



CATELLI BROTHER

050207 - Veal Frz Marrow Bones

Veal marrow bones great for making stock / reduction



Nutrition Facts

Servings per Container 20
Serving size fourozperperson (1oz)

Amount per serving
Calories 45

| | % Daily Value* |
|------------------------------|----------------|
| Total Fat 1.5g | 1% |
| Saturated Fat 0.02g | 0% |
| Trans Fat 0g | |
| Cholesterol 30mg | 10% |
| Sodium 35mg | 1% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes Added Sugar | % |
| Protein 5g | |
| Vitamin D | % |
| Calcium | 0% |
| Iron | 0% |
| Potassium | % |

* The % Daily Value (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.

* Benefits

Ingredients

veal bones

⚠ Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Keep frozen

Serving Suggestions

Use for making soup or gravies.

Prep & Cooking Suggestions

Preheat oven to 400 degrees f, place bones, stew meat (if using) onions and carrots in a roasting pan; rum everything with a little olive oil. Roast about 45 minutes flipping bones, meat and vegetables halfway through. Bones should be browned, not charred. Remove everything and place in a large stockpot. Place roasting pan over two burners add about a cup of hot water and scrape browned bits from bottom of pan. Pour into stockpot, then add enough water to cover bones by 2 to 3 inches, add, celery, garlic, parsley, bay leaf and peppercorns.Heat stock to a low simmer then reduce heat and almost simmer for a least 3 hours. Do not stir as this will combine the fat with the stock and cause it to be cloudy. Use tongs to remove bones and vegetables. Strain stock through cheesecloth to remove all solids. Let cool to room temperature. Store in refrigerator or freezer.

📄 Product Specifications

| Brand | Manufacturer | Product Category |
|-----------------|------------------------|------------------|
| CATELLI BROTHER | Catelli Brothers, Inc. | Veal |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|--------------|
| 7577 | 050207 | 90700159075777 | 1 | 1 / 50.0 LBR |

| Gross Weight | Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|--------------|-------------------|--------|-----------------|
| 52lb | 50lb | No | CAN | No | No |

| Shipping Information | | | | | | |
|----------------------|--------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 20in | 14.5in | 8in | 1.34ft3 | 5x6 | 730DAYS | -10°F / 0°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|--------|---------------------|-------|--------------|------|
| Calories | 45kcal | Total Fat | 1.5g | Sodium | 35mg |
| Protein | 5g | Trans Fats | 0g | Calcium | |
| Total Carbohydrates... | 0g | Saturated Fat | 0.02g | Iron | |
| Sugars | 0g | Added Sugars | | Potassium | |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | 1.5g | Phosphorus | |
| Sucrose | | Cholesterol | 30mg | | |
| Vitamin A(U) | | Vitamin D | | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

