



MARKETING

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

Nutrition Facts

75 Servings per container

Serving Size1 teaspoon

Amount Per Serving

Calories15

% Daily Value*

Total Fat 0.51%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 810 mg35%

Total Carbohydrates 1 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes 0 g Added Sugars0%

Protein 1 g

Vitamin D 0 mcg0%

Calcium 2 mg0%

Iron 0 mg0%

Potassium 15 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
23106		10073292231060		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	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		NOT_COVERED_BY_FTL	

HANDLING SUGGESTIONS

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

- ALLERGENS
- Milk - C

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Shrimp - N

Cereals - N

Coconuts - N

Walnuts - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Lobster - N

Crustaceans - N

Mustard - N

Pecan Nuts - N

Molluscs - N
- INGREDIENTS

Oven roasted veal with natural juices, salt, hydrolyzed soy protein, maltodextrin (from corn), corn oil, sugar, onion powder, natural flavoring, whey powder (from milk), rice flour, disodium inosinate and disodium guanylate, xanthan gum.
- Last Saved: 05 January 2026 | Printed: 26 August 2026

Powered by Syndigo LLC - syndigo.com

Page 1 of 2

PREPARATION & COOKING SUGGESTIONS



Combine 1 teaspoon of stock base with 1 cup of boiling water for a rich instant broth or stock, stirring until dissolved. For larger amounts, combine 4 oz 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

