



the
chefs
base™



cut costs **not flavor!**

inspire • originate • create • innovate • just cook

major chefs' **basics** stock base

Major Chefs' Basic Stock Bases are a great choice for delivering flavor on a budget. They are packed with flavor and come in a variety of staple flavors and available in granular and paste bases. When you want to cut costs and deliver flavorful recipes, the Basics line is a logical choice.

key benefits

- Significant cost savings allowing for lean-budget circumstances
- Mixes easily and quickly saving valuable prep-time
- Delivers consistent flavor in every batch
- Gluten free



applications

- ✓ Great for high volume, low cost soups and broths
- ✓ Add to your signature pot-pies
- ✓ Add to boiling water to create a subtle twist when cooking pastas and rice

over 4 flavor packed

Stock Base Pastes including

beef • chicken • ham • vegetable

simple to use

Mix 1 teaspoon of stock base into 1 cup of boiling water (or 1 lbs. into 5 gallons of boiling water) for a rich, consistent broth or stock. Stir occasionally until base is fully dissolved. Enjoy!!

most flavors available in:
1lbs. 25lbs. 50lbs.



the
chefs
base™

To discover more call us at
800-222-1296
info@majorproducts.com
www.majorproducts.com

