



To the
Craft™

 **MINOR'S**
TRUSTED BY CHEFS

COMPLETE PRODUCT LINE





To the Craft™

As you honor the craft with every dish served, *we honor your aspirations.*

For the *dedication and passion* that run through the heart of every kitchen, we bring you *flavor-building* ingredients—*created by chefs for chefs*—to match any pace and every *ambition.*

Here's to *ingenuity.*

Here's to *artistry and creativity.*

Here's to *vision* and skill mixing with *potential and realization.*

Here's to the never-ending pursuit of *excellence* and challenges that are not only understood, but answered.

Here's to flavors *distinct* as they are *delicious*, and the *freedom* to use them with unabashed *culinary pride.*

Here's to those with *confidence*, who take the reins deftly and defiantly, *boldly* staking their reputation with every bite.

**TO YOU, TO THE CRAFT,
WE PROUDLY OFFER MINOR'S®.**

INNOVATOR. LEADER. COLLABORATOR.

In 1951, with \$6,000 and a borrowed mixer, Dr. L.J. Minor began a company and a legacy that would impact chefs and kitchens across North America. Seeing culinary excellence as an obligation rather than just a goal, Dr. Minor worked diligently to create products that celebrate culinary craftsmanship.

Beginning with the first base through today's Farm to Label™ offerings, *Minor's* has continued to pioneer and be the flavor source most trusted by chefs. We've done so by staying true to the culinary leadership of Dr. Minor, in principles and practice.



1983

Culinary Institute of America classroom dedicated to Dr. Minor.

1951

Dr. L.J. Minor developed the first refrigerated, meat-first base.



1984

1st U.S. manufacturer to win Grand Gold Medal at Culinary Olympics.

1998

Launched Flavor Concentrates.



1970

Began loyal sponsorship of American Culinary Federation.



1977

Dr. L.J. Minor, Chef Louis I Szathmary and Lt. Gen. John D. McLaughlin were successful in elevating the status of Chef from the "Services" to the "Professional" category.



1995

Launched Culinary Cream.





2012 *Bocuse d'Or*
Became a Bocuse d'Or USA Sponsor.

2017 Launched Classical Reductions™ Reduced Stocks.



TODAY *Minor's* is the market share leader and the most trusted base brand.*

*Datassential, Extendibility Study, 2016

READY TO FLAVOR



2016 Launched Ready to Flavor™ innovation allowing chefs to use *Minor's* in hot or cold applications, without the added step of cooking.

2018 Launched GreenLeaf™ Pestos.



2008 Launched Natural Gluten Free Bases.
Nestlé Professional Customer Innovation Campus opens.



6 | Dipped Beef Umami Burger made with Minor's Farm to Label™ Gluten Free Beef Base made with Natural Ingredients[‡]

FARM TO LABEL™

For chefs who celebrate farm-to-table philosophies, Minor's supports every delicious endeavor with Farm to Label™ Bases and Reduced Stocks—crafted using recognizable ingredients, no artificial colors* and no artificial preservatives.

MINOR'S GLUTEN FREE BASES MADE WITH NATURAL INGREDIENTS†

Slow-simmered chicken, beef, and vegetables lead a short list of ingredients to deliver intensely flavorful scratch-like bases all with 25% less sodium than traditional bases.**

Gluten Free Beef Base made with Natural Ingredients‡

All-natural beef brings a clean tasting, savory addition to items across the menu from spreads to soups to entrées.

Gluten Free Chicken Base made with Natural Ingredients‡

Made-from-scratch flavor begins with all-natural chicken cooked slowly for a rich, fresh-tasting addition to salads, dips, soups, sauces, gravies and more.

Gluten Free Vegetable Base made with Natural Ingredients‡

Sautéed carrots, onions and celery are lightly seasoned to enhance vegetarian dishes that span the menu including aiolis, sauces and sides.

CLASSICAL REDUCTIONS™ REDUCED STOCKS

Honoring the traditions of classic stock-making, Minor's Reduced Stocks perform like scratch for ease in crafting house-made pan sauces, demi-glaces, gravies and rich stocks.

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.

BASES THE VALUE OF GREATER FLAVOR AND YIELD.

Minor's® bases are made from the finest ingredients for rich, fresh, vibrant flavors. Meaning you can serve a variety of in-house soups, sauces, and gravies with made-from-scratch tastes, but made with ease. Plus, these are proven products. Chefs rank Minor's #1 in terms of quality, consistency and flavor.*

POULTRY BASES

Minor's Poultry Bases are made from USDA-inspected poultry and are freshly cooked in natural juices for rich, full flavor.

