

Braised Balsamic Barbecue Pork Shank



Duroc-sired pork shanks seasoned with an artisan barbecue rub, enhanced with a Modena balsamic reduction, and our Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Shank, Hickory and Brown Sugar Barbecue Sauce (High Fructose Corn Syrup, Vinegar, Tomato Paste, Modified Corn Starch, Brown Sugar, Contains Less than 2% of Salt, Fructose, Natural Smoke Flavor, Pineapple Juice Concentrate, Caramel Color, Spice, Sodium Benzoate (Preservative), Molasses, Corn Syrup, Garlic Powder, Mustard Flour, Sugar, Tamarind, Natural Flavor), Balsamic Vinegar (Contains Naturally Occurring Sulfites), Pork Stock Reduction (Water, Roasted Pork Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Bay Leaves), Seasoning Rub (Salt, Sugar, Black Pepper, Paprika, Nutmeg, Sage, Cayenne, Crushed Red Pepper), Kosher Salt.

Nutrition Facts

Serving Size 1.25 lb. (567g)

Servings Per Container

Amount Per Serving

Calories 940 Calories from Fat 320

% Daily Value*

Total Fat	36g	55%
Saturated Fat	12g	58%
Trans Fat	0g	
Cholesterol	435mg	146%
Sodium	2200mg	92%
Total Carbohydrate	29g	10%
Dietary Fiber	0g	0%
Sugars	19g	
Protein	126g	
Vitamin A	30%	Vitamin C 0%
Calcium	15%	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. 22-23 oz (including 4oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
567	90185359000635	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 17 – 21 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"