



MARKETING



Nutrition Facts

2500 Servings per container	
Serving Size	1 Teaspoon
Amount Per Serving	
Calories	10
% Daily Value*	
Total Fat 0	%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 930 mg	39%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes Added Sugars	%

Protein 0 g	
Vitamin D	0%
Calcium 1 mg	0%
Iron 0 mg	0%
Potassium 1 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.

PRODUCT SPECIFICATIONS



Code	Dist Prod Code		GTIN		Calculated Pack	
45103	130606		00073292451034		25 lb Pail	
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
27.35 LBR	25 LBR	No	United States		Undeclared	No
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13 INH	13 INH	11.25 INH	1.10026 FTQ	12x4	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 - N
- Eggs - N
- Soybean - C
- Wheat - N
- Sesame - N
- Shrimp - N
- Cereals - N
- Coconuts - N
- Walnuts - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Lobster - N
- Crustaceans - N
- Mustard - N
- Pecan Nuts - N
- Molluscs - N

INGREDIENTS



Salt, Sugar, Monosodium Glutamate, Corn Starch, Dextrose, Rendered Chicken Fat, Onion Powder, Hydrolyzed Soy Protein, Tumeric, Natural Flavoring, Disodium Inosinate & Disodium Guanylate.

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	10	Total Fat	0	Sodium	930 mg
Protein	0 g	Trans Fat	0 g	Calcium	1 mg
Total Carbohydrates	2 g	Saturated Fat	0 g	Iron	0 mg
Sugars	1 g	Added Sugars		Potassium	1 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLUTEN	YES
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