### 130607 - Ham Flavor Base Old Smokey 6/1lb

Third Generation, Family Owned and Operated. Using Only the Finest Quality Ingredients.

#### MARKETING



#### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
41266	130607	10073292412667	6/1lb 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
6.9 LBR	6 LBR	No	United States	Undeclared	No

	Shipping					
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10.5 INH	7.6 INH	4.8 INH	0.22167 FTQ	20x10	547 Days	40 FAH / 75 FAH

# **Nutrition Facts**

75 Servings per container

**Amount Per Serving** 

**Serving Size** 

**Calories** 

% Daily Value\*

1 Teaspoon

Total Fat 0	% <b>0</b> %
Saturated Fat 0 g	
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 1350 mg	56%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes Added Sugars	%

#### Protein 0 g

Vitamin D	%
Calcium	0%
Iron	0%
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

#### HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.



**SERVING SUGGESTIONS** 

PREPARATION & COOKING 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, rissotos, slow cooking, savory pies, rice dishes and stuffings.

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

#### **INGREDIENTS**



Salt, sugar, cooked smoked ham (cured with water, sugar, dextrose, corn syrup solids, sodium phosphate, sodium erythorbate, sodium nitrite, maple syrup concentrate), palm oil, monosodium glutamate, maltodextrin (from corn), natural flavoring, caramel color, disodium inosinate and disodium guanylate.

#### **ALLERGENS**



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

([]) Milk - 60



(()) Eggs - 60



















- ( ! Lobster N
- ( ! ) Shrimp N
- (!) Crustaceans 60
- ( ) Cereals N
- ( ! ) Mustard N
- Coconuts N
- Pecan Nuts N
- ( ) Walnuts N
- ( ) Molluscs 60

MORE INFORMATION



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#### NUTRITIONAL ANALYSIS



Calories	5
Protein	0 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	1350 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

YES