

*Bonewerks*TM CULINARTE'

PRODUCT SPECIFICATION MANUAL 2018

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WWW.BONEWERKSCULINARTE.COM

Boneworks™

CULINARTE'

PRODUCT SPECIFICATION MANUAL

GLACE DE VEAU (VEAL) – 20 (1 LB) Tubs

CUTTING SPECIFICATIONS: Product Code # 539

Glacé de Veau (reduced veal stock) is produced from water, in-house roasted veal bones, fresh carrots, celery, onions, tomato paste, parsley stems and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. The reduced stock is poured into 1 lb. tubs and blast frozen. This product is Gluten Free / Dairy Free.

GLACE DE CANARD (DUCK) – 20 (1 LB) Tubs

CUTTING SPECIFICATIONS: Product Code # 535

Glacé de Canard (reduced duckling stock) is produced from water, fresh roasted white Pekin duckling frames, fresh carrots, celery, onions, parsley stems, and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. The reduced stock is poured into 1 lb. tubs and blast frozen. This product is Gluten Free / Dairy Free.

GLACE D' AGNEAU (LAMB) – 20 (1 LB) Tubs

CUTTING SPECIFICATIONS: Product Code # 538

Glacé d' Agneau (reduced lamb stock) is produced from water, in-house roasted domestic lamb bones, fresh carrots, celery, onions, tomato paste, parsley stems, garlic, fresh rosemary and thyme, white peppercorns and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. The reduced stock is poured into 1 lb. tubs and blast frozen. This product is Gluten Free / Dairy Free.

GLACE DE POULET (CHICKEN) – 20 (1 LB) Tubs

CUTTING SPECIFICATIONS: Product Code # 569

Glacé de Poulet (reduced chicken stock) is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. The reduced stock is poured into 1 lb. tubs and blast frozen. This product is Gluten Free / Dairy Free.

GLACE DE PORC (PORK) – 20 (1 LB) Tubs

CUTTING SPECIFICATIONS: Product Code # 564

Glacé de Porc (reduced pork stock) is produced from water, in-house roasted pork bones, fresh carrots, celery, onions, tomato paste, parsley stems, and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. The reduced stock is poured into 1 lb. tubs and blast frozen. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Pack 1 lb. per tub/5 tubs per 5 lb. plain box/4boxes per printed master case.

MASTER CASES PER PALLET: 64 (8 layers of 8)

MASTER CASE DIMENSIONS: 19.326 x 13.826 x 6.902 (L x W x H in inches)

MASTER CASE NET WEIGHT: 20.00 (LB)

MASTER CASE TARE: 4.154 (LB) GROSS WT: 24.154 (LB)

MASTER CASE CUBE: 1.0673

PACKAGES (BOXES) PER CASE: 4

1 LB UNITS PER PACKAGE: 5

SHELF LIFE: 1 YEAR FROZEN

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PRODUCT SPECIFICATION MANUAL

DEMI GLACE DE VEAU ELITE (VEAL) 4-5# BUCKETS

CUTTING SPECIFICATIONS: Product Code # 570

Demi-Glace de Veau Elite (reduced veal stock) is produced from water, in-house roasted veal bones, fresh onions, celery, carrots, tomato paste, mushrooms, parsley stems, bay leaves, kosher salt, thyme, and peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream, and wine reduction of your choice. This product is Gluten Free / Dairy Free.

DEMI GLACE DE BOEUF ELITE (BEEF) 4-5# BUCKETS

CUTTING SPECIFICATIONS: Product Code #800

Demi-Glace de Boeuf Elite (reduced beef stock) is produced from water, in-house roasted natural beef bones, fresh onions, carrots, celery, mushrooms, tomato paste, parsley stems, kosher salt, thyme, bay leaves, and white peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream and wine reduction of your choice. This product is Gluten Free / Dairy Free

DEMI GLACE DE VIANDE ELITE (VEAL & BEEF) – 4-5# Buckets

CUTTING SPECIFICATIONS: Product Code # 900

Demi-Glace de Viande (reduced veal & beef stock) is produced from water, in-house roasted veal bones and roasted natural Angus beef bones, fresh onions, carrots, celery, mushrooms, tomato paste, parsley stems, kosher salt, thyme, bay leaves, and white peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream and wine reduction of your choice. This product is Gluten Free / Dairy Free.

