### 130910 - Turkey Stock Base, Major Chefs' Elite, No MSG Added, ...

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

### MARKETING



## PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
24506	130910	10073292245067	6/1lb Jars

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

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
7.4 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**

75 Servings per container

**Amount Per Serving** 

Serving Size

**Calories** 

%

0%

1 Teaspoon

	% Daily Value*
Total Fat 0	%
Saturated Fat 0 g	0%
Trans Fat 0 g	

Cholesterol 0 mg 0% Sodium 790 mg 34%

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

Includes Added Sugars Protein 1 g Vitamin D

Calcium 2 mg 0% Iron 0 ma 0% Potassium 16 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.

### HANDLING SUGGESTIONS



### **SERVING SUGGESTIONS**



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.

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

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.

### **INGREDIENTS**



Oven Roasted Turkey with Natural Juices, Salt, Sugar, Yeast Extract (Yeast Extract, Salt, Natural Flavor), Rendered Chicken Fat, Maltodextrin (From Corn), Onion Powder, Whey Powder (From Milk), Rice Flour, Hydrolyzed Corn & Soy Protein, Disodium Inosinate & Disodium Guanylate, Caramel Color, Turmeric

### **ALLERGENS**



C = 'Contains' : MC = 'May Contain' : N = 'Free From' : UN = 'Undeclared' : 30 = 'Free From Not Tested'; 50 = 'Derive Derived From Ingredients'; NI = 'No Info'

(Ŋ) Milk - C

Peanuts - 60

(()) Eggs - 60

(1) Tree - 60

🗞) Soybean - C



(🍇) Wheat - 60





(%) Sesame - 60

Lobster - 60

( ) Shrimp - 60 ( ) Cereals - N

Mustard - N

Coconuts - N

Pecan Nuts - N

Crustaceans - 60

( ) Walnuts - N

Molluscs - 60

MORE INFORMATION



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## NUTRITIONAL ANALYSIS



Calories	10
Protein	1 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	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	790 mg
Calcium	2 mg
Iron	0 mg
Potassium	16 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### **NUTRITIONAL CLAIMS**

FREE_FROM_GLUTEN	YES
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