

Major Chefs' Basics

130603 - Chicken Flavor Base, Budget, Powder, Major 25lb Pail

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



MARKETING

Nutrition Facts

2500 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories15

% Daily Value\*

Total Fat 0%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 660 mg28%

Total Carbohydrates 2 g1%

Dietary Fiber 0 g0%

Total Sugars 1 g

Includes Added Sugars%

Protein 0 g

Vitamin D0%

Calcium 1 mg0%

Iron 0 mg0%

Potassium 1 mg0%

\* 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			
45203	130603	00073292452031	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	TlxHl	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 - N

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

Maltodextrin (From Corn), Salt, Dextrose, Rendered Chicken Fat, Corn Starch, Onion Powder, Monosodium Glutamate, Chicken Flavor (Contains Chicken Broth, Yeast Extract, Chicken Fat), Natural Flavoring, Turmeric, 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	15	Total Fat	0	Sodium	660 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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