



BONE ROASTERS
stocks & stock reductions

Product User Guide



From very light, clean stock bases to deeply concentrated finishing sauces, each Bone Roasters product is precisely crafted to build, intensify or finish a dish, elevating the flavour with elegance and simplicity.

This guide will help with selecting the right product with confidence, delivering an exceptional culinary experience, every time.

We use only the finest Australian and New Zealand ingredients, carefully sourced to deliver exceptional depth of flavour.

Our ingredients

Quality starts at the source, which is why every ingredient is carefully selected to deliver depth, balance and flavour.

Bones

Our premium grass-fed beef bones and free-range chicken bones are sourced from trusted suppliers across Australia and New Zealand. We carefully select bones for their superior quality, consistency, and ethical sourcing standards.

Vegetables

Our vegetables are sourced from trusted Australian farms, carefully selected for their freshness, quality and consistency. We work closely with growers across Australia to ensure we source quality vegetables that meet our standards and deliver reliable, consistent results in every product.

Wine

Our red wine is sourced from an award-winning winery in Burnett Valley, Queensland. Selected for its exceptional craftsmanship and superior quality, it reflects the character and heritage of one of Australia's renowned wine-growing regions.





The Product Range

Crafted using traditional methods and the finest ingredients, the Bone Roasters range is designed to deliver depth, clarity and consistency in every application. Each product plays a distinct role in the kitchen, from building flavour to intensifying and finishing, allowing chefs to work with precision and confidence at every stage. Each product is defined below:

Stocks

Build the foundation. Clean, balanced bases that carry flavour through the dish.

Glace

Intensifies and enriches. Adds depth, body and gloss with minimal reduction required.

Jus

Finishes the plate. Delivers a refined, sauce-ready result with clarity and impact.

What is reduction (Brix)

Reduction is how much the product has been concentrated during cooking. The higher the Brix, the greater the intensity, body and coating power.

Brix	Description
6 brix	Light, clean base
15 brix	Fuller, more structured stock
25 brix	Concentrated, sauce-ready
35 brix	Max intensity for finishing

Voted No. 1 by Professional Chefs



At a glance

Chicken Stock | 6 Brix

Light all-round base, best for Chicken, Pork, Fish, Vegetables and Tofu. Use when you want a cleaner, lighter base.

Veal Stock | 15 Brix

Classic brown stock that works across various proteins, best for Veal, Beef, Lamb, Duck and Mushrooms. Use when you want depth and flexibility.

Beef Stock | 15 Brix

For a stronger, more defined beef-led flavour, best for Beef, Lamb, Venison, Mushrooms. Use when you want more defined character and hearty depth.

Chicken Jus | 25 Brix

A more intense flavour and colour, best for braising, soups and sauces. Use when you want an even deeper flavour profile.

Red Wine Jus | 25–35 Brix

A premium, wine-led finishing sauce, best for Beef, Lamb, Venison, Duck. Use when you want a refined finish for plating.

Beef Red Wine Jus | 30 Brix

A rich beef and red wine jus with exceptional depth, best for Beef, Lamb, Venison and Duck. Use when you want a bold, restaurant-quality finish.

Veal Glace | 25–30 Brix

A concentrated reduction, best for Beef, Veal, Lamb, Duck, Mushrooms. Use when you want fast, premium sauce depth and gloss.



Chicken Stock

Brix 6 | 500ml ambient | 2.5kg frozen
Gluten Free | Halal certified

Recommended for

- ✓ Clear soups and broths
- ✓ Risottos and rice dishes
- ✓ Light sauces
- ✓ Poaching and steaming
- ✓ Noodle soups
- ✓ Congee
- ✓ Hotpot or broth applications

Commercial notes

A strong all-rounder and ideal entry point, offering a lighter colour and cleaner flavour profile suited to soups, noodles, rice and poultry applications.

Ingredients

Filtered Water, Chicken Bones.

Perfect pairings

Chicken, Pork, Turkey, Tofu, Vegetables, Mushrooms. Also works with white fish and prawns.

Example dishes

Chicken velouté, Roast chicken pan sauce, Vegetable soup, Creamy chicken casserole, Chicken and leek pie, Mushroom risotto, Hainanese chicken rice, Chicken congee, Chicken ramen, Wonton soup, Claypot chicken rice, Laksa base, Hotpot broth, Fried rice.