GLACE DE MIRE POIX (VEGETABLE) – 4-5# Buckets

CUTTING SPECIFICATIONS: Product Code # 574

Glace de Mire Poix (vegetarian stock) is produced from water, onions, leeks, celery, carrots, mushrooms, parsnips, fennel, parsley stems, tomato paste, garlic, and bay leaves. All ingredients are cooked, strained and reduced. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

4-5# BUCKETS PER CASE

MASTER CASES PER PALLET:	70	(7 layers of 10)
MASTER CASE DIMENSIONS:	13.701 x 13.701 x 7.027	(L x W x H in inches)
MASTER CASE NET WEIGHT:	20.00 LB.	GROSS WEIGHT: 21.822 LB.
MASTER CASE TARE:	1.822 LB.	
MASTER CASE CUBE:	.7634	
PACKAGES PER CASE	4-5 LB.	
SHELF LIFE:	1 YEAR FROZEN	

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DEMI GLACE DE VEAU CLASSIC (VEAL) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 536

Demi-Glace de Veau is produced from water, in-house roasted veal bones, fresh carrots, celery, onions, tomato paste, parsley stems, rosemary, thyme, garlic and bay leaves. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten Free / Dairy Free.

DEMI GLACE DE POULET CLASSIC (CHICKEN) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 572

Demi-Glace de Poulet is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, bay leaves, fresh thyme. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten Free / Dairy Free.

DEMI GLACE DE PORC CLASSIC (PORK) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 577

Demi-Glace de Porc is produced from water, in-house roasted pork bones, fresh carrots, celery, onions, parsley stems, tomato paste, thyme, white peppercorns, and fresh bay leaves. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten Free / Dairy Free.

DEMI GLACE DE VIANDE CLASSIC (VEAL & BEEF) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product code # 910 [Dot # 610004]

Demi-Glace de Viande is produced from water, in-house roasted veal and natural beef bones, fresh onions, carrots, celery, tomato paste, parsley stems, rosemary, thyme, garlic and bay leaves. All ingredients are simmered, strained, thickened and seasoned. This product is Gluten and Dairy free.

COST EFFECTIVE:

The entire line of Classic Demi Glace is fully thickened and seasoned. In convenient 16# buckets, heat and eat. It is the work horse of the kitchen.

These sauces can be used as is or utilized as a foundation to prepare an endless variety of small sauces.

There is a multitude of advantages when utilizing a fully prepared product. No weighing water, boiling of extracts, cooling the product, planning ahead for volume, etc.

PACKAGING SPECIFICATIONS:

Pack 16 lb. per bucket

BUCKETS PER PALLET: Max Pallet 120 (6 layers of 20)

BUCKET DIMENSIONS: 9.875x9.875x10.5

AVERAGE BUCKET WEIGHT: 16.00 (LB)

AVERAGE GROSS WEIGHT: 17.00 (LB)

BUCKET TARE: 0.95 (LB)

BUCKET CUBE: .5639

PACKAGES (BUCKETS) PER CASE: 1

PIECES PER PACKAGE (BUCKETS): 1

SHELF LIFE: 1 YEAR FROZEN

Boneworks™ CULINARTE'

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DEMI GLACE ELITE (VEAL) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 571

Demi-Glace de Veau Elite (reduced stock veal) is produced from in-house roasted veal bones, fresh onions, celery, carrots, tomato paste, mushrooms, parsley stems, bay leaves, kosher salt, thyme, and peppercorns. This is a true reduction, with no starch added, for traditional sauces you must finish the sauce with chilled butter or cream and wine reduction of your choice. This product is Gluten Free / Dairy Free.

DEMI GLACE DE BOEUF ELITE (BEEF) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 801

Demi-Glace de Boeuf Elite (reduced beef stock) is produced from water, in-house roasted natural beef bones, fresh onions, carrots, celery, mushrooms, tomato paste, parsley stems, kosher salt, thyme, bay leaves, and white peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream and wine reduction of your choice. This product is Gluten Free / Dairy Free.

