



the
chefs'
base™



the stock that delivers
with massive flavor time and time again

inspire • originate • create • innovate • just cook

major chefs' **premier** stock base

Major Chefs' Premier Stock Bases are made using a variety of ingredients to create rich and complex flavors. The Premier line of bases delivers superb quality while providing excellent value in a meat-first paste base. Chef's at all levels will love this line of bases.

key benefits

- Rich and complex, it delivers the robust flavors consumers crave
- Mixes easily and quickly saving valuable prep-time
- Delivers consistent flavor in every batch
- Gluten free and low sodium options are available



applications

- ✓ Create mouth-watering soups and broths
- ✓ Enhance Entrees
- ✓ Sauces of all types
- ✓ Use to flavor your grains, rice, quinoa, amaranth, farro, bulgur wheat and cous cous

over 15 flavor packed

Stock Base Pastes including

**beef • selected beef
chicken • selected chicken
au jus • ham • clam • lobster**

*includes no msg and low sodium flavors

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.



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To discover more call us at
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