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

						MARK	ETING	€1:	Nutrition Fac	ts	
									Servings per container Serving Size		
									Amount Per Serving Calories		
									% Daily Value*		
									Total Fat	%	
									Saturated Fat	%	
									Trans Fat		
PRODUCT S	PECIFIC	ATIONS						Q	Cholesterol	%	
Code					GI	ĨN	Calculated Pack		Sodium	%	
01812					_	2018128	12/1 lb		Total Carbohydrates	%	
		320561			1007329	2010120			Dietary Fiber	%	
Brand		Brand Owner				GPC Description			Total Sugars		
Major		Major I	Major Products Company			Soup Additions (Shelf Stable)			Includes Added Sugars	%	
Gross Wei	ght Ne	t Weight	Case/Cato	ase/Catch Weight		untry Of Or	gin Kosher	Child Nutrition	Protein		
14.5 LBR		12 LBR	Ν	No		United States	Undeclare	ed No	Vitamin D	%	
				Shi	pping				Calcium	%	
Length	Width	Heigl	nt Volu	me	TIxHI Shelf Li		ife Storage Temp From/To		Iron	%	
14.25 INH	10.75 IN	1 4.2 IN	H 0.3723	3 FTQ	10x12	365 Days	40	FAH / 75 FAH	Potassium	%	
		_	Tr	aceabilit	v Real	ulation			* The % Daily Values (DV) tells you how much a nutrient in	a serving of food	
Regulatio	on Type	Regula				gulation Regulation Restrictions and			contributes to a daily diet. 2,000 calories a day is used for advice.	general nutrition	
Cod	le	Act		Compliant		t	Descriptors				
Cou				N/A					1		

HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.

ALLERGENS

Sesame - NI

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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	S Peanuts - NI
🔘 Eggs - NI	Tree - NI
🛞 Soybean - NI	🔊 Fish - NI
🛞 Wheat - NI	🛞 Shellfish - NI

INGREDIENTS

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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

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NUTRITIONAL ANALYSIS

NUTRITIONAL CLAIMS

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TEP