



MARKETING



PRODUCT SPECIFICATIONS



| Code | 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 Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|-------------------|------------|-----------------|
| 14.5 LBR | 12 LBR | No | United States | Undeclared | No |

| Shipping | | | | | | |
|-----------|-----------|---------|-------------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 14.25 INH | 10.75 INH | 4.2 INH | 0.37233 FTQ | 10x12 | 365 Days | 40 FAH / 75 FAH |

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
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

HANDLING SUGGESTIONS



Seal tightly and store in a cool, dry place.

MORE INFORMATION



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.

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.

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

| | |
|----------------------------|---|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrates | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugars | % |

Protein

| | |
|-----------|---|
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| 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.

INGREDIENTS



Major

131851 - Vegetarian Base Low Sodium 12/1#

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



NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS

