

Beef soup base

DESCRIPTION

The powder is pale brown with dark granules. It has a moist texture and exhales flavours of beef and spices. When boiling water is added, the powder dissolves instantly. The broth is light brown, slightly hazy with beef and celery as the dominant flavours.

USAGE

Use the Beef soup base to add flavour to gravies, sauces and stews.

PREPARATION

To obtain 4 L of Beef soup base, dissolve 100 g of soup mix in 4 L of boiling water. Let simmer 3 minutes. To prepare 500 ml (2 cups), dissolve 12 g (1 tbsp) of soup mix in 500 ml of boiling water.

INGREDIENTS

Salt, corn syrup solids, dextrose, monosodium glutamate, beef fat shortening, hydrolyzed soy proteins, onion powder, palm oil, autolyzed yeast extract (soy), torula yeast, canola oil, garlic powder, spices, spice extracts, caramel colour, disodium inosinate, disodium guanylate, silicon dioxide.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

6 Units x 1 kg
Height: 7.875"
Width: 10.125"
Depth: 14.875"
Volume: 0.69 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5 kg
Plastic Pail 20 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
6050	Beef soup base	1 kg (2.2 lbs)	6.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612605048

Nutrition Facts	
Amount	% Daily Value
per 1/2 tsp (6g)	
Calories 15	
Fat 0.7 g	1 %
Saturated 0.3 g	2 %
+ Trans 0 g	
Cholesterol 0 mg	
Sodium 970 mg	40 %
Carbohydrate 2 g	1 %
Fibre 0 g	0 %
Sugar 1 g	
Protein 0.2 g	
Vitamin A	0 %
Vitamin C	0 %
Calcium	0 %
Iron	0 %