



# Seared Beef Short Ribs with Asian Inspired BBQ Sauce

Our delectable BBQ Sauce features Hoisin, soy, and black bean garlic sauce with an array of Asian-style seasonings for a flavor combination that's sure to impress.

**Item Number:** 05619

**Pouch Target Weight:** 3.07 lbs

**GTIN:** 10705044056194

**Case Net Weight:** 15.35 lb

**Item Type:** Frozen

**Case Dimensions:** 12.6 in x 10.6 in x 10.7 in

**Pack Size:** 5 Pouches/Case

**Pallet Config.:** 12 x 4 = 48 cases

**Ingredients:** Beef Short Ribs, Water, Sugar, Tomato Sauce (tomato concentrate (water, tomato paste), corn syrup, vinegar, salt, onion, natural flavorings, garlic), Corn Starch, Hoisin Sauce (sugar, water, fermented soybean (water, soybean, salt, wheat flour), salt, modified tapioca starch, garlic, sesame paste, lemon, cane vinegar, spices (star anise, cinnamon, fennel, szechuan pepper, clove), caramel color, chili (chili, water, salt), xanthan gum, citric acid), Soy Sauce (water, soybeans, wheat, salt and alcohol), Black Bean Garlic Sauce (soy sauce (water, salt, soybeans, wheat flour), fermented black beans (black beans, salt, water), water, sugar, dehydrated garlic, soybean oil, rice wine (water, rice, wheat), modified corn starch), Natural Red Color (carmine, glycerin, annatto), Modified Corn Starch, Vegetable Seasoning (vegetables (carrot, celery, onion), yeast extract, salt, cane sugar, dried potato, natural flavor, onion powder, spice extractives (oleoresin black pepper, oleoresin celery)), Ginger Powder, Spices (anise, cinnamon, star anise, cloves, ginger and sulfiting agents).  
CARMEL COLOR ADDED.

**Total Shelf Life:** 548 days from the production date on the pouch – keep frozen at 0 °F 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

## HEATING INSTRUCTIONS

### From Frozen

**Convection Oven:** 45 minutes at 350°F

**Water Bath:** 70 minutes at 145°F

### From Thawed

**Convection Oven:** 20 minutes at 350°F

**Water Bath:** 50 minutes at 145°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.



SOY



SESAME



WHEAT

MANUFACTURED IN A PLANT THAT PROCESSES FISH, TREE NUT, CRUSTACEAN, SESAME, GLUTEN, SOYBEAN, WHEAT, MOLLUSCAN SHELLFISH, SO2, SULFITE, MUSTARD, CELERY, EGG AND MILK.

## Nutrition Facts

Serving Size 1/2 Portion (87g)  
Servings Per Container 16

Amount Per Serving		% Daily Value*	
<b>Calories</b> 150	<b>Calories from Fat</b> 70		
<b>Total Fat</b> 8g			<b>12%</b>
<b>Saturated Fat</b> 3.5g			<b>18%</b>
<b>Trans Fat</b> 0g			
<b>Cholesterol</b> 35mg			<b>12%</b>
<b>Sodium</b> 180mg			<b>8%</b>
<b>Total Carbohydrate</b> 4g			<b>1%</b>
<b>Dietary Fiber</b> 0g			<b>0%</b>
<b>Sugars</b> 3g			
<b>Protein</b> 15g			
<b>Vitamin A</b> 0%	<b>Vitamin C</b> 0%		
<b>Calcium</b> 2%	<b>Iron</b> 8%		

\*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
<b>Total Fat</b>	Less than 85g	80g
<b>Saturated Fat</b>	Less than 20g	25g
<b>Cholesterol</b>	Less than 300mg	300mg
<b>Sodium</b>	Less than 2,400mg	2,400mg
<b>Total Carbohydrate</b>	300g	375g
<b>Dietary Fiber</b>	25g	30g

### Microbiological Parameter:

· Coliforms	< 100 cfu/gram
· Staphylococcus aureus	< 10 cfu/gram
· Aerobic plate count	< 1,000 cfu/gram
· Anaerobic plate count	< 1,000 cfu/gram
· Listeria monocytogenes	Absence in 25 grams
· Salmonella	Absence in 25 grams

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