



MARKETING



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.	

PRODUCT SPECIFICATIONS

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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
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 - NI

Eggs - NI

Soybean - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree - NI

Fish - NI

Shellfish - NI

INGREDIENTS

131851 - Vegetarian Base Low Sodium 12/1#

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

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, rissotos, slow cooking, savory pies, rice dishes and stuffings.

MORE INFORMATION

NUTRITIONAL ANALYSIS

NUTRITIONAL CLAIMS