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

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

						MARKET	ING	$\mathcal{H}_{\pi_{\pm}}^{\mu}$	<b>Nutrition Fac</b>	cts
									Servings per container	
									Serving Size	
									Amount Per Serving	
									Calories	
							% Daily Value*			
									Total Fat	%
									Saturated Fat	%
									Trans Fat	
PRODUCT S	PECIF	ICATIONS						Q	Cholesterol	%
									Sodium	%
Code		Dist Prod Code				GTIN	Calcu	lated Pack	Total Carbohydrates	%
01712		320475			10073292017121		12/1 lb		Dietary Fiber	%
									Total Sugars	
Brand		Brand Owner		Owner	GPC Description			ion	Includes Added Sugars	%
Major	Major Products Company					Soup Additions (Shelf Stable)			Protein	
Gross Wei	ght	Net Weight	Case	e/Catch We	eight	Country Of Origin	n Kosher	Child Nutrition	Vitamin D	%
14.5 LBR		12 LBR		No	_	United States	Undeclared	No	Calcium	%
								Iron	%	
					Shippi	ng			Potassium	%
Length	Wid	lth Hei	ght	Volume	TIX	HI Shelf Life	Storage	Temp From/To	* The % Daily Values (DV) tells you how much a nutrient in contributes to a daily diet. 2,000 calories a day is used for	n a serving of food or general nutrition
14.25 INH	10.75	INH 4.2	NH	0.37233 FTQ	10x	12 365 Days	40 F	AH / 75 FAH	advice.	-

HANDLING SUGGESTIONS

Seal tightly and store in a cool, dry place.

#### SERVING SUGGESTIONS

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.

#### **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

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#### ALLERGENS

(%) Sesame - NI

 $\begin{array}{l} C = 'Contains' \,;\, MC = 'May \ Contain' \,;\, N = 'Free \ From' \,;\, UN = 'Undeclared' \,;\\ 30 = 'Free \ From \ Not \ Tested';\, 50 = 'Derived \ from \ Ingredients' \,;\, 60 = 'Not \ Derived \ From \ Ingredients' \,;\, NI = 'No \ Info' \end{array}$ 

🜔 Milk - NI	🕥 Peanuts - NI
🔘 Eggs - NI	(()) Tree - NI
🗞 Soybean - NI	🔊 Fish - NI
🛞 Wheat - NI	🛞 Shellfish - NI



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NUTRITIONAL CLAIMS

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