

Savory Choice

- Chicken Liquid Concentrated Stock Base - Shelf Stable



Replace your traditional soup base with our flavor forward liquid concentrated stock base. Classic replacement for use in stocks, sauces and for added flavor across Back of House menu applications.



MARKETING

Shelf-stable, clean-label liquid concentrated stock base, offering more versatility, control and value than frozen bases. Designed for chefs who care about flavor and flexibility. Naturally gluten free. Absolutely no thickeners, emulsifiers, flavor enhancers, colors or sweeteners.

Nutrition Facts

756 Servings per container

Serving Size6 g

Amount Per Serving

Calories10

% Daily Value*

Total Fat0 g0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium360 mg16%

Total Carbohydrates2 g1%

Dietary Fiber0 g0%

Total Sugars1 g

Includes 1 g Added Sugars2%

Protein0 g

Vitamin D0 mcg0%

Calcium2 mg0%

Iron0 mg0%

Potassium4 mg0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN	Pack Description			
30265		00701809302653	1 - 10lb pail; 40x concentration			
Brand		Brand Owner		GPC Description		
Savory Choice		Kettle Cuisine		Stock/Bones (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
10.7 LBR	10 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8 INH	8 INH	7.5 INH	0.278 FTQ	30x5	365 Days	59 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Shelf Stable. Refrigerate after opening.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INHI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - N

Eggs - N

Soybean - N

Wheat - N

Sesame - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

INGREDIENTS

Chicken Stock, Maltodextrin, Salt, Sugar, Natural Flavor,Chicken Fat, Yeast Extract and Xanthan Gum.

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PREPARATION & COOKING SUGGESTIONS

Scoop from pail, add water & mix. Reconstitution ratios for use as a classic stock: 1 tsp concentrate + 1 cup water, 1/3 cup concentrate + 1 gallon water, 2/3 cup concentrate + 2 gallons water, 1 cup concentrate + 3 gallons water. Use at full strength when using as a flavor enhancer. Refrigerate after opening for optimal quality.

SERVING SUGGESTIONS

Ready to use, flowable concentrate scoops or pours easily and blends seamlessly into water—no clumping, no separation. Store refrigerated after opening for best quality - no thawing required and no more chiseling frozen tubs!

MORE INFORMATION

For more information, contact us at www.kettlecuisine.com

NUTRITIONAL CLAIMS

DAIRY	FREE_FROM
SODIUM_SALT	REDUCED_LESS

TRANS_FAT	FREE_FROM
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GLUTEN	FREE_FROM
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