



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
45106	130608	10073292451062	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

Nutrition Facts

100 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 %

Calcium 0%

Iron 0%

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.

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
- Soy - C
- Wheat - 60
- Sesame - 60
- Peanuts - 60
- Tree Nuts - 60
- Fish - 60
- Shellfish - N

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.

INGREDIENTS



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

HANDLING SUGGESTIONS



Seal tightly and store in a cool, dry place.

PREPARATION & COOKING SUGGESTIONS



Combine 1 teaspoon of stock base with 1 cup of boiling water for a rich instant broth 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