Chicken Base

Instantly create a fully seasoned stock or broth for soups, sauces and gravies or rub on roasted chicken to add intensity.

Turkey Base

Give gravies, pot pies and dressings a natural roasted turkey flavor. Also, lightly rub on turkey for a full-body flavor.

MEAT BASES

Minor's Meat Bases are made with freshly cooked USDA-inspected meats and natural juices for flavor that inspires.

Bacon Base

This smoky bacon base can add flavor to everything from black-eyed peas and green beans to rice and casseroles.

Beef Base

Push the flavor limits with this fully-seasoned beef stock—perfect for soups, sauces and gravies. Add home-style flavor by rubbing on roasts, steaks or chops.

Ham Base

Add natural smoked ham flavor to sauces, scalloped potatoes, baked beans and green beans.

Pork Base

Genuine pork flavor is an excellent platform for traditional American or Asian entrées such as wonton soup and pork chow mein.

*When applicable, colors are added from natural sources

†Minimally processed. No artificial ingredients. Chicken Base made with natural ingredients except turmeric and annatto for color.

**25% less sodium than Minor's traditional chicken base (sodium reduced from 760 mg to 540 mg per serving), beef base (sodium reduced from 900 mg to 650 mg per serving), and vegetable base (sodium reduced from 630 mg to 440 mg per serving)

*Datassential, 2016



8 | Steak a la Cubana made with Minor's GreenLeaf™ Cilantro Pesto

BASES (CONTINUED)

SEAFOOD BASES

Made from choice ocean delicacies, Minor's seafood bases taste deliciously fresh.

Clam Base

Create a hearty clam chowder or add rich flavor to red and white clam sauces, seafood stuffings and dips.

Crab Base

Made from North Atlantic crab sautéed in butter and delicately seasoned, this crab base adds memorable flavor to crab cakes and crepes.

Lobster Base

Made from North Atlantic lobster for rich, authentic flavor, this base will add genuine distinction to sauces and bisques. Use in classics such as lobster Thermidor and Newburg.

Seafood Base

A perfect blend of cooked clams, shrimp, crab and lobster, our seafood base empowers you to get creative with endless seafood applications.

Shrimp Base

Create delicious stock for a variety of seafood sauces. Add flavor to everything from gumbos and jambalaya to shrimp Creole.

VEGETABLE BASES

We use only top-quality vegetables to give Minor's Vegetable Bases an unmistakably natural, straight-from-the-garden flavor.

Mushroom Base

Savory and consistent, our mushroom base is great for adding bold mushroom flavor to soups, sauces, salad dressings and ethnic cuisine.

Sautéed Vegetable Base (Mirepoix)

Carrots, onions, celery and seasoning are carefully blended together in this gentle sauté—perfect for soups, stir-fried dishes, omelets and vegetarian dishes.

LOW SODIUM BASES

Get all the flavor, without all the salt. You'll love the rich taste and nutritional options Minor's Low Sodium Bases offer.

Low Sodium Beef Base

Real beef and natural juices in a savory base, this is a flavorful way to create soups, stews and gravies.

Low Sodium Chicken Base

Made with chicken meat and natural chicken juices, this base adds real flavor to gravies, soups and pasta dishes.

Low Sodium Vegetable Base

A variety of vegetables merge together in a medley of flavors allowing you to enhance vegetable-based dishes, stocks, soups, sauces and gravies.

MOTHER SAUCES

PERFECT BEGINNINGS TO AN ENDLESS VARIETY.

Made from premium ingredients, Minor's mother sauces are crafted to deliver superb flavor and outstanding performance consistently, providing an unbeatable base for your creativity. These sauces are just waiting for your final touch.

Beef Demi-Glace

A flavorful blend of reduced beef stock, tomato and onion, you can easily create Madeira or Hunter sauces, or invent something new to go with beef, pork and veal and other succulent entrées.

Hollandaise Sauce

A creamy butter sauce with real egg yolk and a hint of lemon, our Hollandaise sauce inspires new ideas while always remaining steam table-stable for holding.

Lemon Wine

A light beurre blanc sauce with the perfect blend of white wine, butter and lemon.

MINOR'S GREENLEAF™ PESTOS

Let consistent fresh-harvest flavor inspire signature sauces or elevate flatbreads, soups, salads, pastas and more with the color, texture and flavor of housemade.

