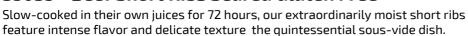


### **Cuisine Solutions**

## 35035 - Beef Short Ribs Seared Gluten Free





3.00Z (3oz)

% Daily Value\*

**320** 

46%

65%

22%

9%

0%

0%

0%

0%

0%

8%

4%

**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 30g

Trans Fat 0g Cholesterol 65mg

Sodium 210mg

Dietary Fiber 0g Total Sugars 0g

Protein 12g

Iron 1.31mg

Vitamin D 0mcg

Calcium 8.43mg

**Amount per serving Calories** 

Saturated Fat 13g

Total Carbohydrate 0g

Includes 0g Added Sugar



## \* Benefits

-Unparalleled food safety -Slow cooked in their own juices for 72 hours, our extrac -Simply prepared; just beef short ribs, salt, and pepper -Serving size: 3 ounces -Servings per container: waries -Long shelf life: keeps for 548 days frozen -7 pourhes/Sea

hes/case n-rich: 12g per serving lories per serving for versatile reheating: convection oven, Combi Ove

# Ingredients



## A Allergens

## Beef Short Ribs, Salt, Black Pepper.

## Free From:











## Potassium 195.94mg \* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

# **Handling Suggestions**

# KEEP FROZEN AT OF OR BELOW

# Serving Suggestions

Product is fully cooked sous vide. Enjoy with your favorite sides.

# Prep & Cooking Suggestions

From Frozen

Convection Oven: 70 minutes at 350F Combi Oven: 115 minutes at 140F

From Thawed

Convection Oven: 50 minutes at 350F Combi Oven: 85 minutes at 140F

## Product Specifications

Brand	Manufacturer
Cuisine Solutions	Cuisine Solutions

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	5255	35035	10705044052554		7/2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.26lb	14lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.6in	10.6in	10.7in	0.83ft3	12x4	357days	-5°F / -2°F





## **Cuisine Solutions**

# 35035 - Beef Short Ribs Seared Gluten Free



Slow-cooked in their own juices for 72 hours, our extraordinarily moist short ribs feature intense flavor and delicate texture the quintessential sous-vide dish.

# Nutrition Analysis - By Measure

Calories	320	Total Fat	30g	Sodium	210mg
Protein	12	Trans Fats	0g	Calcium	8.43mg
Total Carbohydrates···	0g	Saturated Fat	13g	Iron	1.31mg
Sugars	0g	Added Sugars	0g	Potassium	195.94mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additio	nal Images			

