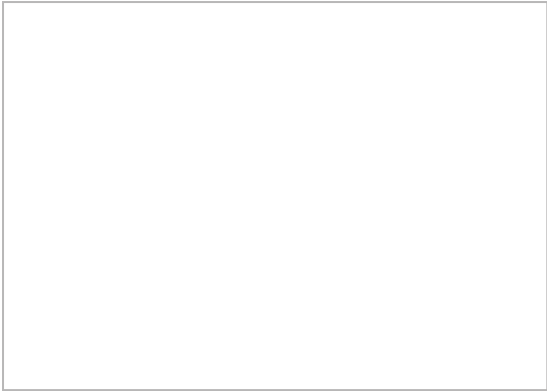




MARKETING

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

Nutrition Facts

1500 Servings per container

Serving Size1 Teaspoon

Amount Per Serving

Calories10

% Daily Value*

Total Fat 0%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 810 mg35%

Total Carbohydrates 1 g0%

Dietary Fiber 0 g0%

Total Sugars 1 g

Includes Added Sugars%

Protein 1 g

Vitamin D0%

Calcium 1 mg0%

Iron 1 mg0%

Potassium 1 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		
31344		00073292313448		20 lb Pail		
Brand		Brand Owner		GPC Description		
Major Chefs' Premier		Major Products Company		Soup Additions (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
21 LBR	20 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.88 INH	9.88 INH	9.5 INH	0.53665 FTQ	20x5	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'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

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

Cooked Mechanically Separated Chicken, Salt, Sugar, Hydrolyzed Corn Protein, Rendered Chicken Fat, Onion Powder, Rice Flour, Disodium Inosinate and Disodium Guanylate, Natural Flavoring, Turmeric.

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

MORE INFORMATION