DEMI GLACE DE VIANDE ELITE (VEAL & BEEF) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 901

Demi-Glace de Viande (reduced veal & beef stock) is produced from water, in-house roasted veal bones and natural beef bones, fresh onions, carrots, celery, mushrooms, tomato paste, parsley stems, kosher salt, thyme, bay leaves, and white peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream and wine reduction of your choice. This product is Gluten Free / Dairy Free.

COST EFFECTIVE:

The entire line of Classic Demi Glace is fully thickened and seasoned. In convenient 16# buckets, heat and eat. It is the work horse of the kitchen.

These sauces can be used as is or utilized as a foundation to prepare an endless variety of small sauces.

There is a multitude of advantages when utilizing a fully prepared product. No weighing water, boiling of extracts, cooling the product, planning ahead for volume, etc.

PACKAGING SPECIFICATIONS:

Pack 16 lb. per bucket

BUCKETS PER PALLET: Max Pallet 120 (6 layers of 20)

BUCKET DIMENSIONS: 9.875x9.875x10.5

AVERAGE BUCKET WEIGHT: 16.00 (LB)

AVERAGE GROSS WEIGHT: 17.00 (LB)

BUCKET TARE: 0.95 (LB)

BUCKET CUBE: .5639

PACKAGES (BUCKETS) PER CASE: 1

PIECES PER PACKAGE (BUCKETS): 1

SHELF LIFE: 1 YEAR FROZEN



PRODUCT SPECIFICATION MANUAL

GLACE DE POULET ROASTED (CHICKEN) – 16 (LB) BUCKET

CUTTING SPECIFICATIONS: Product Code # 589

Glace de Poulet (reduced chicken stock) is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, and bay leaves. All ingredients are cooked, strained and reduced into a sauce like consistency. The reduced stock is poured into 16 lb. buckets and blast frozen. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Pack 16 lb. per bucket

BUCKETS PER PALLET: Max Pallet 120 (6 layers of 20)

BUCKET DIMENSIONS: 9.875x9.875x10.5

AVERAGE BUCKET WEIGHT: 16.00 (LB)

AVERAGE GROSS WEIGHT: 17.00 (LB)

BUCKET TARE: 0.95 (LB)

BUCKET CUBE: .5639

PACKAGES (BUCKETS) PER CASE: 1

PIECES PER PACKAGE (BUCKETS): 1

SHELF LIFE: 1 YEAR FROZEN

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DEMI GLACE DE VEAU (VEAL) 6-(2#) tubs

CUTTING SPECIFICATIONS: Product Code # 2536

Demi-Glace de Veau is produced from water, in-house roasted veal bones, fresh carrots, celery, onions, tomato paste, parsley stems, rosemary, thyme, garlic, and bay leaves. All ingredients are simmered, strained, thickened and seasoned. The Demi Glace de Veau is then poured into 2# tubs and blast frozen. This product is Gluten Free / Dairy Free. *Packed with 6-2# tubs per case.

DEMI GLACE DE POULET (ROASTED, CHICKEN) 6-(2#) tubs

CUTTING SPECIFICATIONS: Product Code # 2572

Demi-Glace de Poulet is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, bay leaves, thyme. All ingredients are simmered, strained, thickened and seasoned. The Demi Glace de Poulet is then poured into 2# tubs and blast frozen. This product is Gluten Free / Dairy Free. *Packed with 6-2# tubs per case.

PACKAGING SPECIFICATIONS:

Pack 2 lb. per tub/6 tubs per 12 lb. box

MASTER CASES PER PALLET:	72	(6 layers of 12)
MASTER CASE DIMENSIONS:	14.5135 x 9.8260 x 6.3395	(L x W x H in inches)
MASTER CASE NET WEIGHT:	12.00 (LB)	GROSS WEIGHT: 13.338 (LB)
MASTER CASE TARE:	1.338 (LB)	
MASTER CASE CUBE:	.5232	
TUBS PER CASE:	6	
SHELF LIFE:	1 YEAR FROZEN	

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PRODUCT SPECIFICATION MANUAL

DEMI GLACE ELITE (VEAL) 24-8 OZ. TUBS

CUTTING SPECIFICATIONS: Product Code #8570

Demi-Glace de Veau Elite (reduced veal stock) is produced from water, in-house roasted veal bones, fresh onions, celery, carrots, tomato paste, mushrooms, parsley stems, bay leaves, kosher salt, thyme, and peppercorns. This is a true reduction, with no starch added, for traditional sauces you may finish the sauce with chilled butter or cream. This product is Gluten Free / Dairy Free.

