



Table for EVERY

A Guide to Dining Preferences

Often, one person holds the power when it comes to restaurant choice. MINOR'S® helps you invite everyone to the table with products that satisfy different eating styles as well as the demand for flavor.







Dietary Preferences Defined

As guests' dining preferences continually change, this guide defines some of the most common order requests and provides a variety of flavorful ways MINOR'S® can help address them.





VEGAN

A meat-free, fish-free diet that also excludes all ingredients sourced from animals, including eggs, dairy and honey.

| Vegan has the strongest growth rate on menus at +97%1



VEGETARIAN

A meat-free, fish-free diet that may include eggs and dairy.



PLANT-BASED AND FLEXITARIAN

While there is no consistent definition for everyone, this diet heavily focuses on whole plant foods. For some, this could mean no animal products or occasional meat consumption.

Plant-Based and Flexitarian diets are closely related. Both emphasize consuming more plants while reducing meat intake.



GLUTEN FREE

A diet that eliminates gluten, a protein found in wheat, rye and barley. "Gluten conscious" indicates a diner who is working to lower their gluten consumption.

Gluten Free options appear on 32.2% of menus with a growth rate of 54%.¹



DAIRY FREE -

A diet that eliminates dairy ingredients such as milk, cheese, yogurt, whey and casein.

Use dairy alternative milks and cheeses or swap out dairy cheese with naturally creamy foods like avocado.



LOW SODIUM ·

A diet that limits daily sodium intake to 2300mg or lower.



For some diners with food allergies, dietary restrictions are not a preference but a medical necessity. Operators who want to menu items with these callouts need to protect at-risk diners by ensuring precautions are in place to prevent cross-contamination. If you have questions about MINOR'S® products or how there are made, contact a MINOR'S® chef at 1.800.243.8822







Table for EVERYONE

MINOR'S® Product Guide

Invite more guests to your tables with products that keep in mind a variety of eating preferences. From Vegetarian and Vegan to Gluten Free and Low Sodium, the MINOR'S® products shown here can help you expand for menu for all eating styles.













Roasted Garlic 6/1 LB

PRODUCT/SIZE	GTIN/UPC CODE	EATING PREFERENCES				CONTAINS†		
		VEGAN	VEGETARIAN	GLUTEN FREE	LOW SODIUM	DAIRY	EGGS	SOY
POULTRY BASES								
Gluten Free Chicken Base made with Natural Ingredients ^t 6/1 LB	0-00-74826-43706-7			✓				
Gluten Free Chicken Base made with Natural Ingredients [‡] 4/5 LB	0-00-74826-43704-3			✓				
Low Sodium* Chicken NAMSG 6/1 LB	0-00-74826-46206-9			✓	✓			
Low Sodium* Chicken NAMSG 4/5 LB	0-00-74826-46204-5			✓				
Turkey NAMSG 6/1 LB	0-00-74826-19006-1			✓	✓			✓
VEGETABLE BASES								
Gluten Free Vegetable Base made with Natural Ingredients [‡] 6/1 LB	0-00-74826-05406-6		✓	✓				
Low Sodium* Vegetable NAMSG 6/1 LB	0-00-74826-05706-7			✓	√			
Mushroom NAMSG 6/1 LB	0-00-74826-30106-1			✓				✓
Sauteed Vegetable NAMSG 6/1 LB	0-00-74826-03306-1		✓	✓				
Sauteed Vegetable NAMSG 12/1 LB	0-00-74826-03301-6		✓	√				
Sauteed Vegetable NAMSG 1/25 LB	0-00-74826-03303-0		✓	✓				
MEAT BASES								
Gluten Free Beef Base made with Natural Ingredients ¹ 6/1 LB	0-00-74826-38306-7			✓				
Low Sodium* Beef NAMSG 6/1 LB	0-00-74826-33206-5			√	√			
Low Sodium* Beef NAMSG 4/5 LB	0-00-74826-33204-1			✓	✓			
Ham NAMSG 6/1 LB	0-00-74826-25906-5			√				
Pork NAMSG 6/1 LB	0-00-74826-09306-5			✓				✓
SEAFOOD BASES								
Clam NAMSG 6/1 LB	0-00-74826-64906-4			√				
Clam NAMSG 12/1 LB	0-00-74826-64901-9			√				
Clam NAMSG 1/25 LB	1-00-74826-64903-0			√				
Crab NAMSG 6/1 LB	0-00-74826-36506-3			√		✓		✓
Lobster NAMSG 6/1 LB	0-00-74826-21006-6			✓		✓		✓
Seafood NAMSG 6/1 LB	0-00-74826-22706-4			✓		✓		~
Shrimp NAMSG 6/1 LB	0-00-74826-21106-3			✓		✓		✓
REDUCED STOCKS								
Classical Reductions™ Reduced Brown Stock 4/3 LB	0-00-74826-484-04-7			✓				
Classical Reductions™ Reduced Chicken Stock 4/3 LB	0-00-74826-110-04-5			✓				
Classical Reductions™ Reduced Chicken Stock 1/25 LB	0-00-74826-110-02-1			✓				
Classical Reductions™ Reduced Vegetable Stock 4/3 LB	0-00-74826-493-04-9	✓	✓	✓				
FLAVOR CONCENTRATES		'						
Ancho 6/14.4 OZ	0-00-74826-68006-7	✓	√	√				
Chipotle 6/14.4 OZ	0-00-74826-68606-9		✓	<u> </u>				
Cilantro Lime 6/13.6 OZ	0-00-74826-14806-2	✓	\	√				
Fire Roasted Poblano 6/13.6 OZ	0-00-74826-18306-3		√	√ ·				
Herb de Provence 6/12.8 OZ	0-00-74826-05206-2	✓	✓ ×	√ ·				
Masala Curry 6/14.4 OZ	0-00-74826-49106-9		✓	√				
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NAMSG = No Added MSG *<140mg of sodium per serving to meet USDA Low Sodium Guidelines









