



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
31706	130435	10073292317061	6/1lb Jars

Brand	Brand Owner	GPC Description
Major Chefs' Premier	Major Products Company	Soup Additions (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
6.85 LBR	6 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10.75 INH	7.25 INH	4.25 INH	0.19169 FTQ	20x10	547 Days	40 FAH / 75 FAH

Nutrition Facts

75 Servings per container

Serving Size 1 Teaspoon

Amount Per Serving  
**Calories 15**

% Daily Value\*

Total Fat 0 %

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 600 mg 25%

Total Carbohydrates 2 g 1%

Dietary Fiber 0 g 0%

Total Sugars 1 g

Includes Added Sugars %

Protein 1 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



Cooked mechanically separated chicken, salt, sugar, corn starch natural flavoring, rendered chicken fat, yeast extract, hydrolyzed soy protein, turmeric, disodium inosinate and disodium guanylate.

HANDLING SUGGESTIONS



Refrigerate for Best Flavor. For best quality, keep lid tightly closed between uses.

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





**NUTRITIONAL ANALYSIS**



Calories	15
Protein	1 g
Total Carbohydrates	2 g
Sugars	1 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	600 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS**



FREE_FROM_GLUTEN	YES
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