

* Shelf Life is from date of manufacture
** Meat weights fluctuate

READY-TO-EAT • 100% YIELD • NO LABOR

KETTLE CUISINE



Boneworks
CULINARTE

SAVORY CHOICE **SOUP SUPREME**



MENUS FOR EVERY TASTE & LIFESTYLE

Creative menu options that meet every dietary need – and the most discerning palates. From Nourishing Soups, Delicious Sides and Sauces to Unforgettable Center of the Plate Meats. The highest quality, most consistent, and safest food possible – at the pace and scale you need.



KETTLE CUISINE

PREMIUM, 100% NATURAL SOUPS, CHILIS, CHOWDERS & MORE

Our flagship product line, made with impeccably sourced all natural ingredients and cooked from the heart using our most trusted, traditional methods.



READY TO EAT, REFRIGERATED & FROZEN



SAVORY CHOICE

BROTH & DEMI GLACE CONCENTRATES - SOLUTIONS FOR ALL

Providing a variety of convenient and flavorful broths and demi glaze solutions from foundations to finishing - the rest is up to your imagination.



SHELF STABLE, GLUTEN FREE & DAIRY FREE

Union City, CA



SOUP SUPREME

SCRATCH-MADE SOUPS, CHILIS & CHOWDERS

Bold, authentic flavors from traditional comfort to regional favorites, positioned to meet widespread consumer demand at a value.



READY TO EAT, FROZEN

Everett, WA

Lynn, MA



SPOON & FORK

DELICIOUS ENTREES, SAUCES & SIDES

Using the same classic cooking methods and quality ingredients as our soup portfolio, Spoon & Fork offers operators a wide range of sauces, sides and entrees.



READY TO EAT, REFRIGERATED & FROZEN

Everett, WA

Lynn, MA