



MARKETING



Nutrition Facts

75 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories10

% Daily Value\*

Total Fat 0.5%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg1%

Sodium 690 mg29%

Total Carbohydrates 1 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes Added Sugars%

Protein 1 g

Vitamin D%

Calcium0%

Iron0%

Potassium%

\* 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	Dist Prod Code	GTIN	Calculated Pack			
23406	130906	10073292234061	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 - C

Eggs - 60

Soybean - C

Wheat - 60

Sesame - 60

Shrimp - C

Cereals - N

Coconuts - N

Walnuts - N

Peanuts - 60

Tree - 60

Fish - 60

Shellfish - C

Lobster - C

Crustaceans - C

Mustard - N

Pecan Nuts - N

Molluscs - 60

INGREDIENTS

Cooked Seafood (Lobster, Crab, Shrimp), Salt, Maltodextrin (From Corn), Corn Oil, Butter(Cream, Salt), Yeast Extract, Sugar, Hydrolyzed Soy Protein, Onion Powder, Rice Flour, Natural Flavoring, Disodium Inosinate & Disodium Guanylate, Paprika.

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	10	Total Fat	0.5	Sodium	690 mg
Protein	1 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	1 g	Saturated Fat	0 g	Iron	
Sugars	0 g	Added Sugars		Potassium	
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

FREE_FROM_GLU TEN	YES
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