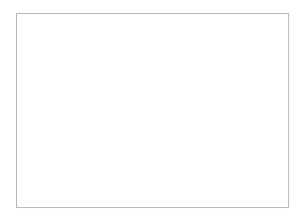
Third Generation, Family Owned and Operated. Using Only the Finest Quality Ingredients.



#### MARKETING



#### PRODUCT SPECIFICATIONS

PRODUCT SPECIFICATIONS													
Code			Dist Prod Code				GTIN				Calculated Pack		
01712		320475				10073292017121				12/1 lb			
Brand		Brand Owner						I	GPC Description				
Major			Major Products Compa				ny Sou			Soup A	up Additions (Shelf Stable)		
Gross Weight		Net Weight		Case/Catch Weig			nt	Co	Country Of Origin		Kosher	Child Nutrition	
14.5 LBR		12 LBR		No				United States		es	Undeclared	No	
Shipping													
Length V		vidth Heigl		nt Volume		e TIx		HI Shelf Life		fe	Storage Temp From/To		
14.25 INH	4.25 INH 10.75 INH		4.2 IN	H 0.37233 F		гQ	10x12		365 Days		40 FAH / 75 FAH		
Traceability Regulation													
Regulation Type		ре	Regulatory		Trade Item Reg			eg	gulation F		Regulation Restrictions and		
Code		Act		t			mpli	ian	nt		Descriptors		
N/A			N/A		N/A						N/A		

# **Nutrition Facts**

Servings per container

## **Serving Size**

# Amount Per Serving **Calories**

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrates	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugars	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

contributes to a daily diet. 2,000 calories a day is used for general nutrition

#### HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.



#### **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 - NI

Peanuts - NI

( Eggs - NI

Tree - NI

Soybean - NI

(S) Fish - NI

( Wheat - NI

Shellfish - NI

(%) Sesame - NI

**INGREDIENTS** 



# 320475 - Beef Vegetarian Base Low Sodium 12/1#

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

## PREPARATION & COOKING SUGGESTIONS



#### SERVING SUGGESTIONS



## MORE INFORMATION



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.

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.

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.

NUTRITIONAL ANALYSIS



**NUTRITIONAL CLAIMS** 

