



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	TlxHI	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
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS



Seal tightly and store in a cool, dry place.

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
- Soybean - 60
- Wheat - 60
- Sesame - 60
- Shrimp - N
- Cereals - N
- Coconuts - N
- Walnuts - N
- Peanuts - 60
- Tree - 60
- Fish - 60
- Shellfish - N
- Lobster - N
- Crustaceans - 60
- Mustard - N
- Pecan Nuts - N
- Molluscs - 60

Nutrition Facts

75 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories5

% Daily Value*

Total Fat0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium1350 mg56%

Total Carbohydrates1 g0%

Dietary Fiber0 g0%

Total Sugars1 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, 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.

130607 - Ham Flavor Base Old Smokey 6/1lb

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

PREPARATION & COOKING SUGGESTIONS



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.

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.

MORE INFORMATION



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



FREE_FROM_GLUTEN	YES
------------------	-----