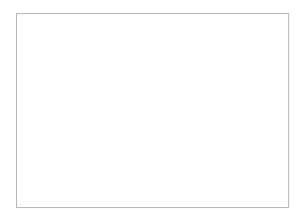
## 131851 - Vegetarian Base Low Sodium 12/1#

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



#### MARKETING



#### PRODUCT SPECIFICATIONS

	PRODUCT SPECIFICATIONS													
Code			Di	Dist Prod Code				GTIN				Calculated Pack		
	01912		131851					10073292019125				12/1 lb		
	Brand		Brand Owner							GPC Description				
	Major		Major Products Company							Soup Additions (Shelf Stable)				
Gross Weigh		ght	Net \	Weight	Case/Catch Weight			C	Country Of Origin			Kosher	Child Nutrition	
	14.5 LBR		12 LBR		No				United States			Undeclared	No	
Shipping														
Length		Width		Heigh	nt	Volume Tix		ΊχΗ	HI Shelf Life		fe	Storage Temp From/To		
	14.25 INH	10.7	5 INH	4.2 INI	Н 0.	.37233 F	FTQ 10x		:	365 Days		40 FAH / 75 FAH		
Traceability Regulation														
Regulation		n Typ	Type Regula		itory Tra		de Item Reg		gι	julation Re		egulation Restrictions and		
	Code	е		Act		Complia			เทเ	nt		Descriptors		
N/A			N/A			N/A			N/A					

# **Nutrition Facts**

Servings per container

#### **Serving Size**

Chalastaral

## Amount Per Serving **Calories**

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	

Cholesterol		70
Sodi	um	%
Total	l Carbohydrates	%
	Dietary Fiber	%
<del> </del>	Total Sugars	

Dietary Fiber	70
Total Sugars	_
Includes Added Sugars	%

Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

<sup>&</sup>lt;sup>t</sup> 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

#### 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 - NI

Peanuts - NI

( Eggs - NI

Tree - NI

Soybean - NI

(S) Fish - NI

( Wheat - NI

Shellfish - NI

(%) Sesame - NI

**INGREDIENTS** 



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## PREPARATION & COOKING SUGGESTIONS



#### SERVING SUGGESTIONS



## MORE INFORMATION



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.

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.

**NUTRITIONAL ANALYSIS** 



**NUTRITIONAL CLAIMS** 

