

Braised 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.



INGREDIENTS:

Fully Cooked Lamb Shank, Veal Stock, (Water, Roasted Veal Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Garlic, Rosemary, Thyme, White Peppercorns, Bay Leaves), Demi-Glace Sauce Mix (Food Starch- Modified, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extract of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (an emulsifier). Seasoning Mixture (Kosher Salt, Black Pepper).

Nutrition Facts

Serving Size 412g (Meat Only)
Servings Per Container

Amount Per Serving

Calories 810 Calories from Fat 420

% Daily Value*

Total Fat 46g	71%
Saturated Fat 22g	110%
Trans Fat 0.5g	
Cholesterol 295mg	98%
Sodium 980mg	41%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 94g	

Vitamin A 4% Vitamin C 0%

Calcium 10% Iron 40%

*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. 13-17 oz (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
703130	90185359000611	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.*

PALLET CONFIGURATIONS: 10 x 6 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"