Green Leaf™ Basil Pesto

A classic combination of tender basil, garlic, olive oil and 100% real Parmesan cheese. This blend features basil grown by our primary supplier, just 5 miles from Minor's production kitchen, where its full flavor is captured at the peak of freshness.

Green Leaf™ Cilantro Pesto

The brightness and fresh flavor of cilantro, lime juice, garlic, olive oil, 100% real Parmesan cheese and a hint of jalapeño. Brilliant color, pungent aroma and a coarse texture signal scratch-like quality.





FLAVOR CONCENTRATES

STIR EVEN MORE FLAVOR INTO YOUR MENU.

Filled with the savory tastes of roasted vegetables, sautéed onions and flavorful herbs, Minor's flavor concentrates bring distinct flavors to your kitchen—all without added labor. Add a touch of Southwestern-style excitement, layer in the fragrant flavor of herbs and vegetables into rich soups and sauces, or spread fresh, tangy tastes over sandwiches. Simply stir in Minor's flavor concentrates to make a bold statement of great flavor in your recipes.

Ancho

Bring a sizzling, Southwestern-style flair to your menu with this smoky blend of ancho peppers and sautéed onions.

Chipotle

This smoky blend of peppers offers hints of onion, garlic and spice for a flavorful, yet fiery kick.

Cilantro Lime

Add a fresh, tangy twist with a bright combination of cilantro and lime.

Fire Roasted Jalapeño

Fire roasted jalapeños meld with onions, garlic and the brightness of cilantro and lime for a spicy kick of the unexpected.

Fire Roasted Poblano

Add zesty distinction with a combination of fire roasted Poblano peppers, onions, garlic and a unique blend of spices.

Herb de Provence

This French-style blend of savory herbs offers hints of marjoram, thyme, basil, rosemary and garlic.

Roasted Garlic

Brighten a variety of dishes with the full flavor of roasted garlic.

Roasted Mirepoix

The full-bodied flavor of our Roasted Mirepoix concentrate adds aromatic taste with roasted onions, carrots and celery.

Sun Dried Tomato Pesto

Liven up sauces, pastas and sandwiches with the deep, rich flavor of sun dried, ripe tomatoes.

READY-TO-USE SAUCES

THE FREEDOM OF TIME AND CREATIVITY.

Our Ready-To-Use sauces open your kitchen to a world of contemporary flavors and culinary creativity with unbeatable ease. Brush on chops, ribs and fish, and grill for mouthwatering taste. Toss onto wings or vegetables, or mix two together for an enticing sauce all your own. With Minor's Ready-To-Use sauces you can serve flavors from around the world.

READY-TO-USE SHELF-STABLE SAUCES

Bourbon Style

This savory blend of molasses and onion is sweet and spirited—just like a well-balanced, Southern-style sauce should be.

Caribbean Style

Thick and spicy, our Caribbean style sauce is a lively mix of citrus juices, Caribbean spices, crushed red pepper and garlic for an intriguing blend of heat and sweet.

Chile Garlic

The spicy bite of chile peppers and the zesty flavor of garlic come together for a sauce that adds excitement to any meal.

General Tso's

This popular Asian-style sauce features a fiery blend of ginger, garlic, sesame oil, scallions and hot chili peppers for a memorable and succulent bite.

Honey Citrus Pepper

This amber, golden-colored sauce is perfectly crafted with cracked black pepper, honey and citrus juices, and is layered with light soy flavor and small red chili flakes.

Sesame

This spicy favorite—perfect for Asian-style dishes—combines the subtle sweetness of molasses with sesame, ginger flavor and soy.

Stir Fry

Get creative with this versatile sauce, which features a balanced blend of soy sauce, sherry, Worcestershire sauce and other seasonings.

Sweet Chili

This golden, chutney-like sauce is blended with bits of red sweet chilies and chili flakes, giving a spicy kick of heat at the end of every bite.

Sweet & Sour

This savory sauce is made with sweet, juicy pineapple and diced tomatoes for an authentic, bold flavor that allows you to explore endless possibilities in Asian-style cuisine.

Sweet & Spicy Plum

Rich and sweet plums balanced with spicy wasabi and soy flavor give this classic sauce a flavor that's as unique as it is irresistible.

Szechuan

Made with oyster sauce and a unique blend of ingredients and seasonings, this tangy, peppery sauce is ideal for traditional Szechuan dishes.

Teriyaki

A combination of soy sauce, sherry, brown sugar and sesame oil, this sauce is the beginning of new Asian-inspired dishes.

