CATELLI BROTHERS INC.

# 90700159028827 - LAMB, HINDSHANK BONE-IN DOMESTIC RAW



## MARKETING

Profitable-portion controlled servings provide exact food costs. Food Safety-pre-portioned to reduce the risk of contamination. Quality Assured-consistent quality means the same great product. Versatile-wide variety of menu applications.

## PRODUCT SPECIFICATIONS

| Code | GTIN | Pack Description |
|---|---|---|
| 2882 | 90700159028827 | 2/4 pieces |

| Brand | Brand Owner | GPC Description |
|---|---|---|
| CATELLI BROTHERS INC. | Catelli Brothers Inc. | Lamb - Unprepared/Unprocessed |

| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|---|---|---|---|---|---|
| 13.12 LBR | 12 LBR | Yes | United States | Undeclared | No |

| Shipping | | | | | | |
|---|---|---|---|---|---|---|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 15.60 INH | 9.75 INH | 4.88 INH | 0.43 FTQ | 10x10 | 730 Days | 28 FAH / 32 FAH |

| Traceability Regulation | | | |
|---|---|---|---|
| Regulation Type Code | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |
| N/A | N/A | N/A | N/A |

# Nutrition Facts

8 Servings per container

**Serving Size** **one piece per person**

**Amount Per Serving**

**Calories** **228**

| | % Daily Value* |
|---|---|
| **Total Fat** 15 g | **19%** |
| Saturated Fat 7.2 g | **36%** |
| *Trans* Fat 0 g | |
| **Cholesterol** 75 mg | **25%** |
| **Sodium** 85 mg | **4%** |
| **Total Carbohydrates** 0 g | **0%** |
| Dietary Fiber 0 g | **0%** |
| Total Sugars 0 g | |
| Includes 0 g Added Sugars | **0%** |
| **Protein** 21 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 10 mg | 1% |
| Iron 1.7 mg | 9% |
| Potassium 341 mg | 7% |

* The % Daily Values (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 0 degrees Fahrenheit or below. Keep Refridgerated at 32 degrees Fahrenheit or below.

## ALLERGENS

*__C__ = 'Contains' ; __MC__ = 'May Contain' ; __N__ = 'Free From' ; __UN__ = 'Undeclared' ; __INII__ = 'Intentionally nor Inherently Included'; __50__ = 'Derived from Ingredients' ; __60__ = 'Not Derived From Ingredients' ; __NI__ = 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

## INGREDIENTS

Lamb

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## PREPARATION & COOKING SUGGESTIONS

To Thaw: Place Lamb Foreshank under refrigeration for 24 hours or under cool running water (in packaging) for 30-45 minutes. To Cook: Sprinkle thawed lamb shanks with salt and pepper; coat lamb with flour. Heat 2 tablespoons olive oil in heavy skillet over high heat. Brown shanks in oil. Transfer lamb shanks to Dutch Oven, add wine, onion, beef broth, tomato past and bay leaves. Cover and simmer until lamb is tender, turning lamb shanks occasionally, about 1 1/2 hours. This product is not ready to eat. It is designed to be heated to 165Â°F before serving. Verify internal temperature with a meat thermometer,as cooking times will vary due to differences in appliances and weightof product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.

## SERVING SUGGESTIONS

BraiseServe on a bed of pastaServe with vegetables

## MORE INFORMATION