

# Bonewerks

## CULINARTE'

### ***COST COMPARISON SHEET***

Bonewerks's main objective is to produce pure classical stock reductions, providing chefs with the luxury of utilizing an all-natural, consistent foundation for their culinary needs. We start with a state of the art water filtration system that ensures our reductions began with the purest foundation. All of our ingredients are of the finest quality from our fresh domestic special fed veal bones and mire poix to our fresh parsley stems and bay leaves. To brown our bones to perfection we utilize rotating gas fired ovens and stainless steel sheet pans. All reductions are then simmered and reduced in an open kettle allowing for constant monitoring and skimming of the best possible final product. Bonewerks's entire product line is then blast frozen at sauce ready consistency, enabling you to use it immediately in your creations. Imagine all of this done with USDA/HACCP inspection documentation and cleanliness!

Use the following cost analysis to determine how much money CulinArte's line would save you in your kitchen. The following table was prepared using national averages for chefs preparing Glace de Veau and Demi Glace de Veau using only reduction to thicken.

	<u><i>Glacé de Veau</i></u>			<u><i>Demi Glacé Veau (elite)</i></u>		
<u>Ingredients</u>	<u>Quantity</u>	<u>Price</u>	<u>Total</u>	<u>Quantity</u>	<u>Price</u>	<u>Total</u>
Special-fed Veal Bones	100#	\$1.50/#	\$150.00	100#	\$1.50/#	\$150.00
Mire Poix	12#	\$1.00/#	\$ 12.00	16#	\$1.00/#	\$ 16.00
Tomato Paste	2.5#	\$1.20/#	\$ 3.00	2.5#	\$1.20/#	\$ 3.00
Aromatics	***	***	\$ 4.00	***	***	\$ 4.00
	<b>Total batch cost: \$169.00</b>			<b>Total batch cost: \$173.00</b>		
	<b>Total finished yield: #10</b>			<b>Total finished yield: #11.75</b>		
	<b>Price for product alone /#: <u>\$16.90</u></b>			<b>Price for product alone/#: <u>\$14.72</u></b>		

**For your final price, add the following production costs;**

Labor (4 hours minimum)	\$ _____
Waste disposal (spent bones & mire poix)	\$ _____
Energy (browning, simmering, clean up)	\$ _____
Product cost	\$ _____

**GRAND TOTAL** \$ \_\_\_\_\_

**\*\* Now compare this do-it-yourself price to the cost of using Bonewerks! \*\***

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At Bonewerks, we pride ourselves on producing an affordable, natural sauce selection for all culinary applications. Our glace line is completely salt free, fat free, gluten free, dairy free, added gelatin free, starch free and contain no "natural flavors". Our Demi Glace Elite has the same integrity as our glace line but contains kosher salt at 50 mg of sodium per serving.

Please visit our website at [www.bonewerksculinarte.com](http://www.bonewerksculinarte.com) for more helpful information about our products.