Zesty Orange

Sweet and tangy citrus flavor is complemented by garlic, soy, ginger and toasted sesame.



*Sweet and Spicy Thai
Lettuce Wraps with Sweet
Chili Sauce*

PREMIUM SAUCES AND GRAVIES

ADDRESS CRAVINGS AND ADD VALUE TO THE CENTER OF THE PLATE.

Any time of day, for any audience, our premium sauces and gravies allow you to easily deliver inviting, made-from-scratch flavors to the foods your customers desire most. Use Minor's premium sauces to create marinades and original ethnic dishes. Rely on Minor's gravies for consistently rich, savory comfort food appeal.

SAUCE PREPS

Add depth to a multitude of meals by customizing Minor's already flavorful sauces.

Au Jus Prep

Full-bodied, natural beef flavor makes this au jus the ultimate complement for French Dip sandwiches and prime rib, or it can be used as a baste or marinade.

Brown Sauce Prep with Beef

Delicate hints of tomato, onion and garlic merge with the rich, natural beef flavor of this classic sauce, making it the perfect addition to Coq Au Vin, Steak Diane or Veal Scaloppini.

GRAVY CONCENTRATES

In just minutes, create hearty, delicious gravies to add to ever-popular comfort foods.

Beef Gravy

Roasted beef and beef stock come together to give you savory, made-from-scratch taste that's perfect for beef tips, meatloaf, roast beef, open-faced sandwiches and much more.

Chicken Gravy

Roasted chicken meat, sautéed carrots and the perfect mix of herbs and spices give this gravy a hearty, homestyle flavor that's superb over mashed potatoes and roasted chicken or in chicken pot pie.

Turkey Gravy

A unique blend of turkey meat and juices with sage, sautéed carrots, celery and onions, you can use this gravy to enhance traditional turkey dinners or create something a little more daring.

SAUCE CONCENTRATES

Liven up any dish with Minor's easy-to-prepare, scratch-quality sauces.

Alfredo Sauce Concentrate

Rich and traditional, featuring the savory flavor of Parmesan cheese, this sauce enhances pasta, chicken and vegetables.

Beef Au Jus Concentrate

This sauce delivers the savory flavor of real pan drippings to all of your beef dishes. With just a touch of seasonings, it can add a full-bodied natural beef taste to whatever you're serving.

Demi-Glace Concentrate

A rich, savory sauce made from a reduced brown stock and accented with a special blend of garlic and onion.

Hollandaise Concentrate

A creamy, smooth sauce with classic fresh buttery taste and a hint of lemon.

CHEF SPECIALTIES

THE LITTLE THINGS THAT COUNT.

In addition to our sauces, concentrates, and gravies, we also offer a line of culinary options that bring you peace of mind.

Culinary Cream

An exciting dairy-based product that functions in recipes to bind and stabilize ingredients, this is a must-have for any kitchen. Its neutral flavor works to prevent cold salads and slaws from weeping, it adds stability to salad dressings or prevents broken sauces or cream soups. It even keeps scrambled eggs fluffy for hours on the steam table—and that's just the beginning of all Culinary Cream can do.

Dry Roux

This dry mix is a convenient replacement for classic roux, giving you cook/chill stability to allow for advance preparation. Simply add to your recipe at any point in the cooking process for instant thickening.

Freeze/Thaw Thickener

Minor's thickener is a starch substitute that easily and quickly thickens soup, sauces and gravies. It functions just like our Dry Roux, but it has the added feature of delivering freeze/thaw stability.

Vegetarian Consommé Prep (Chicken Style)

Add a new level of elegance to your menu with this fully seasoned vegetarian consommé, which is flavored with the subtle taste of roasted chicken.

GF = Tested Gluten Free

Poultry Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Chicken	0-00-74826-46006-5	11003241	6/1 LB
Chicken	0-00-74826-46001-0	11003373	12/1 LB
Chicken	0-00-74826-46004-1	11003190	4/5 LB
Chicken	1-00-74826-46003-1	11003374	1/25 LB
Chicken NAMSG	0-00-74826-45906-9	11003371	6/1 LB
Chicken NAMSG	0-00-74826-45901-4	11003367	12/1 LB
Chicken NAMSG	0-00-74826-45904-5	11003369	4/5 LB
Chicken NAMSG	1-00-74826-45903-5	11003368	1/25 LB
Chicken NAMSG	1-00-74826-45905-9	11003370	1/50 LB
Turkey NAMSG GF	0-00-74826-19006-1	11003407	6/1 LB