Product details

Crafted using 100% Australian chicken bones and simmered for up to 25 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: BI0066 500ml | BI0002 2.5kg





Veal Stock

Brix 15 | 500ml ambient | 2.5kg frozen
Gluten Free | Halal certified

Recommended for

- ✓ Braising
- ✓ Brown sauces
- ✓ Pan sauce extension
- ✓ Soups and stews
- ✓ Ragouts
- ✓ Pie fillings
- ✓ Mushroom and grain dishes

Commercial notes

The most versatile brown stock delivering French-style depth with the flexibility to work across multiple proteins where a beef-led stock would feel too strong or specific.

Ingredients

Filtered Water, Veal Bones, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns.

Perfect pairings

Veal, Beef, Lamb, Duck, Rabbit, Mushrooms. Also suitable for pork and richer chicken dishes.

Example dishes

Braised beef short rib, Veal medallions with mushroom sauce, Roast lamb with pan jus, Beef cheek, Steak pie filling, Wild mushroom ragout, Japanese curry sauce base, Cantonese-style braised beef brisket, Soy-braised lamb shoulder, Japanese hamburger steak with demi-style sauce, Claypot beef with shiitake, Mushroom noodle broth.

Product details

Crafted using the finest Australian and New Zealand veal bones, hand skimmed and simmered for up to 25 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: 500ml BI0066 | 2.5kg BI0002

Beef Stock

Brix 15 | 2.5kg frozen
Gluten Free | Halal certified

Recommended for

- ✓ Dark gravies
- ✓ Pan sauces
- ✓ Braises and slow-cooked dishes
- ✓ Stews and casseroles
- ✓ Pie fillings
- ✓ Beef noodle soups
- ✓ Sauce reinforcement for steak and burgers

Commercial notes

Positioned for its strong, defined beef character, it’s the ideal choice for dishes requiring a darker, more specific profile.

Ingredients

Filtered Water, Beef Bones, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns.

Perfect pairings

Beef, Lamb, Venison, Game, Mushrooms, Root vegetables, Onion-led savoury dishes.

Example dishes

Roast beef jus, Beef bourguignon-style dishes, Braised Beef Cheek & Short Rib Suet Pudding, Shepherd’s pie gravy, Steak sauce, Caramelised onion and oxtail soup, Pho-style broth booster, Taiwanese beef noodle soup, Gyudon sauce base, Korean braised beef dishes, Black pepper beef sauce, Claypot beef stew.

Product details

Crafted using 100% Australian grass-fed beef bones and simmered for up to 25 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: 2.5kg BI0008





Chicken Jus

Brix 25 | 2.5kg frozen
Gluten Free | Halal certified
Voted Australia's No. 1 Best Premium Jus

- Recommended for
- ✓ Poultry finishing sauces
 - ✓ Pan sauce enrichment
 - ✓ Braising liquid and braise reinforcement
 - ✓ Soup and noodle broth enrichment
 - ✓ Glazing and lacquer-style finishing
 - ✓ Cream and mushroom sauce
 - ✓ Premium banquet and plated-main sauces

Commercial notes
A concentrated jus delivering deeper chicken flavour, natural body and a rich, sauce-ready finish. Ideal for kitchens looking to elevate poultry dishes, enrich sauces and broths, or add premium depth without lengthy reduction.

Ingredients
Filtered Water, Chicken Bones.

Perfect pairings
Chicken, Duck, Pork, Turkey, Mushrooms. Also works well with richer vegetable and grain dishes.

Example dishes
Roast chicken with chicken jus, Chicken and mushroom tarragon cream sauce, Braised chicken thigh, Duck breast with poultry jus, Pork chop with chicken jus, Chicken pie or poultry casserole sauce, Roast chicken ramen, Chicken hotpot broth, Claypot chicken, Teriyaki-style chicken glaze, Hainanese chicken rice broth enrichment, Japanese curry with chicken, Korean-style braised chicken.

