



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
31723	130434	00073292317231	35 lb Pail

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
38 LBR	35 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.9 INH	12.9 INH	11.25 INH	1.0834 FTQ	12x4	547 Days	40 FAH / 75 FAH

Nutrition Facts

2625 Servings per container

Serving Size 1 Teaspoon

Amount Per Serving
Calories 15

% Daily Value*

Total Fat 0 %

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 840 mg 35%

Total Carbohydrates 1 g 0%

Dietary Fiber 0 g 0%

Total Sugars 1 g

Includes Added Sugars %

Protein 1 g

Vitamin D 0%

Calcium 4 mg 0%

Iron 0 mg 0%

Potassium 4 mg 0%

* 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.

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 - N
- Eggs - N
- Soy - N
- Wheat - N
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

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.

INGREDIENTS



Cooked Mechanically Separated Chicken, Salt, Monosodium Glutamate, Sugar, Corn Starch, Rendered Chicken Fat, Onion Powder, Citric Acid, Turmeric, Natural Flavoring, Disodium Inosinate & Disodium Guanylate.

HANDLING SUGGESTIONS



Refrigerate for Best Flavor. For best quality, keep lid tightly closed between uses.

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.

MORE INFORMATION





NUTRITIONAL ANALYSIS



Calories	15
Protein	1 g
Total Carbohydrates	1 g
Sugars	1 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	840 mg
Calcium	4 mg
Iron	0 mg
Potassium	4 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



FREE_FROM_GLUTEN	YES
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