GLACE DE POULET (ROASTED, CHICKEN) – 24-8 OZ. TUBS

CUTTING SPECIFICATIONS: Product Code #8569

Glacé de Poulet (reduced chicken stock) is produced from water, fresh roasted chicken bones, fresh carrots, celery, onions, parsley stems, and bay leaves. All ingredients are cooked, strained and reduced into a thick sauce like consistency. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Pack 8 oz. per clear tub/24 tubs per 12 lb. box

MASTER CASES PER PALLET:	72	(6 layers of 12)
MASTER CASE DIMENSIONS:	14.5135 x 9.8260 x 6.3395	(L x W x H in inches)
MASTER CASE NET WEIGHT:	12.00 (LB)	GROSS WEIGHT: 13.82 (LB)
MASTER CASE TARE:	1.82 (LB)	
MASTER CASE CUBE:	.5232	
TUBS PER CASE:	24	
SHELF LIFE:	1 YEAR FROZEN	

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks CulinarTE's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED LAMB SHANKS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code # 566

Lamb shanks are produced from deluxe heel on Australian Lamb Shanks. Our lamb shanks are seasoned and oven seared, then paired with our Classic Demi Glace. Individually portioned and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Braised Lamb Shanks:

Individually portioned. Boil in a bag concept (Sous Vide). Catch weight item.

Case weight approx. 12.5-14 lbs.

12 portions per case. Product code # 566

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	12 Individual Units	1.62 (LB)
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	12 Individual Units	– Delivered Frozen
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED CLASSIC PORK SHANKS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code # 563

Our natural fresh pork hindshank is seasoned with an artesian rub and oven seared, then paired with our Classic Porc Demi Glace. Individually portioned and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This Product is Gluten and Dairy Free.

PACKAGING SPECIFICATIONS:

Braised Classic Pork Shanks:

Individually portioned. Boil in a bag concept (Sous Vide). Catch weight item.

Case weight approx. 14-15.5 lbs.

12 portions per case. Product code # 563.

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	12 Individual Units	1.62 (LB)
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	12 Individual Units	– Delivered Frozen
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

Bonewerks™ CULINARTE'

PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED BALSAMIC BARBECUE PORK SHANKS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code # 567

Our natural fresh pork hindshank is seasoned with an artesian rub and oven seared, then paired with Sweet Baby Rays BBQ sauce that has been enhanced with a Modena balsamic reduction and our Glace de Porc. Individually portioned and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This Product is Gluten and Dairy Free.

PACKAGING SPECIFICATIONS:

Braised Balsamic Barbeque Pork Shanks:

Individually portioned. Boil in a bag concept (Sous Vide). Catch weight item.

Case weight approx. 14-15.5 lbs.

12 portions per case. Product code # 567

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	12 Individual Units	1.62 (LB)
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	12 Individual Units	– Delivered Frozen
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED BONELESS SHORT RIB (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code #720

Short Ribs are portioned and trimmed (Ventral end removed) from fresh 14 day age USDA graded meat. The Short Ribs are seasoned, oven seared, and paired with our Veal Demi Classic in a boilable pouch. Individually portioned and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Braised Boneless Short Rib:

10-12 oz. average weight. Catch weight item. Case weight approximately 12.5-15 lbs.
1 Short Rib per pouch, 20 portions per case. Product Code # 720

MASTER CASES PER PALLET: 60 (6 layers of 10)

MASTER CASE DIMENSIONS: 14 x 12 x 8.5 (L x W x H in inches)

MASTER CASE NET WEIGHT: Catch Weight

MASTER CASE TARE: 1.885 (LB)

