



THE VALDEZ CORPORATION
SPECIALIZING IN CUSTOM BLENDING AND PACKAGING OF
SPICES AND SEASONINGS

Product Name: Beef Base w/o MSG
Product Code: #1842

Product Description:

A light brown powder with a strong beef flavor.

Ingredient Statement:

Hydrolyzed Vegetable Protein (hydrolyzed soy protein and safflower oil), Salt, Dextrose, Beef Fat Powder [rendered beef fat, corn syrup solids, sodium caseinate, mono and diglycerides, BHT and citric acid (added to improve stability), with less than 2% silicon dioxide (anti-caking agent) as a processing aid], Maltodextrin, Calcium Silicate (anti-caking agent), Natural Flavor [yeast extract, soy sauce (water, soybeans, wheat, and salt), and natural flavor], Caramel Color, Citric Acid, Spice, Disodium Inosinate and Disodium Guanylate, and Natural Flavor.

Contains: Wheat, Milk, and Soy. Sulfites < 10 ppm.

The item(s) above are packaged in a facility where milk, soy, eggs, wheat, sesame, and tree nuts may be present.

Commercial Application:

Mix 1.5 teaspoons with 1 cup of water. Further processing may be required.

Packaging:

Bulk Pack: 1/25# Poly Bag in Corrugated Box.

Bulk Pack: 1/50# Poly Bag in Corrugated Box.

Bulk Pack: 1/30# Pail.

Other custom packaging is available upon request.

Storage Conditions and Shelf Life:

The shelf stability is 6 months when stored between 50 and 80 degrees Fahrenheit in a tightly sealed closed container, and kept away from heat, light and moisture. The product should be re-evaluated after the designated shelf life before continued usage.

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