



BE TRUE TO THE FOOD.

Custom Culinary® Chef's Own™ Onion Base

Product Number: 0507

Product Number	Pack Size	Unit Yield*	Case Yield
05072ACFPZ	12 / 8OZ	20	240

*1 Unit = 8 fl. oz. - 3 tsp. (12 g)



Preparation and Cooking Instructions

To prepare soup or broth, dissolve 2 lb. of Base in 5 gallons of boiling water; then simmer for 20 minutes. For a smaller quantity, dissolve 3 teaspoons of Base in 8 fluid ounces of boiling water or 8 ounces of Base in 5 quarts of boiling water.

List of Ingredients

Dehydrated Toasted Onion, Salt, Sugar, Maltodextrin, Soybean Oil, Hydrolyzed Corn Soy Protein, Onion Powder, Disodium Inosinate, Disodium Guanylate, Natural Flavorings. Contains: Soy.

Packaging-Storage Information

Store in tight containers in cool 40 F to 80 F dry areas. 12 months for maximum flavor.

Nutrition Facts

Serving Size 8 Ounces (226.8g)
Servings Per Container 20

Amount Per Serving

Calories 35 **Calories from Fat 10**

% Daily Value*

Total Fat 1 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 1,350 mg	56%
Total Carbohydrate 6 g	2%
Dietary Fiber 1 g	4%
Sugars 2 g	
Protein 1 g	

Vitamin A 0 % • Vitamin C 0 %

Calcium 0 % • Iron 0 %

Vitamin D 0 % •

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4