

Braised 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.



INGREDIENTS:

Fully Cooked Veal Hindshank, 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 (Emulsifier)), Kosher Salt, Thyme, Black Pepper, Garlic Powder.

Nutrition Facts

Serving Size (480g)	
Servings Per Container	
Amount Per Serving	
Calories 840	Calories from Fat 369
% Daily Value*	
Total Fat 41g	53%
Saturated Fat 19g	96%
Trans Fat 2g	
Cholesterol 390mg	130%
Sodium 1410mg	61%
Total Carbohydrate 84g	31%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 32g	
Vitamin D 0%	Potassium 25%
Calcium 6%	Iron 20%
*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. 18-19 oz (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
703143	90185359000963	15 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: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"