

MINOR'S® Winter Guide:
Feel the Warmth



MAKE IT BOLD. MAKE IT COZY.
— *Make it with* —
MINOR'S®



To make it in this business,
you first have to make it.

- Make it delicious.**
- Make it on budget.**
- Make it authentic.**
- Make it for the masses.**

It sounds simple enough, sure.

But juggling food and labor
costs can make it all seem
so impossible.

That's where we come in.

From time-saving products to
fresh recipe inspiration,
we'll help you make it happen.

— *Make it with* —
MINOR'S[®]



Chicken Mushroom Parm Risotto made with MINOR'S® Classical Reductions™ Reduced Chicken Stock



SEIZE THE SEASON

Winter is the most underrated time of the year. Sure, grilling season and sunny pool days are distant memories, but there's so much to love about the winter chill and the joy that comes with being... well, cozy. A kind of cozy we here at MINOR'S® want to help you create.

So, let's lean in to warmth. Break out that stock pot and ladle, and add thick, velvety soups to your menu. Go all-in on the season's bounty. Give those beautiful winter squash the love they deserve by covering them in a rich sauce. Harness the power of pumpkin to bring a green salad into season. Welcome classic, mouth-watering comfort dishes back to the menu. Braised short ribs. Coq Au Vin. The list goes on.

For me, right now I'm inspired by all the opportunities MINOR'S® Vegan Alfredo Sauce brings to the table; it's my new go-to to add a smooth, cream-like texture to soups, and depth of flavor to my favorite Italian dishes. I just can't get enough—and soon, with a little inspiration from our Winter Guide, you won't either.

Together, let's warm things up with dishes that bring you in a little closer. Flavors that make you stay a little longer. And the taste of comfort, that hugs your taste buds a little tighter, in a way only winter can. It's time to seize the season.

We can't wait to see what you create,

Logan McCoy

Nestle Professional Culinary Innovation Chef



WINTER INSPIRATION

Roasted Wild Mushroom Soup

Rich and earthy. Thick and velvety. Is there anything better to take away the chill? This dish proves once again that vegetable forward is flavor forward.



Ingredients

Vegetable oil
Wild Mushrooms, chopped
Cremini Mushrooms, chopped
White Onion, julienned
Garlic Cloves, shaved
White Wine
Thyme Sprigs
Vegetable Broth
MINOR'S® Vegan Alfredo Sauce®
Parsley, minced

Build It

Caramelize mushrooms in oil, stirring occasionally.

Add onions and continue to cook until the onions become translucent and slightly caramelized. Add garlic and cook for another minute.

Deglaze with white wine and reduce au sec, then add thyme, vegetable broth and alfredo sauce. Bring to a simmer and cook for 2 minutes. Remove thyme sprigs.

Working in batches, transfer mixture to a blender about full and blend, gradually increasing speed until mixture is smooth. Season with salt and black cracked pepper.

Add parsley, season as needed and serve.

If desired, reserve some cooked mushrooms for garnish.

Vegan Alfredo Arancini

Crispy on the outside, warm and luscious on the inside, these showstopping risotto balls are the perfect starter to add to your Winter menu.



Ingredients

Olive Oil
White Onion, minced
Garlic Cloves, minced
Arborio Rice
White Wine
Vegetable Broth
MINOR'S® Vegan Alfredo Sauce
Parsley, minced
Sun-dried Tomatoes, minced
AP Flour
Egg
Panko Breadcrumbs

Build It

Cook onions in oil until translucent. Add minced garlic and cook for another minute, then add rice and cook another minute.

Deglaze with white wine. Reduce au sec.

Add broth ½ cup at a time, stirring frequently, until all liquid has evaporated before adding the next.

Add Vegan Alfredo and stir in parsley, sun-dried tomatoes, and season with salt and black pepper. Spread risotto on a pan and cool overnight.

Preheat fryer to 350F. Make a flour, egg wash, and breadcrumb station.

Scoop cooled risotto and roll into balls. Dredge through breading station.

