

Braised 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.



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	
Serving Size 10 oz. (283g)	
Servings Per Container	
Amount Per Serving	
Calories 720	Calories from Fat 470
% Daily Value*	
Total Fat 53g	82%
Saturated Fat 25g	125%
Trans Fat 5g	
Cholesterol 165mg	55%
Sodium 690mg	29%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 59g	
Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 35%
*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. 12.2 oz (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
703134	90185359000666	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): BOILING OR STEAMING: Place frozen product in a pot of boiling water or steamer IN THE BAG. Reheat for 17 – 21 minutes or until an internal temperature of 165°F, remove from bag and serve. *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: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"