

Bonewerks™

CULINARTE'

Understanding Our Products

All of Bonewerk's sauce products start from **ONLY** first draw stocks, utilizing the traditional 8lbs bones to 1 gallon finished stock, which requires USDA inspection 3 times daily. We use fresh oven-roasted bones, filtered water and fresh produce. All stocks are made in the traditional open kettle fashion allowing for the continual skimming and monitoring of this process. Using our volume as a tool we blend batches of stock to produce a consistent product every time.



Our **Glaces** are simply a 90% reduction of stock. They have no added salt, wine, fat or thickening agents. They are a highly reduced, flavorful liquid frozen at sauce consistency. Designed for the bone roasting chef to use as a foundation in their kitchens pan sauces, ala minute cooking, or dilutions for bone broths & soups. All are Gluten Free/Dairy Free.



Our **Demi Elite** is a pure all-natural Demi Glace thickened by reduction only. It is fat free, gluten free and has no wine. This product is a true stand alone in the industry and is designed for a chef roasting their own bones or one who would like a pure reduction product. Our Demi Elite is frozen at sauce consistency providing a flavorful, neutral foundation for all your kitchens needs including ala minute sauces and dilutions for bone broths & soups. All are Gluten Free/Dairy Free.



Our **Demi Classics** start with the same stock as our Glace and Demi Elite but rather than continuing to reduce to sauce consistency we thicken and fully season it at 35% reduction. Frozen at sauce consistency, this kitchen staple is plate ready but neutral enough for all chef's creations. Priced to compete with other pre-made products and institutional powdered "demi" mixes our Demi Classics versatility cannot be beat. All are Gluten Free/Dairy Free.

In addition to our extensive sauce line we also offer a wide range of **Sous Vide Entrees**. All Bonewerks' Sous Vide Entrées begin with consistently portioned and trimmed USDA graded meats, oven seared for natural browning. This allows us to render down fat and active moisture for authentic braising with an in-house prepared sauce, as well as a 100% yield every time. And as with our entire line, all are Gluten Free/Dairy Free.

