



BE TRUE TO THE FOOD®

Custom Culinary® Master's Touch® Clam Base

Product Number: 0517

Product Number	Pack Size	Unit Yield*	Case Yield
05171ECPZ	6 / 1LB	60	360
05176ECPZ	20 lb. pail	1600	1600

*1 Unit = 8 fl. oz. - 3/4 tsp. (6 g)



Preparation and Cooking Instructions

To prepare soup or broth, dissolve 1 lb. of Base in 5 gallons of boiling water. For a smaller quantity, dissolve 3/4 teaspoon of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 5 quarts of boiling water.

List of Ingredients

Cooked Clams And Clam Juice, Salt, Maltodextrin, Hydrolyzed Corn Protein, Sugar, Butter Oil, Clam Extract, Autolyzed Yeast Extract, Food Starch - Modified, Disodium Inosinate, Disodium Guanylate. Contains: Milk

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 Fluid Ounces (8fo)
Servings Per Container 60

Amount Per Serving

Calories 10	Calories from Fat 0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 730 mg	30%
Total Carbohydrate 2 g	1%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 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