



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
00074826901018USL	130205	00074826901018	12 x 1 PT

Brand	Brand Owner	GPC Description
MINOR'S	Société des Produits Nestlé S.A.	Sauces - Cooking (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
17.3 LBR	15.825 LBR	No		Undeclared	No

Shipping						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
10.25 INH	7.75 INH	8.25 INH	.48	42x4	360 Days	43 FAH / 86 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 - NI
- Eggs - NI
- Soy - C
- Wheat - C
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



To keep meats, steaks and chops moist while holding, first ladle with Au Jus before covering. Combine Au Jus and water for a savory steak marinade.

INGREDIENTS



WATER, HYDROLYZED SOY, CORN AND WHEAT PROTEINS, SALT, CORN SYRUP, MONOSODIUM GLUTAMATE, CARAMEL COLOR, YEAST EXTRACT, 2% OR LESS OF BEEF STOCK CONCENTRATE, TOMATO PUREE, DISODIUM INOSINATE, DISODIUM GUANYLATE, CITRIC ACID, ONION POWDER, NATURAL FLAVORS.

Nutrition Facts

136 Servings per container

Serving Size 3/4 tsp (4.5g) makes 1/4 cup prepared

Amount Per Serving

**Calories** **0**

% Daily Value\*

**Total Fat** 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 310 mg **13%**

**Total Carbohydrates** 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **0%**

**Protein** 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 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.

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



To make an instant fully seasoned Au Jus, add Prep to water and stir. 1 Tbsp prep + 1 cup water 1/4 cup prep + 1 quart water 2 cups prep (1 pint) + 2 gallons water

MORE INFORMATION

