

Braised 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.



INGREDIENTS:

Fully Cooked Boneless Beef Short Rib, Veal Demi-Glace (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	
servings per container	
Serving size	10oz (283g)
Amount per serving	
Calories	690
	% Daily Value*
Total Fat 48g	62%
Saturated Fat 24g	120%
Trans Fat 0g	
Cholesterol 215mg	72%
Sodium 620mg	27%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 50g	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 7mg	40%
Potassium 717mg	15%
Vitamin A 11mcg	2%
Vitamin C 0mg	0%

* Pouch weight: approx. 9.3 oz (including 2.5oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
710	90185359000796	25 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.