130614 - Ham Flavored Base, Paste, Major Chefs' Basics, 6/1lb ...

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

MARKETING



PRODUCT SPECIFICATIONS

Code Dist Prod Cod	Dist Prod Code	GTIN	Calculated Pack
41276	130614	10073292412766	6/1lb Jars

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
6.85 LBR	6 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	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

100 Servings per container

Amount Por Sorving

1 Teaspoon

Amount Per Serving Calories

Serving Size

% Daily Value*

Total Fat 1	%
Saturated Fat 0 g	0%
Trans Fat 0 g	

Cholesterol 0 mg	0%
Sodium 740 mg	31%
Total Carbohydrates 1 g	0%

Total Carbohydrates 1 g	0%
Dietary Fiber 0 g	0%
Total Sugars 1 g	

Includes Added Sugars

Protein 0 g	

	Vitamin D	%
	Calcium	0%
	Iron	0%
l	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.

HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.



SERVING SUGGESTIONS

pies, rice dishes and stuffings.



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

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.

INGREDIENTS



Salt, Sugar, Yeast Extract, Palm Oil, Hydrolyzed Soy Protein, Soybean Oil, Onion Powder, Maltodextrin (From Corn), Soy Lecithin (Emulsifier), Monosodium Glutamate, Natural Smoke Flavor, Caramel Color, Disodium Inosinate and Disodium Guanylate.

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

Peanuts - 60

(n) Eggs - 60

(1) Tree - 60

🗞 Soybean - C

(SO) Fish - 60

(🕸) Wheat - 60

Shellfish - N

(%) Sesame - 60

! Lobster - N

(!) Shrimp - N

(!) Crustaceans - 60

(!) Cereals - N

Mustard - N

(!) Coconuts - N

() Walnuts - N

Pecan Nuts - N

Molluscs - 60

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	10
Protein	0 g
Total Carbohydrates	1 g
Sugars	1 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1
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	740 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLUTEN	YES
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