Chicken and Portobello White Cheddar Pot Pie with Chicken Base



Meat Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Bacon NAMSG GF	0-00-74826-08606-7	11003264	6/1 LB
Beef	0-00-74826-33006-1	11003351	6/1 LB
Beef	0-00-74826-33001-6	11003347	12/1 LB
Beef	0-00-74826-33004-7	11003349	4/5 LB
Beef NAMSG	0-00-74826-32906-5	11003334	6/1 LB
Beef NAMSG	0-00-74826-32901-0	11003341	12/1 LB
Beef NAMSG	0-00-74826-32904-1	11003354	4/5 LB
Beef NAMSG	1-00-74826-32903-1	11003342	1/25 LB
Ham NAMSG GF	0-00-74826-25906-5	11003452	6/1 LB
Pork GF	0-00-74826-09906-7	11003421	6/1 LB
Pork NAMSG GF	0-00-74826-09306-5	11003310	6/1 LB

Seafood Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Clam	0-00-74826-64001-6	11003124	12/1 LB
Clam NAMSG GF	0-00-74826-64906-4	11003094	6/1 LB
Clam NAMSG GF	0-00-74826-64901-9	11003103	12/1 LB
Clam NAMSG GF	1-00-74826-64903-0	11003101	1/25 LB
Crab NAMSG GF	0-00-74826-36506-3	11003327	6/1 LB
Lobster	0-00-74826-31506-8	11003337	6/1 LB
Lobster NAMSG GF	0-00-74826-21006-6	11003461	6/1 LB
Lobster NAMSG GF	1-00-74826-21003-2	11003429	1/25 LB
Seafood NAMSG GF	0-00-74826-22706-4	11003470	6/1 LB
Shrimp	0-00-74826-31006-3	11003335	6/1 LB
Shrimp NAMSG GF	0-00-74826-21106-3	11003464	6/1 LB

Vegetable Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Mushroom NAMSG GF	0-00-74826-30106-1	11003457	6/1 LB
Mirepoix NAMSG GF	0-00-74826-03306-1	11003276	6/1 LB
Mirepoix NAMSG GF	0-00-74826-03301-6	11003273	12/1 LB
Mirepoix NAMSG GF	0-00-74826-03303-0	11001999	1/25 LB

Low Sodium Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Beef NAMSG GF	0-00-74826-33206-5	11003343	6/1 LB
Beef NAMSG GF	0-00-74826-33204-1	11003345	4/5 LB
Chicken NAMSG GF	0-00-74826-46206-9	11003078	6/1 LB
Chicken NAMSG GF	0-00-74826-46204-5	11003077	4/5 LB
Vegetable NAMSG GF	0-00-74826-05706-7	11003257	6/1 LB

Farm to Label™ Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Natural Gluten Free Beef Base made with Natural Ingredients [‡] GF	0-00-74826-38306-7	12073020	6/1 LB
Natural Gluten Free Chicken Base made with Natural Ingredients [‡] GF	0-00-74826-43706-7 0-00-74826-43704-3	12072948 12072224	6/1 LB 4/5 LB
Natural Gluten Free Vegetable Base made with Natural Ingredients [‡] GF	0-00-74826-05406-6	12073021	6/1 LB

[‡]Minimally processed. No artificial ingredients. Chicken Base made with natural ingredients except turmeric and annatto for color.



Pan Roasted Fingerling Potatoes made with Minor's Classical Reductions™ Reduced Chicken Stock

Mother Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Demi Glace GF	0-00-74826-60507-7	12145529	4/80 OZ POUCH
Hollandaise Sauce GF	0-00-74826-60607-4	12145528	12/24 OZ POUCH
Lemon Wine GF	0-00-74826-10604-8	11003424	4/2.5 LB
GreenLeaf™ Basil Pesto GF	0-00-74826-34207-1	12358821	3/1.6 LB
GreenLeaf™ Cilantro Pesto GF	0-00-74826-08007-2	12361367	3/1.6 LB

Reduced Stocks	GTIN/UPC Code	Nestlé Code	Pack Size
Classical Reductions™ Reduced Brown Stock GF	0-00-74826-484-04-7	12377099	4/3 LB
Classical Reductions™ Reduced Chicken Stock GF	0-00-74826-110-04-5 0-00-74826-110-02-1	12328161 12370638	4/3 LB 25 LB
Classical Reductions™ Reduced Vegetable Stock GF	0-00-74826-493-04-9	12377087	4/3 LB

