

Major Chefs' Basics

130612 - French Onion Base with Real Parmesan Cheese Added

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



MARKETING

Gluten Free

Nutrition Facts

37 Servings per container

Serving Size 8 oz jar to 5 quarts of boiling water

Amount Per Serving

Calories20

% Daily Value*

Total Fat 1 g1%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 750 mg33%

Total Carbohydrates 2 g1%

Dietary Fiber 0 g0%

Total Sugars 1 g

Includes 1 g Added Sugars2%

Protein 0 g

Vitamin D 0 mcg0%

Calcium 5 mg0%

Iron 0 mg0%

Potassium 3 mg0%

* 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.

PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
41046		130612		10073292410465		6 x 8 OZ	
Brand		Brand Owner			GPC Description		
Major Chefs' Basics		Major Products Co., Inc.			Soup Additions (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
4.5 LBR	3 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.75 INH	7.125 INH	4.5 INH	0.192 FTQ	6x20	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

Store under cool and dry conditions, seal tightly after opening.

- 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 - C

Eggs - N

Soybean - C

Wheat - N

Sesame - N

Lobster - N

Clam - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crab - N

Shrimp - N

INGREDIENTS

Dehydrated toasted onions, hydrolyzed soy protein, salt, corn starch, dextrose, palm oil, rendered chicken fat, sugar, onion powder, monosodium glutamate, caramel color, parmesan cheese, natural flavoring, disodium inosinate and disodium guanylate.

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PREPARATION & COOKING SUGGESTIONS

Mix 8oz of base to 5 quarts of boiling water and cook for 20 minutes

SERVING SUGGESTIONS

French Onion Soup Base with Real Parmesan Cheese can be used in potato, lentil, navy bean, and split pea soups as well as making a french onion soup by adding bread and extra cheese.

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	20	Total Fat	1 g	Sodium	750 mg
Protein	0 g	Trans Fat	0 g	Calcium	5 mg
Total Carbohydrates	2 g	Saturated Fat	0 g	Iron	0 mg
Sugars	1 g	Added Sugars	1 g	Potassium	3 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS