

Braised Classic Pork Shank



Duroc 2-bone pork shank seasoned with salt, pepper, turmeric, orange peel and coriander, oven-seared and slow-braised with our Classic Glace de Porc.



INGREDIENTS:

Fully Cooked Pork Shank, Pork Demi-Glace (Water, Roasted Pork Bones, Carrots, Celery, Onion, Parsley Stems, Thyme, White Peppercorns, Bay Leaves) Demi Mix (Food Starch - Modified, Brown Rice Flour (Rice Flour, Rice Bran), Salt, Beef Fat, Maltodextrin, Yeast Extract, Pork Flavor, Sugar, Contains 2 percent or less of Onion Powder, Silicon Dioxide added as an anti-caking agent, Caramel Color, Spices, Natural Flavor), Seasoning Rub (Salt, Black Pepper, Sugar, Turmeric, Orange Peel, Coriander).

Nutrition Facts

Serving Size 1.25 lb. (567g)
Servings Per Container

Amount Per Serving	
Calories 1010 Calories from Fat 450	
% Daily Value*	
Total Fat 50g	77%
Saturated Fat 22g	110%
Trans Fat 0g	
Cholesterol 430mg	143%
Sodium 1340mg	56%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 135g	
Vitamin A 0%	Vitamin C 0%
Calcium 10%	Iron 25%
*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. 20.5-21.5 oz (including 3oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
703131	90185359000628	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: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"