



BUILD THE HOUSE WITH
A NEW
FOUNDATION.



Minor's® Classical Reductions™ Reduced Stocks

Build on stock reductions that perform like scratch for endless variations on flavor.

 **MINOR'S**
TRUSTED BY CHEFS™

MINOR'S CLASSICAL REDUCTIONS™ REDUCED STOCKS

TESTED
READY-TO-EAT

From classic sauces to creative signatures, incorporate authentic depth of flavor and rich gelatinous mouthfeel across your menu with ease.



Versatility

Craft à la minute pan sauces by adding just a spoonful to fresh herbs, aromatics, and wine. Or use like a traditional glaze to create demi-glaces, gravies, and rich stocks for braises, stews and soups.

Scratch-Like Quality

A blend of slow-simmered ingredients mimic classic tradition, offering scratch-like performance and rich, savory flavor and mouthfeel to elevate a range of dishes.

Speed-Scratch Convenience

A consistent, scoopable frozen glaze that offers freedom from the most time-consuming tasks in stock-making for more time spent on perfecting signature flavors and craveable dishes.

Farm to Label™: Made with Recognizable Ingredients

Honoring the traditions of classic stock-making, Classical Reductions™ are made with a short list of recognizable ingredients and:

- ▶ **Gluten Free**
- ▶ **No Hydrolyzed Vegetable Proteins (HVP)**
- ▶ **No Disodium Inosinate or Disodium Guanylate (I&G)**
- ▶ **No Artificial Preservatives**
- ▶ **No Artificial Colors***

**When applicable, colors are added from natural sources.*





**Classical Reductions™
Reduced Brown Stock**

Real, concentrated veal and beef stocks result in rich gelatinous mouthfeel while the addition of mushrooms add savory depth of flavor.



**Classical Reductions™
Reduced Chicken Stock**

Robust, roasted chicken flavor made with real stock and a blend of slow-simmered ingredients results in savory depth of flavor and rich gelatinous mouthfeel.



**Classical Reductions™
Reduced Vegetable Stock**

Carrot, tomato and the essence of mushroom and onion combine with a blend of spices for intensely rich, savory flavor and velvety texture.

To create:	Add ½ cup Reduced Stock to:			Add 1 tub (3 lb.) Reduced Stock to:		
	Thickener:	Water:	Yield: (Quarts)	Thickener:	Water:	Yield: (Gallons)
Pan Sauce		1 qt.	1 qt.		2 1/2 Gal.	2 1/2 gal.
Demi-Glace	1/2 oz.	1 qt.	1 qt.	5 oz.	2 1/2 gal.	2 1/2 gal.
Stock		2 qt.	2 qt.		5 gal.	5 gal.
Broth		4 qt.	4 qt.		10 gal.	10 gal.

For sauce-building ideas, download the Classical Reductions Inspiration Matrix at flavormeansbusiness.com.



To the Craft™

Here's to foundational flavor that offers endless builds. To you, to the craft, we proudly offer *Minor's*.



DISTRIBUTOR CODE	DESCRIPTION	GTIN/UPC	CASE PACK	STORAGE	SHELF-LIFE
	Reduced Brown Stock	0-00-74826-48404-7	4/3 lb.	Frozen Tub	12 months
	Reduced Chicken Stock	0-00-74826-110-04-5 0-00-74826-110-02-1	4/3 lb. 25 LB	Frozen Tub	12 months
	Reduced Vegetable Stock	0-00-74826-493-04-9	4/3 lb.	Frozen Tub	12 months

To build your menu with new *Minor's Classical Reductions™ Reduced Stocks*, please contact a *Minor's* chef at 1.800.243.8822. /// flavormeansbusiness.com

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