PRODUCT/SIZE	GTIN/UPC CODE		EATING PREFERENCES				CONTAINS†		
		VEGAN	VEGETARIAN	GLUTEN FREE	LOW SODIUM	DAIRY	EGGS	SOY	
CHEF SPECIALTIES									
Culinary Cream 2/5 LB	0-00-74826-73002-1			✓		✓			
Culinary Cream 4/5 LB	0-00-74826-73004-5			✓		✓			
Culinary Cream 1/30 LB	0-00-74826-73005-2			✓		✓			
SAUCES AND GRAVIES									
Alfredo Sauce 6/13.6 OZ	0-00-74826-78606-6			✓		✓			
Vegan Alfredo Sauce 6/32 OZ Pouch	0-00-55000-40588-1	✓	✓	✓					
Beef Au Jus Prep Concentrate 6/1 0Z	0-00-74826-90306-7			✓				V	
Hollandaise 6/12 OZ	0-00-74826-78406-2			✓		✓	✓		
Beef Demi Glace 4/80 OZ POUCH	0-00-74826-60507-7			√					
GreenLeaf™ Basil Pesto 3/1.6 LB	0-00-74826-34207-1		✓	√		✓			
Lemon Wine 4/2.5 LB	0-00-74826-10604-8			✓		✓		✓	
RTU SAUCES									
Bourbon Style 4/.5 gallon	0-00-50000-55897-1		√					✓	
Caribbean Style 4/.5 gallon	0-00-50000-78312-0		√					✓	
Chile Garlic 4/.5 gallon	0-00-50000-31631-1	✓	√					V	
General Tso's 4/.5 gallon	0-00-50000-31310-5		✓					✓	
Sesame 4/.5 gallon	0-00-50000-31620-5		✓					V	
Sweet Chili 4/.5 gallon	0-00-50000-78304-5	✓	√						
Sweet & Sour 6/.5 gallon	0-00-50000-31681-6		✓					V	
Sweet & Spicy Plum 4/.5 gallon	0-00-50000-54267-3	✓	✓						
Szechuan 4/.5 gallon	0-00-50000-31661-8							V	
Teriyaki 4/.5 gallon	0-00-50000-31650-2		√					✓	
Zesty Orange 4/.5 gallon	0-00-50000-54742-5							V	

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†Please refer to the product labels for a complete list of allergens.



Tested Ready-to-Eat

All MINOR'S® offerings are Ready-to-Eat and ready to enhance hot and cold applications without the added step of cooking. Rest assured we continue to meet the highest standards in food safety as we craft distinctive flavor for your kitchen.



We're here to help. To start creating the right menu for your guests, contact a MINOR'S® chef.

1.800.243.8822 flavormeansbusiness.com