Deep fry risotto balls until exterior is golden brown and internal reaches 145F.

WINTER INSPIRATION

Curried Carrot & Coconut Milk Soup

Smooth and creamy with warm Indian spices, a cup of this veggie-forward soup channels all the feels for a chilly January day.



Ingredients

Scallions, finely chopped
Onion, chopped
Ginger, peeled & grated
Butter, unsalted
MINOR'S® Masala Curry Flavor Concentrate
MINOR'S® Gluten-Free Chicken Base made with Natural Ingredients
Carrots, peeled & sliced thin
Unsweetened Coconut Milk
Heavy Cream
Fresh Lime Juice

Build It

Cook scallions, onion, and ginger in butter until softened. Add Masala Curry Flavor Concentrate.

In a separate pan, add Chicken Base to boiling water, stirring until dissolved.

Add broth and carrots to the onion mixture. Cover and simmer until carrots are soft.

In a blender, puree mixture in batches with coconut milk and cream until very smooth. Transfer puree to a bowl. Stir in lime juice. Season with salt and pepper to taste.

Garnish with sliced scallions or parsley oil.

Harvest Salad with Pumpkin Vinaigrette

Lighten up your winter menu while embracing the flavors of the season.



Ingredients

For Pumpkin Vinaigrette:

Libby's® 100% Pure Pumpkin
MINOR'S® Roasted Garlic Flavor Concentrate
Diced Red Onion
Minced Garlic
Minced Ginger
Salt
Apple Cider Vinegar
Maple Syrup
Olive Oil

For Salad:

Toasted Pistachios
Mixed Greens
Ancient Grain of choice, cooked
Dried Cherries
Bleu Cheese crumbles

Build It

Cook pumpkin, onions, flavor concentrate, garlic, ginger, and salt until pumpkin is fragrant.

Add mixture to a blender, along with vinegar and maple syrup.

Blend and slowly add oil. Chill for service.

In a mixing bowl, combine salad ingredients.

Dress, toss, and serve immediately.

WINTER INSPIRATION

Coq Au Vin

This French staple beckons customers craving warmth—and a fulfilling scratch-made meal. Add it to your holiday menu, serve it for Sunday supper. It doesn't get more classic than this.



Ingredients

Cornish Hens, halved
Olive oil
Applewood Smoked Bacon
Carrots, peeled and bias cut
White Onion
Celery, bias cut
Baby Portabella Mushrooms, quartered
Red wine Or, use cognac for a nutty, caramel flavor profile
MINOR'S® Classical Reductions Reduced Chicken Stock
MINOR'S® Roasted Garlic Flavor Concentrate

Build It

Rub Cornish hens with olive oil. Chill for at least an hour. Sear hens on both sides until browned.

Sauté bacon in large Dutch oven and render until crisp. Add carrots, onion, celery, mushrooms and sauté until tender.

Deglaze with red wine and add Roasted Garlic Flavor Concentrate. Reduce. Add Classical Reduction.

Cover and braise for 45 minutes. Uncover and broil the skin side of Hens for desired color. Salt and pepper to taste. Garnish with crisped bacon and serve immediately.

Braised Burgundy Short Rib

This dish conjures up all those mouthwatering adjectives. Hearty. Velvety. Melt-in-your-mouth. Prepare it traditional style, or add your own herbs and spices for an unexpected flavor profile.



Ingredients

Chuck Short Ribs, boneless or Bone-in
MINOR'S® Beef Gravy Concentrate
MINOR'S® Roasted Garlic Flavor Concentrate
Olive Oil
White Onions, diced
Baby Portabella Mushrooms, quartered
Burgundy Wine of choice
Salt and Pepper to taste
Parsley and Rosemary for garnish

Build It

Whisk together Roasted Garlic, and olive oil in a small mixing bowl. Rub short ribs with half of this paste and reserve remainder for later use. Let short ribs sit for up to 8 hours.

