



langloiscompany.com

PRODUCT

BEEF FLAVORED SOUP BASE #100

FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

DESCRIPTION

This fine product was developed to yield a naturally flavored soup base or beef flavor gravy. It has a distinct savory flavor and a dark brown color. This product does not contain M.S.G. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

6/4 lb. Jars and 25 lb. Poly Lined Carton

PREPARATION

Use approx. 4 - 5 gallons of boiling water per 1 lb. of soup base. Dissolve soup base in boiling water. Simmer for about 2 - 3 minutes. Serve as a broth with added pre-cooked noodles, rice, barley, vegetables, meat, etc. Thicken with flour or corn starch to make gravy.

YIELD

Yield is approx. 4 - 5 gallons per pound of mix, depending on desired strength.

USES

Used for making soup or gravy. This product is also a good flavor enhancer.

INGREDIENTS

Hydrolyzed **Soy** Protein, Salt, Dextrose, Corn Starch, Soybean Oil, Maltodextrin, Bleached **Wheat** Flour (enriched with niacin, thiamine mononitrate, riboflavin, malted barley & folic acid), Onion Powder, Caramel Color, Celery Extract, Disodium Inosinate, Paprika, Onion and Garlic Extract

ALLERGEN WARNING: CONTAINS SOY & WHEAT

**NUTRITION
(Dry Mix Only)**

| Nutrition Facts | |
|--|---------------------|
| Serving Size About 1 TBSP (7g) | |
| Amount Per Serving | |
| Calories 15 | Calories from Fat 5 |
| % Daily Value* | |
| Total Fat 0.5g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 1130mg | 47% |
| Total Carbohydrate 3g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 1g | |
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 0% | • Iron 0% |
| Folate 0% | |
| *Percent Daily Values are based on a 2,000 calorie diet. | |