



MARKETING



PRODUCT SPECIFICATIONS

Code		Dist Prod Code		GTIN		Calculated Pack	
23206		130911		10073292232067		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
6.85 LBR	6 LBR	No		United States		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHl	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	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
N/A		N/A	N/A			N/A	

HANDLING SUGGESTIONS

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

- 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

Eggs - 60

Soybean - C

Wheat - 60

Sesame - 60

Shrimp - 60

Cereals - N

Coconuts - N

Walnuts - N

Peanuts - 60

Tree - 60

Fish - 60

Shellfish - N

Lobster - 60

Crustaceans - 60

Mustard - N

Pecan Nuts - N

Molluscs - 60

Nutrition Facts

75 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories15

% Daily Value*

Total Fat0.5%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium880 mg38%

Total Carbohydrates1 g0%

Dietary Fiber0 g0%

Total Sugars0 g

Includes Added Sugars%

Protein1 g

Vitamin D0%

Calcium2 mg0%

Iron0 mg0%

Potassium17 mg0%

* 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.

INGREDIENTS

Oven Roasted Beef With Natural Juices, Beef Type Flavor (Hydrolyzed Soy Protein, Yeast Extract, Salt, Natural Flavor, Maltodextrin, Disodium Inosinate & Disodium Guanylate, Water), Salt, Sugar, Soybean Oil, Caramel Color, Onion Powder, Rice Flour.

130911 - Beef Stock Base, Major Chefs' Elite, No MSG Added, 6/...

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

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.

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, risottos, slow cooking, savory pies, rice dishes and stuffings.

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	15
Protein	1 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
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	880 mg
Calcium	2 mg
Iron	0 mg
Potassium	17 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



FREE_FROM_GLUTEN	YES
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