

# BE TRUE TO THE FOOD!

## Custom Culinary® Master's Touch® Low Sodium Beef Flavored Base

Product Number: 0336

Product Number	Pack Size	Unit Yield*	Case Yield
03361ECFPZ	6 / 1LB	80	480
03366ECFPZ	1 / 20LB	1600	1600

<sup>\*1</sup> 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 teaspoons of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 5 quarts of boiling water.

### **List of Ingredients**

Beef Broth And Roasted Beef, Beef Fat, Maltodextrin, Sugar, Corn Starch, Hydrolyzed Corn Gluten Protein, Flavorings, Autolyzed Yeast Extract, Caramel Color, Tomato Powder, Salt, Lactic Acid, Disodium Inosinate, Disodium Guanylate, Calcium Lactate.

#### **Packaging-Storage Information**

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

Nutrition Serving Size 8 Servings Per Co	3 Fluid Ounces				
Amount Per	Serving				
Calories 20		Cal	Calories from Fat 10		
			% Daily \	√alue*	
Total Fat 1	g		<u> </u>	2%	
Saturated	Fat 0 g			0%	
Trans Fat	0 g				
Cholesterol	0 mg			0%	
Sodium 140	) mg			6%	
Potassium	15 mg			0%	
Total Carbo	hydrate 3 g			1%	
Dietary Fib	per 0 g			0%	
Sugars 1	g				
Protein 0 g					
Vitamin A 0	%	• Vita	min C 0 %		
Calcium 0 %		• Iron	0 %		
Vitamin D 0	%	•			
	ly Values are ily values ma n your calori	ay be high e needs.		ie	
Total Fat	Calories:	2,000	2,500		
Total Fat Sat Fat Cholesterol Sodium Potassium	Less than Less than Less than Less than	65g 20g 300mg 2,400m 3,500m		•	
Total Carbohydrate Dietary Fiber	е	300g 25g	375g 30g	-	
Calories per Fat 9 • Carb		• Protein	4		