



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.

Nutrition Facts

8 Servings per container

Serving Size one piece per person

Amount Per Serving

Calories228

% Daily Value*

Total Fat 15 g19%

Saturated Fat 7.2 g36%

Trans Fat 0 g

Cholesterol 75 mg25%

Sodium 85 mg4%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 21 g

Vitamin D 0 mcg0%

Calcium 10 mg1%

Iron 1.7 mg9%

Potassium 341 mg7%

* 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.

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	TlxHl	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	

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

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Lamb

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 165°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

