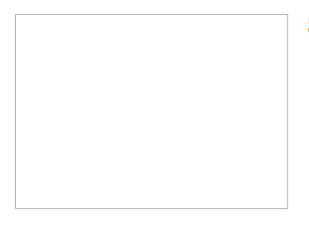
130909 - Lobster Stock Base, Major Chefs' Elite, No MSG Added,...

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





MARKETING



PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack		
23706	130909	00073292237065	1lb Jar		

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
1.12 LBR	1 LBR	No	United States	Undeclared	No

		Shipping					
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
3.375 INH	3.375 INH	3.25 INH	0.02142 FTQ	20×10	547 Days	40 FAH / 75 FAH	

Nutrition Facts

75 Servings per container

Serving Size 1 Teaspoon

Amount Per Serving Calories

%

	70 Daily Value
Total Fat 0	%
Saturated Fat 0 g	0%
Trans Fat 0 g	

Cholesterol 5 mg 1% Sodium 630 mg 26%

Total Carbohydrates 1 g 0% Dietary Fiber 0 g 0% Total Sugars 0 g

% **Includes Added Sugars**

Protein 1 g Vitamin D % Calcium 0% Iron 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

ALLERGENS





Potassium

INGREDIENTS

guanylate, xanthan gum.

Cooked lobster, salt, maltodextrin (from corn), lobster flavor (yeast extract, maltodextrin, salt, disodium inosinate and disodium guanylate, cod oil, palm oil, lobster extract, natural flavors), yeast extract, corn starch, butter (cream, salt), sugar, rice flour, tomato paste, paprika, disodium inosinate and disodium

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'

(취) Milk - C

(Peanuts - N

(n) Eggs - N

(1) Tree Nuts - N



Fish - C



(M) Shellfish - C



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, rissotos, slow cooking, savory pies, rice dishes and stuffings.

HANDLING SUGGESTIONS

tightly closed between uses.



Refrigerate for Best Flavor. For best quality, keep lid

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.

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	10
Protein	1 g
Total Carbohydrates	1 g
Sugars	0 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	5 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	630 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

(!)

GLUTEN FREE_FROM		MSG NO_ADDED		FREE_FROM_GLUTEN	YES
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