MASTER CASE CUBE: .83

PACKAGES PER CASE: 20

SHELF LIFE: 1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks CulinarTE's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

"BANQUET PACK"

BRAISED BONELESS SHORT RIBS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code #45-720

Short Ribs are portioned and trimmed (Ventral end removed) from fresh 14 day age USDA graded meat. The Short Ribs are seasoned, oven seared, and paired with our Veal Demi Classic in a boilable pouch. They are then bulk packed and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée'. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

"Banquet Pack" Braised Boneless Short Ribs:

5 – 6 oz. average weight. Catch weight item. Case weight approx. 12 - 14 lbs.

4 Banquet Pack pouches per case, 10 Short Ribs per pouch (40 portions per case). Product Code # 45-720

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	1.54 (LB)	
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	4 (of 10 each)	
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

MUSTARD BRAISED PORK MEDALLIONS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code #730

Pork Medallions are produced from fresh natural pork ham eyes, seasoned with an artisan rub, oven seared and paired with our Porc Demi Classic, along with French coarse ground mustard and Chablis. Individually portioned (2 medallions per pouch) and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This Product is Gluten and Dairy Free.

PACKAGING SPECIFICATIONS:

Mustard Braised Pork Medallions:

9 to 11 oz. average weight. Catch weight item. Case weight is approximately 12 - 14 lbs.
2 Medallions per pouch, 20 portions (1 pouch with 2 Medallions) per case.

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	1.885 (LB)	
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	20	
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

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All of Bonewerks Culinate's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

MUSHROOM BRAISED PORK MEDALLIONS (IN DEMI GLACE)

CUTTING SPECIFICATIONS: Product Code #731

Pork Medallions are produced from fresh natural pork ham eyes, seasoned with Porcini powder and black pepper, oven seared and paired with our Porc Demi Classic, with additions of fresh Portabella mushrooms, Porcini powder, Nueskes bacon and Chablis. Individually portioned (2 medallions per pouch) and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This Product is Gluten and Dairy Free.

PACKAGING SPECIFICATIONS:

Mushroom Braised Pork Medallions:

9 to 11 oz. average weight. Catch weight item. Case weight is approximately 12 - 14 lbs.
2 Medallions per bag, 20 portions (1 pouch with 2 Medallions) per case. Product Code # 731

MASTER CASES PER PALLET:	60	(6 layers of 10)
MASTER CASE DIMENSIONS:	14 x 12 x 8.5	(L x W x H in inches)
MASTER CASE NET WEIGHT:	Catch Weight	
MASTER CASE TARE:	1.885	(LB)
MASTER CASE CUBE:	.83	
PACKAGES PER CASE:	20	
SHELF LIFE:	1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED	

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PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinate's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED BONELESS PORK BUTT **With reduced pork stock**

CUTTING SPECIFICATIONS; Product code # 732

Our Braised Boneless pork butt is produced from Duroc sired Boston butt of pork, two blade steaks are removed, boned and sized. The boneless butt is then seasoned with salt and pepper, OVEN SEARED, and paired with our glace de pork and slow braised for hours Sous Vide Style [boil in pouch].

This oven seared, braised product is lower in sodium and GLUTEN and DAIRY FREE.

PACKAGING SPECIFICATIONS;

BRAISED PORK BUTT with reduced pork stock:

5.75-6.25 lbs. average weight. Catch weight item. Case weight is approx. 18 lbs.

1 Pork Butt per pouch. 3 individual pork butts per case.

MASTER CASES PER PALLET: 60 (6 layers of 10)

MASTER CASE DEMENSIONS: 14 x 12 x 8.5 (L x W x H in inches)

MASTER CASE NET WEIGHT: Catch Weight

MASTER CASE TARE: 1.885 lbs.

MASTER CASE CUBE: .83

PACKAGES PER CASE: 3

SHELF LIFE: 1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED

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BRAISED ANGUS BEEF POT ROAST **With Veal Demi Glace**

CUTTING SPECIFICATIONS: Product Code # 736

Our Braised Angus Beef Pot Roast is produced from USDA choice or higher Angus Beef Chuck Roll with 21 day age. The chuck roll is seasoned with kosher salt, thyme, rosemary, garlic and black pepper. Our pot roast is then oven seared, paired with our Demi Classic, and slow braised for hours Sous Vide (boil in a bag) style. This Product is Gluten and Dairy Free.

