



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

Product Name: Chicken Base

Product Code: #1866

Product Description:

A free-flowing, yellow powder with a rich chicken flavor and aroma.

Ingredient Statement:

Salt, Corn Starch, Sugar, Hydrolyzed Vegetable Protein [hydrolyzed soy protein, hydrolyzed corn gluten, and safflower oil (added to reduce dusting)], Maltodextrin, Rendered Chicken Fat with Natural Flavoring, Dehydrated Onion, Disodium Inosinate and Disodium Guanylate, Calcium Silicate (anti-caking agent), Natural Flavor, Soybean Oil (processing aid), Spice Extractive (for color), Spice, and Yellow 5 Lake.

Contains: Soy

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 Tbsp. to 1 cup of hot water for 1 cup chicken broth.

Use as a substitute for chicken bouillon in recipes, as a soup started, or directly used as a topical seasoning.

Packaging:

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

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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