

Bonewerks[™]

CULINARTE'



Bonewerks was founded with the objective to produce pure and classical stock reductions in the form of Glace and Demi Glace. The Bonewerks product line provides chefs with a consistent flavorful product that will save time, energy, space and money.

Premium Glace

Express your culinary creativity with our tasteful selection of 100% pure, all-natural Glace products. No salt, wheat-free, gluten-free, no added gelatin, no artificial coloring, no added "natural" flavors, no dairy, no extracts, fat-free, trans fat-free, carb-free. Our Glace line is true to form, using only a single species of bones in our foundations for your inspired sauce creations – from soups to risottos - or simply enhancing your sauces. The possibilities are endless.

Glace de Veau

5/1 lb bars

SUPC 2511327

Fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Perfect for all veal and red meat applications, and for your traditional and contemporary sauce needs.



Glace d' Agneau

5/1 lb bars

SUPC 2511640-

Roasted domestic lamb bones, onions, carrots, celery, tomatoes, fresh parsley stems, garlic, rosemary, thyme and bay leaves. Depth with aromatics. Great for all lamb and wild game preparations.



Glace de Poulet (Roasted)

5/1 lb bars

SUPC 2511517

Fresh, roasted chicken bones, onions, carrots, celery, fresh parsley stems and bay leaves. Incredible depth for sauces, soups and risottos.



Glace de Porc

5/1 lb bars

SUPC 2511632

Roasted pork neck bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Intense pork flavor for glazing and sauce preparations – a lost treasure.



Glace de Canard

5/1 lb bars

SUPC 2511657

Fresh, roasted White Pekin duckling bones, onions, carrots, celery, fresh parsley stems and bay leaves. Excellent for all poultry and game bird applications.



Glace de Mire Poix

5/1 lb bars

SUPC 2511608

Incredible vegetarian Glace produced from onions, white-only leeks, carrots, celery, mushrooms, parsnips, fennel, parsley stems, tomatoes, garlic and fresh bay leaves. Perfect every time for unlimited applications.



"Bonewerks CulinarTE" ships via FedEx Standard Overnight Mon-Thurs

NO REFUSALS / NO RETURNS

DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS



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Glace de Veau 20/1 lb bars SUPC 5956529

Fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Perfect for all veal and red meat applications, and for your traditional and contemporary sauce needs.



Glace de Porc 20/1 lb bars SUPC 5954219

Roasted pork neck bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Intense pork flavor for glazing and sauce preparations – a lost treasure.



Glace de Poulet (Roasted) 20/1 lb bars SUPC 5956586

Fresh, roasted chicken bones, onions, carrots, celery, fresh parsley stems and bay leaves. Incredible depth for sauces, soups and risottos.



Glace de Homard 4/5 lb tubs SUPC 5954052

Cold water, leg-attached lobster bodies, fresh mire poix, white-only leeks, with a hint of white wine. Perfect for seafood sauces, lobster bisque and an endless variety of lobster and shellfish applications.



Glace de Canard 20/1 lb bars SUPC 5955646

Fresh, roasted White Pekin duckling bones, onions, carrots, celery, fresh parsley stems and bay leaves. Excellent for all poultry and game bird applications.



Glace de Mire Poix 4/5 lb tubs SUPC 5954961

Incredible vegetarian Glace produced from white-only leeks, carrots, celery, mushrooms, parsnips, fennel, parsley stems, tomatoes, garlic and fresh bay leaves. Perfect every time for unlimited applications.



Glace d' Agneau 20/1 lb bars SUPC 5954078

Roasted domestic lamb bones, onions, carrots, celery, tomatoes, fresh parsley stems, garlic, rosemary, thyme and bay leaves. Depth with aromatics. Great for all lamb and wild game preparations.



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Demi Glace Elite

Traditional and pure, this all-natural Demi Glace is in a class of its own. Our Elite Demi Glace relies totally on reduction without any roux, liaison or starch to thicken, taking more than 24 hours for completion. This low-sodium, fat-free Demi Glace is a consistent neutral foundation to build your signature traditional or contemporary creations.

Demi Glace Elite

5/1 lb bars

SUPC 2511624

Produced from fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns.



Demi Glace Elite

4/5 lb tubs

SUPC 5954755

Produced from fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns.



Demi Glace de Boeuf Elite

5/1 lb bars

SUPC 0357337

Produced from natural, fresh oven-roasted beef bones in combination with our fresh mire poix. This time-honored, pure reduction has endless possibilities.

**Picture
Not
Available**

Demi Glace de Boeuf Elite

4/5 lb tubs

SUPC 0357329

Produced from natural, fresh oven-roasted beef bones in combination with our fresh mire poix. This time-honored, pure reduction has endless possibilities.

**Picture
Not
Available**



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Classic Demi Glace

These premium sauces are ready to use as is or just right to add your distinctive flair. They are reduced, first-draw stocks thickened and fully seasoned for convenience and consistency. Ideal for banquets and catering as well as ala minute preparations. A kitchen staple with endless versatility.

Demi Glace de Veau

1/ 16 lb bucket

SUPC 7775612

Prepared with oven-roasted, special-fed veal bones, fresh mire poix and herbs. Simmered, reduced, thickened and seasoned. This economical, ready-to-serve sauce can be turned into a signature small sauce by simply adding an ingredient such as horseradish, mushrooms or peppercorns.



Demi Glace de Veau

6/2 lb tubs

SUPC 2511475

Prepared with oven-roasted, special-fed veal bones, fresh mire poix and herbs. Simmered, reduced, thickened and seasoned. This economical, ready-to-serve sauce can be turned into a signature small sauce by simply adding an ingredient such as horseradish, mushrooms or peppercorns.



Demi Glace de Poulet

1/16 lb bucket

SUPC 7414572

Fresh, roasted chicken bones with our mire poix and herbs. Simmered, reduced, thickened and seasoned. Great for all chicken and poultry applications. Ready to use as is or as an ingredient in your recipes.



Demi Glace de Poulet

6/2 lb tubs

SUPC 2511459

Fresh, roasted chicken bones with our mire poix and herbs. Simmered, reduced, thickened and seasoned. Great for all chicken and poultry applications. Ready to use as is or as an ingredient in your recipes.



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