



# MINOR'S NATURAL GLUTEN FREE VEGETABLE BASE

TRUSTED BY CHEFS™

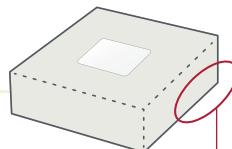
**PRODUCT DESCRIPTION:** This Natural Gluten Free Vegetable Base is an indulgent blend of carrots, onions, celery and mild seasonings with a fresh, natural flavor. This base is made from natural ingredients, is gluten free and has reduced sodium. Great for soups, stocks, sauces and more.

**INGREDIENT STATEMENT:** VEGETABLE PUREE (CELERY, ONIONS, CARROTS, PARSNIPS, TURNIPS), SALT, CORNSTARCH, TOMATO PASTE, SUGAR, CORN OIL, 2% OR LESS OF NATURAL FLAVORS, CORN POWDER, XANTHAN GUM, SOYBEAN OIL, CANOLA OIL.

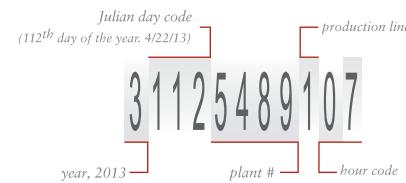


## CASE PACK

MINOR'S Natural Gluten Free Vegetable Base comes refrigerated in a case of 6 x 1 lb. tubs.



## JULIAN CODE EXPLANATION (example only)



## PREPARATION INSTRUCTIONS

### EQUIPMENT OPTIONS



Stovetop



Steam Kettle



Convection Oven



Conventional Oven

### PROCEDURE



1 tsp base yields 1 cup  
1 tbsp + 1 tsp base yields 1 quart  
1 lb base (1 container) yields 5 gallons.



To enhance scratch stocks, add base to reach desired flavor level. To make an instant fully seasoned stock/broth, add base to boiling water and stir.

## KEY BENEFITS

- Reduces waste
- Cuts prep time and labor
- Saves on ingredients
- Allows for fewer pantry items
- Tested gluten free
- Every batch is sensory tested prior to being released for shipment for consistent flavor

## NUTRITIONAL CLAIMS

- Tested gluten free
- Reduced sodium\*
- No Added MSG
- Free of preservatives, artificial flavors and colors
- \* 25% less sodium than traditional bases

## ALLERGENS

## SPECIFICATIONS

Globe Code: 12073021

GTIN Code: 00074826054066

Yield/Container: 5 gal.

Yield/Case: 30 gal.

Pack Size: 6 x 1 lb.

Net Wt./case: 6.00 lbs.

Gross Wt./case: 6.70 lbs.

Volume: 0.219

Case (L x W x H): 11.60" x 7.75" x 4.20"

Pallet Configuration: 20 x 13 = 260 cases/pallet

Storage/Shelf Life: 365 days refrigerated unopened

## NUTRITIONAL FACT PANEL

### Nutrition Facts

Serving Size 1 tsp base (6g)  
Makes 1 cup prepared  
Servings per Container: About 76

#### Amount Per Serving

| Calories 10 | Calories from Fat 0 |
|-------------|---------------------|
|-------------|---------------------|

% Daily Value\*

|              |    |
|--------------|----|
| Total Fat 0g | 0% |
|--------------|----|

18%

|              |     |
|--------------|-----|
| Sodium 440mg | 18% |
|--------------|-----|

0%

|                       |    |
|-----------------------|----|
| Total Carbohydrate 1g | 0% |
|-----------------------|----|

|                      |  |
|----------------------|--|
| Protein less than 1g |  |
|----------------------|--|

Not a significant source of sat. fat, trans fat, cholesterol, fiber, sugars, vitamin A, vitamin C, calcium and iron.

\*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             | 25,000  |
|--------------------|-------------------|---------|
| Total Fat          | Less than 65g     | 80g     |
| Saturated Fat      | Less than 20g     | 25g     |
| Cholesterol        | Less than 300mg   | 300mg   |
| Sodium             | Less than 2,400mg | 2,400mg |
| Total Carbohydrate | 300g              | 375mg   |
| Dietary Fiber      | 25g               | 30g     |





**MINOR'S** NATURAL GLUTEN FREE VEGETABLE BASE *Recipe Ideas*  
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CUCUMBER AND TOMATO SALAD  
(GLUTEN FREE)\*

MADE WITH MINOR'S  
NATURAL GLUTEN FREE VEGETABLE BASE



ROOT VEGETABLE FRITATTA  
(GLUTEN FREE)\*

MADE WITH MINOR'S  
NATURAL GLUTEN FREE VEGETABLE BASE



PASTA E FAGIOLI  
(GLUTEN FREE)\*

MADE WITH CORN PASTA AND  
MINOR'S NATURAL GLUTEN FREE VEGETABLE BASE



QUINOA PILAF  
(GLUTEN FREE)\*

MADE WITH MINOR'S  
NATURAL GLUTEN FREE VEGETABLE BASE

\*When using Gluten Free ingredients, recipes and proper back of house procedures

#### *Product Applications:*

- Soups
- Sauces
- Gravies
- Rubs
- Marinades
- Seasonings

FIND ALL THESE RECIPES AND MORE AT [NESTLEPROFESSIONAL.COM](http://NESTLEPROFESSIONAL.COM).