Cuisine Solutions 746952 - Seasoned Beef Shank

See package for details





* Benefits

Fully Cooked Using The Sous-Vide Method. Ready To Heat And Serve. Unparalleled Food Safety. Our Beef Shank Is Seasoned With Sea Salt, Black Pepper. Serving Size: 3 Ounces. Servings Per Container: Varies. Long Shelf Life: Keeps For 548 Days Frozen -2 Pouches/Case -Protein-Rich: 18G Per Serving-100 Calories Per Serving -Allows For Versatile Reheating: Conventional Oven, Combi Oven

Ingredients	A Allergens				
beef, sea salt, water, black pepper	Free From: Specific crustaceans eggs fish milk peanuts sesame soy tree nuts wheat				

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	9/
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Suga	r %
Protein	_
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* 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

548 Days From The Production Date On The Pouch. Keep Frozen At 0F Or Below. 6 Days From Thawed Sealed Pouch/Keep 40 F Or Below. 3 Days (Within The 6 Days Thawed Above) Open Pouch/Keep 40 F Or Below

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

Heat_And_Serve. Thaw The Beef Shank In The Pouch Under Refrigeration For At Least 48 Hours.

Product Specifications

Brand	Manufacturer
Cuisine Solutions	Cuisine Solutions

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	746952	746952	10705044056422		2/8 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.13lb	14lb	United States		

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.6in	10.6in	10.7in	0.83ft3	12x4	356days	-5°F / -2°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium
Protein	Trans Fats	Calcium
Total Carbohydrates…	Saturated Fat	Iron
Sugars	Added Sugars	Potassium
Dietary Fiber	Polyunsaturated Fat	Zinc
Lactose	Monounsaturated Fat	Phosphorus
Sucrose	Cholesterol	
Vitamin A(IU)•	Vitamin D	Thiamin
Vitamin A(RE)	Vitamin E	Niacin
Vitamin C	Folate	Riboflavin
Magnesium	Vitamin B-6	Vitamin B-1 2•
Monosodium	Sulphites	Nitrates

Additional Images							