



Minor's Low Sodium Beef Base Gluten Free No Added MSG, 1 lb (Pack of 6)

A full flavored paste concentrate made with freshly cooked meats and natural juices for flavor with low sodium.



For hot and cold applications
without the added step of cooking.

Convenient, high quality base. Meets USDA and FDA requirements for low sodium products. Filled with full, natural flavor without the salt. Leaves no undesirable aftertaste. Gluten Free. No added MSG*. Zero grams of Saturated Fat per serving. This base has no artificial flavors.

*No added MSG other than that which naturally occurs in the autolyzed yeast extract and hydrolyzed proteins.

NESTLE CODE:
11003343

NESTLE CASE CODE:
00074826332065

NUTRITIONAL VALUE

Ingredients

ROASTED BEEF AND CONCENTRATED BEEF STOCK, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, HYDROLYZED CORN PROTEIN, CORN STARCH, CARROT PURÉE, NATURAL FLAVORS, DISODIUM INOSINATE AND DISODIUM GUANYLATE, 2% OR LESS OF CARAMEL COLOR, CORN OIL, SPICES AND COLORING, POTATO STARCH, DEXTROSE, SALT, LACTIC ACID.

Allergens

According to the FDA, the most common food allergens are milk, peanuts, eggs, fish, crustacean shellfish, soy, tree nuts, and wheat. This product does not contain any of these allergens.

Nutritional Facts

	Per 3/4 tsp (4.5 g)	Daily Value (%)
Calories	15 calories	
Total Fat	0.5 g	1
Saturated Fat	0 g	0
Trans Fat	0 g	
Polyunsaturated Fat	0 g	
Monounsaturated Fat	0 g	
Cholesterol	0 mg	0
Sodium	120 mg	5
Carbohydrate	2 g	0
Dietary Fiber	0 g	0
Total Sugars	0 g	
Includes Added Sugars	0 g	0
Protein	< 1 g	
Vitamin D	0 mcg	0
Calcium	0 mg	0
Iron	0 mg	0
Potassium	40 mg	0

% daily values are based on a 2000 calorie diet

*Please refer to the product label for the most accurate nutrition, ingredient, and allergen information.

PREPARATION & STORAGE

Preparation

To enhance scratch stocks for soups, sauces and gravies, add Base to reach desired flavor level. To make an instant fully seasoned stock/broth, add Base to water and stir.

3/4 tsp base + 1 cup water

1 Tbsp base + 1 quart water

1 lb base (1 container) + 6 gallons water

Storage

- Storage Temperature: Refrigerate for Optimum Flavor
- Shelf Life in Days: 365

PRODUCT SPECIFICATIONS

Packaging Information

Pack Size	6 × 1 lb.
Pack Yield	6 gallon
Case Yield	36 gallon.
Servings Per Case	576
Net Weight	6 lbs
Gross Weight	6.7 lbs
Case Height	4.2 in
Case Width	7.75 in
Case Length	11.6 in
Case Cube	0.219 ft3
Cases Per Layer	20
Layers Per Pallet	13
Total Cases Per Pallet	260

SERVINGS SUGGESTIONS

Suggestions

Rub on meats for flavor enhancement; make stocks for soups, sauces and gravies, without the need to add salt. Add flavor to a wide range of potato dishes, vegetables, casseroles, dressings, stuffings, and more. Mix into lean ground beef to boost flavor in your burgers. Easy to use in standard recipes. Simply replace current base with an equal weight of Low Sodium Base for full flavor with less salt.

FAQS

What is the ratio of base to water to make a stock or broth?

To make a fully seasoned stock or broth, add 1 lb of Minor's base to 5 gallons of water. For other portions, see additional ratios in the "Preparation & Storage" tab.