



SERVING SUGGESTION

# Osso Buco

Tender veal shanks slow-cooked and braised in a medley of tomatoes, carrots and other hearty vegetables. Perfect for a true Italian-inspired meal.

Item Number: 10013522

### Ingredients:

Veal Osso Buco, Water, Diced Tomato In Tomato Juice (tomatoes, tomato juice, salt, calcium chloride, citric acid), Onions, Carrots, Celery, Tomato Paste (tomatoes), Vegetable Oil (canola oil, extra virgin olive oil), Roasted Chicken Base (chicken meat including natural chicken juices, salt, yeast extract, sugar, chicken fat, dried whey (milk), potato flour, natural flavor, chicken broth, turmeric), White Wine (contains sulfites), Garlic, Modified Corn Starch, Parsley, Unsalted Butter (pasteurized cream, natural flavors), Beef Broth Concentrate (beef broth, salt), Lemon Zest, Salt, Orange Zest, Sugar, Garlic Powder, Black Pepper.  
CONTAINS: MILK, CELERY, SULFITES

Manufactured in a plant that processes fish, tree nut, crustacean, sesame, gluten, soybean, wheat, molluscan shellfish, sulfite, SO2, mustard, celery, eggs and milk.

## Nutrition Facts

Serving Size 1/2 Portion (155g)  
Servings Per Container 2

Amount Per Serving	
<b>Calories</b> 190	Calories from Fat 70
<b>% Daily Value*</b>	
<b>Total Fat</b> 8g	<b>12%</b>
<b>Saturated Fat</b> 3g	<b>16%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 710mg	<b>29%</b>
<b>Total Carbohydrate</b> 4g	<b>1%</b>
<b>Dietary Fiber</b> 1g	<b>2%</b>
<b>Sugars</b> 2g	
<b>Protein</b> 25g	
<b>Vitamin A</b> 15%	<b>Vitamin C</b> 8%
<b>Calcium</b> 4%	<b>Iron</b> 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000      2,500
Total Fat	Less than 85g      80g
Sat. Fat	Less than 20g      25g
Cholesterol	Less than 300mg      300mg
Sodium	Less than 2,400mg      2,400mg
Total Carbohydrate	300g      375g
Dietary Fiber	25g      30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

SEE REVERSE SIDE FOR  
**HEATING  
INSTRUCTIONS**

SHELF LIFE	STORAGE TEMPERATURE
548 days from the printed production date on the pouch	0°F or Below
6 days from thawed-sealed pouch	40°F or Below
3 days from thawed-open pouch (within the 6 days mentioned above)	

**Distributed by:**  
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**Comments or questions?**  
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★ **Chef Recommended Heating**

**FULLY COOKED  
KEEP FROZEN**

*One Pouch*





## HEATING INSTRUCTIONS

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### CONVENTIONAL OVEN

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*Heat product frozen or after thawing overnight in refrigerator.*

1. Preheat your oven to 375°F
2. Open the pouch and place the product in an oven safe dish. **Discard the plastic pouch.**
3. Heat for 22-25 minutes (if frozen) or 12-15 minutes (if thawed).
4. Carefully remove from oven and place on serving dish.



### ★ WATER IMMERSION ★

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*Heat product frozen or after thawing overnight in refrigerator.*

1. Fill and preheat the water oven to 145°F (63°C)
2. Submerge the pouch(es) in the water oven for 40 minutes (if frozen) or 25 minutes (if thawed).
3. Carefully remove the pouch(es) from the water oven.
4. Open the pouch(es) and place the product on a serving dish.



### MICROWAVE OVEN

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*Heat product frozen or after thawing overnight in refrigerator.*

1. Open the pouch and place the product in a microwave safe container. **Discard the plastic pouch.**
2. To avoid getting any product on your microwave, place a paper towel on top of the container.
3. Microwave on High for 4-5 minutes (if frozen) or 3 minutes (if thawed)
4. Carefully remove the container from the microwave and let stand for 1 minute before serving.

Heating instructions are approximate. They will vary due to make, model and temperature calibration of your oven. Times and settings based on a 1100 watt microwave oven.

CAUTION: CONTENTS AND CONTAINER WILL BE HOT