



MARKETING



Amount Per Serving Calories 15

Serving Size 1 tsp (7g) makes 1 cup prepared

Nutrition Facts

64 Servings per container

	% Daily Value*
Total Fat 0.5 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 720 mg	31%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.1 mg	0%
Potassium 0 mg	0%

* 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
00074826365063USL	131330	00074826365063	6 x 1#

Brand	Brand Owner	GPC Description
MINOR'S	Société des Produits Nestlé S.A.	Stock/Bones (Perishable)

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

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.6 INH	7.75 INH	4.2 INH	.22	5x10	275 Davs	37 FAH / 41 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'











Fish - C







SERVING SUGGESTIONS



Sautéed crab meat in base adds natural flavor to crab cakes and crepes. Enhances flavor in imitation crab meat salads. Mix into crab dip for a boost in flavor, and serve with crudites.

INGREDIENTS



CRAB MEAT, SALT, WATER, MALTODEXTRIN, VEGETABLE OIL (CORN AND/OR CANOLA OIL), SUGAR, MODIFIED CORNSTARCH, 2% OR LESS OF BUTTER (CREAM, LACTIC ACID), BUTTER (CREAM, SALT), NATURAL FLAVORS, YEAST EXTRACT, DISODIUM INOSINATE, BUTTERMILK POWDER, HYDROLYZED SOY AND CORN PROTEIN, WHEY, DISODIUM GUANYLATE, ONION POWDER, COD LIVER OIL, LACTIC ACID, LOBSTER EXTRACT, MODIFIED TAPIOCA STARCH, PALM OIL.

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



Add Base to reach desired flavor level. To make an instant fully seasoned stock/broth, add Base to water and stir: 1 tsp base + 1 cup water or 1 Tbsp + 1 tsp base + 1 quart water or 1 lb base (1 container) + 4 gallons water.

MORE INFORMATION





NUTRITIONAL ANALYSIS

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

Total Fat	0.5 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	720 mg
Calcium	0 mg
Iron	0.1 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

MORE IMAGES







