

Bonewerks Culinarte Roasted Lamb Stock Reduction (Glace d' Agneau)

Bonewerks Culinarte Roasted Lamb Stock Reduction, also known as Glace d'Agneau, is made with roasted domestic lamb bones, onions, carrots, celery, tomatoes, fresh parsley, garlic, rosemary, thyme, and bay leaves, creating a rich and flavorful base for your culinary creations.



Product Details

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| Item | 470339 |
| Brand | Bonewerks Culinarte |
| Sold By | EA |
| Pack Qty | 20 |
| Pack Size | 1 LB |
| Case GTIN/EAN/UPC | 00185359000021 |
| Unit UPC | N/A |
| Country of Origin | USA |
| Shelf Life from Production | 730 days |
| Storage | Frozen |
| Kosher | No |
| Gross Case Weight | 24.15 LB |
| Ingredients | Lamb stock (water, roasted lamb bones, carrots, celery, onions, tomato paste, parsley stems, garlic, rosemary, thyme, white peppercorns, bay leaves). |
| Website | https://bit.ly/3RjhcRE |

