

# Glace de Porc



Roasted Duroc-sired pork neck bones, fresh mirepoix, tomatoes, parsley stems, and bay leaves. Enhances glaze and sauce preparations with an intense pork flavor.



**INGREDIENTS:**

Pork Stock (Water, Roasted Pork Bones, Carrots, Celery, Onions, Tomato Paste, Parsley Stems, Bay Leaves).

**Nutrition Facts**

Serving Size (14g)	
Servings Per Container	
Amount Per Serving	
Calories 15	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
*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

CODE	GTIN	PACK SIZE	SHELF LIFE
564	00185359000069	1 lb. tub – 20 lb. case	12 months from manufacture

**HEATING INSTRUCTIONS:**

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 12-24 hours at or below 40°F. Place thawed tub in a pot of boiling water or steamer. Heat to an internal temperature of 165°F. or let product thaw under refrigeration for approximately 12-24 hours at or below 40°F with 14 days storage life.