



MARKETING

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
46507	130604	10073292465076	12/1 lb Jars

Brand	Brand Owner	GPC Description
Major Chefs' Basics	Major Products Company	Soup Additions (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
13.9 LBR	12 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.25 INH	10.75 INH	4.2 INH	0.37233 FTQ	10x12	547 Days	40 FAH / 75 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - 60
- Eggs - 60
- Soy - C
- Wheat - 60
- Sesame - 60
- Peanuts - 60
- Tree Nuts - 60
- Fish - 60
- Shellfish - N

HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.

MORE INFORMATION

SERVING SUGGESTIONS

One of the commonly known uses for bases is for creating great soups, but they can be used in many other applications and the limit is really your imagination. Any recipe calling for salt may be replaced with a base. This allows the overall salt content of the dish to be lowered while adding more flavor. Some typical uses are soups, sous vides, gravies, sauces, casseroles, sautes, vegetables, marinades, rubs, risottos, slow cooking, savory pies, rice dishes and stuffings.

PREPARATION & COOKING SUGGESTIONS

Combine 1 teaspoon of stock base with 1 cup of boiling water for a rich instant broth or stock, stirring until dissolved. For larger amounts, combine 4oz with 5 quarts boiling water, or 1 lb with 5 gallons of boiling water.

Nutrition Facts

100 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories10

% Daily Value*

Total Fat0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium770 mg32%

Total Carbohydrates2 g1%

Dietary Fiber0 g0%

Total Sugars0 g

Includes Added Sugars%

Protein0 g

Vitamin D%

Calcium0%

Iron0%

Potassium%

* The % Daily Values (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.

INGREDIENTS

Salt, sugar, hydrolyzed soy protein, rendered beef fat, dextrose, maltodextrin (from corn), natural flavoring, yeast extract, onion powder, monosodium glutamate, caramel color, disodium inosinate and disodium guanylate.



NUTRITIONAL ANALYSIS



Calories	10	Total Fat	0	Sodium	770 mg
Protein	0 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	2 g	Saturated Fat	0 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



FREE_FROM_GLUTEN	YES
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