

#### MARKETING



# **Amount Per Serving Calories**

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%
<b>Sodium</b> 720 mg	31%
Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
<b>Protein</b> 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

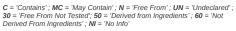
PRODUCT SPECIFICATIONS													
Code			Dist Prod Code			GTIN			Calculated Pack				
00074826365063USL				131330			00074826365063		063	6 x 1#			
Brand	Brand Brand (				l Owne	er				GPC Description			
MINOR'S		Société des Produits Nes				estlé S.A	Α.	Stock/Bones (Perishable)					
Gross Weigh		Net Weight		Case/Catch Weight		Country Of Origin			Kosher	Child Nutrition			
6.7 LBR	7 LBR 6 LBR		LBR	No			U			ndeclared	No		
Shipping													
Length	W	Width He		ght	ht Volume		TIxH	Shelf I	Life	Storage T		emp From/To	
11.6 INH	7.7	7.75 INH 4.2		NH	H .22		5x10	275 Da	ays		37 FAH / 41 FAH		
Traceability Regulation													
Regulation Type Code		_	-			n Regulation R		Regulation Restrictions and Descriptors					
N/A			NI/A	I/A		N	N/A		N/A				

#### HANDLING SUGGESTIONS



## **ALLERGENS**

























# **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.

## PREPARATION & COOKING SUGGESTIONS



## SERVING SUGGESTIONS



## MORE INFORMATION

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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.

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.

# **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









MORE IMAGES