Flavor Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Ancho GF	0-00-74826-68006-7	11003106	6/14.4 OZ
Chipotle GF	0-00-74826-68606-9	11003109	6/14.4 OZ
Cilantro Lime GF	0-00-74826-14806-2	11003436	6/13.6 OZ
Fire Roasted Jalapeño GF	0-00-74826-18506-7	12225863	6/13.6 OZ
Fire Roasted Poblano GF	0-00-74826-18306-3	12225862	6/13.6 OZ
Herb de Provence GF	0-00-74826-05206-2	11003286	6/12.8 OZ
Roasted Garlic GF	0-00-74826-14206-0	11003432	6/1 LB
Roasted Mirepoix GF	0-00-74826-14006-6	11003438	6/1 LB
Sun Dried Tomato Pesto GF	0-00-74826-13006-7	11003426	6/13.6 OZ



Creamy Broccoli Soup made with Culinary Cream

RTU Shelf-Stable Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Bourbon Style	0-00-50000-55897-1	11001244	4/5 gallon
Caribbean	0-00-50000-78312-0	11002056	4/5 gallon
Chile Garlic	0-00-50000-31631-1	11001950	4/5 gallon
General Tso's	0-00-50000-31310-5	12043341	4/5 gallon
Honey Citrus Pepper	0-00-50000-68132-7	12069764	4/5 gallon
Sesame	0-00-50000-31620-5	11001944	4/5 gallon
Stir Fry	0-00-50000-31611-3	11001949	4/5 gallon
Sweet Chili	0-00-50000-78304-5	12069796	4/5 gallon
Sweet & Sour	0-00-50000-31681-6	08501534	6/5 gallon
Sweet & Spicy Plum	0-00-50000-54267-3	11001920	4/5 gallon
Szechuan	0-00-50000-31661-8	11001952	4/5 gallon
Teriyaki	0-00-50000-31650-2	11001951	4/5 gallon
Zesty Orange	0-00-50000-54742-5	11001195	4/5 gallon

Sauce Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Alfredo Sauce Concentrate GF	0-00-74826-78606-6	11003001	6/13.6 OZ
Beef Au Jus Concentrate GF	0-00-74826-90306-7	11003057	6/1 LB
Demi-Glace Concentrate	0-00-74826-78304-1	11002996	4/4.25 LB
Demi-Glace Concentrate	0-00-74826-78306-5	11002997	6/13.6 OZ
Hollandaise GF	0-00-74826-78406-2	11002999	6/12 OZ



Adobo Pork Pozole made with Red Chile Adobo Flavor Concentrate

Sauce Preps	GTIN/UPC Code	Nestlé Code	Pack Size
Au Jus Prep	0-00-74826-90101-8	12313814	12/1 PT
Brown Sauce Prep with Beef	0-00-74826-01401-5	11003237	12/1 LB



Sweet Chili Chicken Stir Fry with RTU Sweet Chili Sauce

Gravy Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Gravy	0-00-74826-39006-5	11003382	6/13.6 OZ
Chicken Gravy	0-00-74826-49606-4	11003065	6/13.6 OZ
Turkey Gravy	0-00-74826-20506-2	11003440	6/13.6 OZ

Chef Specialties	GTIN/UPC Code	Nestlé Code	Pack Size
Culinary Cream	0-00-74826-73002-1	11003021	2/5 LB
Culinary Cream	0-00-74826-73004-5	11003022	4/5 LB
Culinary Cream	0-00-74826-73005-2	11003023	1/30 LB
Dry Roux	1-00-74826-60404-6	12303344	4/2.5 LB
Dry Roux	1-00-74826-60405-3	11250233	1/40 LB
Freeze/Thaw Thickener	1-00-65000-60303-0	11250393	1/35 LB
Vegetarian Consommé	1-00-74826-71501-8	11250397	12/1 LB

READY TO FLAVOR™

MEANS READY-TO-EAT

TESTED
READY-TO-EAT

**Minor's Ready to Flavor Bases,
Concentrates, Reduced Stocks and
Sauces are tested Ready-to-Eat.**

According to FDA and USDA, “ready to eat” (RTE) means the food is in a form that is edible without any additional preparation to achieve food safety. With this investment in our manufacturing kitchen, we are proud to have further optimized the sourcing and handling of our ingredients, enhanced our kitchen processes and advanced to a high-hygiene packaging environment.

**To learn more about the Ready to Flavor process,
visit flavormeansbusiness.com/QualityStory.**



**To start crafting with *Minor's*, contact one
of our chefs at 1.800.243.8822.**