Product details
Crafted using 100% Australian chicken bones and simmered for over 30 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: 2.5kg BI0011

Red Wine Jus

Brix 25–35 | 300ml ambient | 2.5kg frozen
Gluten Free | Voted Australia’s No. 1 Best Premium Jus

Recommended for

- ✓ Braising
- ✓ Brown sauces
- ✓ Pan sauce extension
- ✓ Soups and stews
- ✓ Ragouts
- ✓ Pie fillings
- ✓ Mushroom and grain dishes

Commercial notes

Best suited to premium Western and fusion applications, where the red wine component is introduced early, and offered in 25 Brix for immediate use or 35 Brix for a more concentrated, elevated finish.

Ingredients

Filtered Water, Beef Bones, Red Wine Reduction, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns.

Perfect pairings

Beef, Lamb, Venison, Duck, Mushrooms. Also works with premium pork cuts where a richer, wine-led finish is desired.

Example dishes

Eye fillet with red wine jus, Lamb rack, Duck breast, Beef cheek, Venison loin, Roast mushroom tart with jus, Wagyu steak with Asian greens and red wine jus, Japanese hamburg steak with red wine demi-style sauce, Duck breast with five-spice and red wine jus, Beef tenderloin with soy-butter jus, Lamb cutlets with miso eggplant and red wine jus.

Product details

Crafted using award-winning red wine from Burnett Valley Vineyard and simmered for over 30 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: BI0068 300ml | BI0005 25 Brix 2.5kg | BI0006 35 Brix 2.5kg





Beef Red Wine Jus

Brix 30 | 2.5kg frozen
Gluten Free | Voted Australia's No. 1 Best Premium Jus

Recommended for

- ✓ Steak and red-meat finishing sauce
- ✓ Premium banquet and hotel sauce
- ✓ Roast glaze and plating sauce
- ✓ Braise and casserole enrichment
- ✓ Mushroom and red wine derivative sauces
- ✓ Steakhouse, bistro and fusion menu applications

Commercial notes

A concentrated beef-led jus with red wine, delivering robust flavour, natural body and a rich, sauce-ready finish. Ideal for steakhouse, hotel and banquet kitchens seeking premium flavour and consistency.

Ingredients

Filtered Water, Beef Bones, Red Wine Reduction, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns.

Perfect pairings

Beef, Lamb, Venison, Game meats, Mushrooms. Also works with duck where a bold wine-led finish is appropriate.

Example dishes

Ribeye with beef red wine jus, Eye fillet, Roast beef, Beef cheek, Lamb rack, Venison loin, Mushroom Wellington, Wagyu steak with Asian greens and beef red wine jus, Teppanyaki beef with red wine finishing sauce, Korean-style short ribs with red wine jus, Black pepper beef with wine-led jus, Beef tenderloin with miso butter and red wine jus, Soy-glazed lamb cutlets with beef red wine jus, Five-spice duck with a restrained beef red wine jus.

Product details

Crafted using award-winning red wine from Burnett Valley Vineyard and Australian beef bones, simmered for over 30 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: 2.5kg BI0007

Veal Glace

Brix 25-30 | 2.5kg frozen
Gluten Free | Halal certified

Recommended for

- ✓ Finishing sauces
- ✓ Pan sauce enrichment
- ✓ Glazing and lacquer-style finishing
- ✓ Braise reinforcement
- ✓ Premium plating sauce
- ✓ Banquet sauce base

Commercial notes

Designed for restaurant-style gloss and concentration, delivering deeper colour, stronger cling and fast sauce consistency without the need for further reduction.

Ingredients

Filtered Water, Veal Bones, Fresh Onions, Fresh Carrots, Fresh Celery, Tomato Paste, Fresh Mushrooms, Garlic, Fresh Thyme, Bay Leaves & Peppercorns.

Perfect pairings

Beef, Veal, Lamb, Duck, Mushrooms. Also suitable for chicken and pork with a richer brown-sauce.

Example dishes

Eye fillet sauce, Roast lamb jus, Duck breast sauce, Veal medallions, Mushroom reduction, Braised beef reduction, Japanese hamburg steak with demi-glaze, Yoshoku-style curry sauce, Korean short rib glaze, Soy-braised mushroom glaze, Rich wok sauce for beef and shiitake, Steak don with brown sauce.

Product details

Simmered for over 30 hours. Made from 100% natural ingredients with no added salt, flavour enhancers or thickeners.

Product code: 25 Brix 2.5kg BI0003 | 30 Brix 2.5kg BI0001



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