



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

Product Name: Chicken Flavor Base

Product Code: #279

Product Description:

A light yellow, free-flowing seasoning blend that has a slight chicken flavor and aroma.

Ingredient Statement:

Salt, Dextrose, Maltodextrin, Corn Starch, Sugar, Dehydrated Onion, Hydrolyzed Corn Protein with Safflower Oil, Soybean Oil (processing aid), Rendered Chicken Fat and Natural Flavoring, Spice Extractive (for color), Shortening Powder [palm oil, corn syrup solids, sodium caseinate (a milk derivative), dipotassium phosphate, contains 2% or less of each of the following: mono and diglycerides, sodium aluminosilicate], Powdered Chicken Fat with Broth (rendered chicken fat, chicken broth, salt, gelatin, and natural flavoring), and Natural Flavor.

Contains: Milk; Soybean Oil is highly refined and is not considered an allergen.

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

Commercial Application:

Add to chicken dishes, sauces, gravies, soups, broths, and other dishes where a chicken flavor is desired or the chicken flavor needs boosting. Further processing may be required.

Packaging:

Food Service Case Pack: 6/8# Food Service Jars

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.

Prepared by: Ricardo Lozano Bayliss

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The Valdez Corporation

13951 Senlac Drive #100

Dallas, TX 75234

Phone 972-242-7660

Fax 972-242-6690