

Braised 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 Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Shank, Pork Demi-Glace (Water, Roasted Pork Bones, Carrots, Celery, Onion, 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

Serving Size 1.25 lb. (567g) Servings Per Container

Amount Per Serving

Vitamin A 0%

Calories 1010 Calories from Fat 450			
% Daily Value*			
Total Fat 50g	77%		
Saturated Fat 22g	110%		
Trans Fat 0g			
Cholesterol 430mg	143%		
Sodium 1340mg	56%		
Total Carbohydrate 5g	2%		
Dietary Fiber 0g	0%		
Sugars 0g			
Protein 135g			

Vitamin C 0%

Calcium 10%	Iron	25%				
*Percent Daily Values are based on a 2,000 calorie						
diet. Your daily values may be higher or lower						
depending on your calorie needs:						
	Calories	2000	2,500			
Total Fat	Less Than	65g	80g			
Saturated Fat	Less Than	20g	25g			
Cholesterol	Less Than	300mg	300mg			
Sodium	Less Than	2400mg	2400mg			
Total Carbohydrate		300g	375g			
Dietary Fiber		25g	30g			
Calories per gram:						
Fat 9 Carbohydrate 4		Protein	4			

^{*} Pouch weight: approx. 20.5-21.5 oz (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
563	90185359000628	12 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 15 - 17 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. *After entrée is hot, open bag and place portion on plate. Then close top of bag and shake to emulsify/thicken the sauce.*

