



*** OSSOBUCO alla Milanese ***



Marinated and slow cooked traditional veal shank with gravy.
Ready to eat. A real 'must to have' for your customers. Traditional from Milan.

Dutch Convenience Meat has for you a well prepared **Ossobuco** which is easily to serve for anyone:

- Beautiful veal shank cooked in its own gravy
- 10 servings in a box
- Each vacuum packed

Ingredient declaration

80% Veal, gravy (water, red onion, corn starch, carrot, onion, tomato concentrate, sugar, burned sugar, vinegar, salt, natural flavor, concentrated beef broth (beef cattle, beef extract, water), Starch (potato, corn), sea salt, herbs and spices (peper, CORIANDER, paprika, CELERY, tumeric, lovage, flavor, vegetables (paprika, onion, garlic), vegetable oil (rap seed).

Nutritional value per 100 gram

- Energy 492 KJ
- Energy 117 kcal
- Fat 2.8 g (of which saturated 0.9 g)
- Carbohydrates 2.2 (of which sugars 0.1 g)
- Fibre 0.0 g
- Protein 0.1 g
- Salt 0.8 g
- Sodium 0.32 g
- Moisture 0.0 g

Allergens

- 1.1 Wheat -
- 1.2 Rye -
- 1.3 Barley -
- 1.4 Oats -
- 1.5 Spelt -
- 1.6 Khorasan wheat -
- 1.0 Gluten -
- 2.0 Crustaceans -
- 3.0 Egg -
- 4.0 Fish -
- 5.0 Peanuts -
- 6.0 Soy -
- 7.0 Milk -

- 8.1 Almonds -
- 8.2 Hazelnuts -
- 8.3 Walnuts -
- 8.4 Cashews -
- 8.5 Pecan nuts -
- 8.6 Brazil nuts -
- 8.7 Pistachio nuts -
- 8.8 Macadamia / Queensland nuts -
- 9.0 Celery +
- 10.0 Mustard -
- 11.0 Sesam -
- 12.0 Sulphur dioxide and sulphites at concentrations of more than 10 mg/litre in terms of the total SO₂ +
- 13.0 Lupin -
- 14.0 Molluscs -
- 20.0 Lactose -
- 21.0 Cocoa -
- 22.0 Glutamate (E620-E625) -
- 23.0 Chicken meat -
- 24.0 Coriander +
- 25.0 Corn / Maize -
- 26.0 Legumes -
- 27.0 Beef +
- 28.0 Pork -
- 29.0 Carrot +

Cooking instructions (Thawed)

Microwave (perforate the pouch): 3-4 minutes 1500 Watt
Au bain-marie: 7-8 minutes
Combi steamer: 140-150 degrees Celsius 10-12 minutes
(Use a scissor to open the pouch completely)

Sales Range

1 Carton 10 Portion controlled Ossobuco a +/- 350 gr Total +/-3,5kg
1 Carton 10 Portion controlled Ossobuco a +/-450-500gr Total +/- 5kg