



## Minor's Beef Base 6 x 1 pound

Seasoned paste concentrates, free of artificial colors, flavors and preservatives. Made from freshly roasted lean primal cuts of USDA inspected beef.

NEW

**READY TO FLAVOR.**

Now for hot and cold applications without the added step of cooking.

Consistent flavor every time. We maintain a premium standard. Every batch is sensory tested prior to being released for shipment. Premium quality. Flavor, natural juices and aroma are captured by our on-site cooking of meats. Meat and juices are concentrated with superior proprietary ingredients to deliver the most natural beef flavor. Zero grams Trans Fat and Saturated Fat per serving. This base has no preservatives and no artificial flavors.

Nestlé Code: 11003351

Nestlé Case Code: 00074826330061

## NUTRITIONAL VALUE

**Ingredients**

ROASTED BEEF AND CONCENTRATED BEEF STOCK, SALT, HYDROLYZED SOY, CORN AND WHEAT PROTEINS, MONOSODIUM GLUTAMATE, PALM OIL, SUGAR, CARAMEL COLOR, MALTODEXTRIN, NATURAL FLAVORS, 2% OR LESS OF CORN OIL, DISODIUM INOSINATE, DISODIUM GUANYLATE, MODIFIED CORNSTARCH, LACTIC ACID. CONTAINS: SOY, WHEAT INGREDIENTS.

**Allergens**

SOY, WHEAT

**Nutritional Fact**

	Per 1 tsp (6 g)	Daily Value (%)	Per 100 g
Calories	10 calories		170 calories
Calories from Fat	0 calories		100 calories
Total Fat	0 g	0	11 g
Saturated Fat	0 g	0	4.50 g
Trans Fat	0 g		0 g
Cholesterol	0 mg	0	15 mg
Sodium	900 mg	38	14680 mg
Carbohydrate	< 1 g	0	14 g
Dietary Fiber	0 g	0	0.81 g
Sugars	0 g		4.00 g
Protein	< 1 g		19.00 g
Vitamin A		0	0.03 IU
Vitamin C		0	0.00 mg
Calcium		0	80 mg
Iron		0	1.00 mg
Potassium			41 mg
Polyunsaturated Fat			1.50 g
Monounsaturated Fat			4.00 g

% daily values are based on a 2,000 calorie diet

## PREPARATION & STORAGE

### Preparation

To enhance scratch stocks, add Base to reach desired flavor level. To make a recipe-ready 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) + 5 gallons water

### Storage

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

## PRODUCT SPECIFICATIONS

### Packaging Information

Pack Size	6 x 1 lb.
Pack Yield	5 gallon
Case Yield	30 gallon.
Servings Per Case	480
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 ft <sup>3</sup>
Cases Per Layer	20
Layers Per Pallet	13
Total Cases Per Pallet	260

## SERVINGS SUGGESTIONS

### Suggestions

Marinate meat in Minor's Beef Base, oil and seasonings; then grill. Add Minor's Base to pasta sauces and compound butters to provide savory flavor. Use Minor's to flavor ground meats, enhance the flavor of rice, grains and beans or use to replace salt in your recipes.

## CHEF'S TIPS

### The Secret

Amazon

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Add half a teaspoon to ground beef, mix it in well and wait until your guests taste the meatloaf. It makes wonderful gravy too. Or use it for soups, stews, or as a braising liquid. I love this product!

## Minor's



Flavor isn't measured like other parts of the business. It's created in the kitchen and judged on each and every plate. It pushes every chef and pulls every diner. Since 1951, Minor's has understood that taste and flavor have to be perfect, that each patron has to be wowed and that the best tomorrow is based on what you serve today. Flavor Means Business™.

