



BUILD THE HOUSE WITH
**A NEW
FOUNDATION.**



MINOR'S® Classical Reductions™ Reduced Stocks

Build on stock reductions that perform like scratch for endless variations on flavor.

 **MINOR'S**
TRUSTED BY CHEFS™

MINOR'S CLASSICAL REDUCTIONS™ REDUCED STOCKS

TESTED
READY-TO-EAT

From classic sauces to creative signatures, incorporate authentic depth of flavor and rich gelatinous mouthfeel across your menu with ease.



Versatility

Craft à la minute pan sauces by adding just a spoonful to fresh herbs, aromatics, and wine. Or use like a traditional glaze to create demi-glaces, gravies, and rich stocks for braises, stews and soups.

Scratch-Like Quality

A blend of slow-simmered ingredients mimic classic tradition, offering scratch-like performance and rich, savory flavor and mouthfeel to elevate a range of dishes.

Speed-Scratch Convenience

A consistent, scoopable frozen glaze that offers freedom from the most time-consuming tasks in stock-making for more time spent on perfecting signature flavors and craveable dishes.

Farm to Label™: Made with Recognizable Ingredients

Honoring the traditions of classic stock-making, Classical Reductions™ are made with a short list of recognizable ingredients and:

- ▶ **Gluten Free**
- ▶ **No Hydrolyzed Vegetable Proteins (HVP)**
- ▶ **No Disodium Inosinate or Disodium Guanylate (I&G)**
- ▶ **No Artificial Preservatives**
- ▶ **No Artificial Colors***

**When applicable, colors are added from natural sources.*





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.

	Product	Water	Yield
Pan Sauce	½ cup	1 quart	1 ¼ quarts
	2 cups	1 gallon	1 ¼ gallons
	3 lb. tub	2.5 gallons	3 gallons
Demi**	½ cup	1 quart	1 ¼ quarts
	3 lb. tub	2.5 gallons	3 gallons

	Product	Water	Yield
Stock	¼ cup	1 quart	1 ¼ quarts
	1 cup	1 gallon	1 gallon + ½ qt
	3 lb. tub	5 gallons	5 ½ gallons
Broth	¼ cup	1 quart	1 ¼ quarts
	1 cup	1 gallon	1 gallon + ½ qt
	3 lb. tub	5 gallons	5 ½ gallons

For sauce-building ideas, download the Classical Reductions Inspiration Matrix at flavormeansbusiness.com.



**Contains Thickener

To the Craft™

Here's to foundational flavor that offers endless builds.
To you, to the craft, we proudly offer MINOR'S®.



DISTRIBUTOR CODE	DESCRIPTION	GTIN/UPC	CASE PACK	STORAGE	SHELF-LIFE
	Reduced Brown Stock	0-00-74826-48404-7	4/3 lb.	Frozen Tub	12 months
	Reduced Chicken Stock	0-00-74826-110-04-5 0-00-74826-110-02-1	4/3 lb. 25 lb.	Frozen Tub	12 months
	Reduced Vegetable Stock	0-00-74826-493-04-9	4/3 lb.	Frozen Tub	12 months

To build your menu with new MINOR'S® Classical Reductions™ Reduced Stocks, please contact a MINOR'S® chef at 1.800.243.8822. /// flavormeansbusiness.com

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