This oven seared, braised product is gluten free and dairy free. It has only 0.22g of Sodium per 3.6 ounce serving, the lowest on the market!

PACKAGING SPECIFICATIONS:

Braised Angus Beef Pot Roast:

5.75-6.25 lbs. average weight. Catch weight item. Case weight is approximately 18 lbs.
1 Roast per bag. 3 Individual roasts per case.

MASTER CASES PER PALLET: 60 (6 layers of 10)

MASTER CASE DIMENSIONS: 14 x 12 x 8.5 (L x W x H in inches)

MASTER CASE NET WEIGHT: Catch Weight

MASTER CASE TARE: 1.885 (LB)

MASTER CASE CUBE: .83

PACKAGES PER CASE: 3

SHELF LIFE: 1.5 YEARS FROZEN / 21 DAY REFRIGERATED SEALED

BonewerksTM

CULINARTE'

PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED VEAL OSSO BUCCO IN HERBED VEAL DEMI GLACE

CUTTING SPECIFICATIONS: Product Code # 750

Veal Osso Bucco is a cross cut hindshank of special fed veal, approximately 1.25-2 inches thick. These are seasoned, oven seared, & paired with our Classic Veal Demi Glace with thyme. Individually portioned and braised in pouch (Sous Vide) for hours to produce a fork tender center plate entrée. This product is Gluten Free / Dairy Free.

PACKAGING SPECIFICATIONS:

Braised Veal Osso Bucco:

Individually portioned. Boil in a bag concept (Sous Vide). Catch weight item.

Case weight approx. 15-17 lbs.

Average Piece approx. 15-18 oz.

15 portions per case. Product code # 750

MASTER CASES PER PALLET: 60 (6 layers of 10)

MASTER CASE DIMENSIONS: 14 x 12 x 8.5 (L x W x H in inches)

MASTER CASE NET WEIGHT: Catch Weight

MASTER CASE TARE: 15 Individual Units 2.03 (LB)

MASTER CASE CUBE: .83

PACKAGES PER CASE: 15 Individual Units – Delivered Frozen

SHELF LIFE: 1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED

BonewerksTM

CULINARTE'

PRODUCT SPECIFICATION MANUAL

All of Bonewerks Culinarte's Sous Vide Line is seasoned and oven seared, before the braising process.

We do not use injected, marinated or raw proteins in our Sous Vide line. We do not use meat "glue" nor do we "stain" our product with caramel color. We oven sear for best possible flavor and your 100% yield.

BRAISED BONELESS BEEF CHUCK SHORT RIB **With Roasted Beef Stock Reduction**

CUTTING SPECIFICATIONS: Product Code # 799
(UPC #00185359000991)

Bonewerks Short Ribs are portioned and trimmed (Ventral end removed) from fresh 14 day age USDA graded beef. Portioned 1/8 max fat cover and 5-5.5 oz. raw portion, the Short Ribs are seasoned with kosher salt and black pepper. They are oven seared, packaged with beef stock, then braised sous vide style (above established safe temperature limits) and frozen in our USDA Facility.

The finished portion average is approx. 4oz each.

This is a Gluten Free / Dairy Free product.

PACKAGING SPECIFICATIONS:

Braised Boneless Chuck Short Rib:

4 oz. approx. average cooked weight and approximately 19-21 lb. per case average catch weight.

4 – 20 packs per case

MASTER CASES PER PALLET: 60 (6 layers of 10)

MASTER CASE DIMENSIONS: 14 x 12 x 8.5 (L x W x H in inches)

MASTER CASE NET WEIGHT: Catch Weight

MASTER CASE TARE: 1.55#

MASTER CASE CUBE: .83

PACKAGES PER CASE: 4 packages of 20

SHELF LIFE: 1.5 YEARS FROZEN / 21 DAYS REFRIGERATED SEALED