Sear off short ribs in Dutch oven and set aside. Add onions and sauté for 5 minutes, then add mushrooms and short ribs. Deglaze with one cup of Burgundy wine.

In a separate sauce pot, make beef gravy concentrate using a 50/50 combination of Burgundy wine and water. Add reserved seasoning paste to prepared gravy. Add gravy to Dutch oven to desired depth.

Cover and braise until tender. Salt and pepper to taste. Serve short ribs with mushrooms and onions, top with reserved burgundy sauce, over starch of choice.

CLASSICAL REDUCTIONS™ REDUCED STOCKS

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 a savory depth of flavor.

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.

BASES

The value of greater flavor and yield.

POULTRY BASES

MINOR'S® Poultry Bases are made from USDA-inspected poultry and are freshly cooked in natural juices for rich, full flavor.

Chicken Base

Instantly create a fully seasoned stock or broth for soups, sauces and gravies, or rub on roasted chicken to add intensity.

Turkey Base

Give gravies, pot pies and dressings a natural roasted turkey flavor. Also, lightly rub on turkey for a full-body flavor.



**Lentil Soup made with MINOR'S® Classical Reductions™
Reduced Vegetable Stock**

MEAT BASES

MINOR'S® Meat Bases are made with freshly cooked USDA-inspected meats and natural juices for flavor that inspires.

Beef Base

Push the flavor limits with this fully-seasoned beef stock—perfect for soups, sauces and gravies. Add home-style flavor by rubbing on roasts, steaks, or chops.

Ham Base

Add natural smoked ham flavor to sauces, scalloped potatoes, baked beans and green beans.

Pork Base

Genuine pork flavor is an excellent platform for traditional American or Asian entrées such as wonton soup and pork chow mein.

*When applicable, colors are added from natural sources

‡ Minimally processed. No artificial ingredients. Chicken Base made with natural ingredients except turmeric and annatto for color.

**25% less sodium than MINOR'S® traditional chicken base (sodium reduced from 760 mg to 540 mg per serving), beef base (sodium reduced from 900 mg to 650 mg per serving), and vegetable base (sodium reduced from 630 mg to 440 mg per serving)

+ Based on 2020 Datassential preference study comparing soup base brands in a survey of 608 operators nationwide

BASES (Continued)

SEAFOOD BASES

Made from choice ocean delicacies, MINOR'S® seafood bases taste deliciously fresh.

Clam Base

Create a hearty clam chowder or add rich flavor to red and white clam sauces, seafood stuffings, and dips.

Crab Base

Made from North Atlantic crab sautéed in butter and delicately seasoned, this crab base adds memorable flavor to crab cakes and crepes.

Lobster Base

Made from North Atlantic lobster for rich, authentic flavor, this base will add genuine distinction to sauces and bisques. Use in classics such as Lobster Thermidor and Newburg.

Seafood Base

A perfect blend of cooked clams, shrimp, crab, and lobster, our seafood base empowers you to get creative with endless seafood applications.

Shrimp Base

Create delicious stock for a variety of seafood sauces. Add flavor to everything from gumbos and jambalaya to Shrimp Creole.

VEGETABLE BASES

We use only top-quality vegetables to give MINOR'S® Vegetable Bases an unmistakably natural, straight-from-the-garden flavor.

Mushroom Base

Savory and consistent, our mushroom base is great for adding bold mushroom flavor to soups, sauces, salad dressings and ethnic cuisine.

Sautéed Vegetable Base (Mirepoix)

Carrots, onions, celery, and seasoning are carefully blended together in this gentle sauté—perfect for soups, stir-fried dishes, omelets, and vegetarian dishes.

MINOR'S® GLUTEN FREE BASES MADE WITH NATURAL INGREDIENTS ‡

*Slow-simmered chicken, beef, and vegetables lead a short list of ingredients to deliver intensely flavorful scratch-like bases, all with 25% less sodium than traditional bases.***

Gluten Free Beef Base made with Natural Ingredients ‡

All-natural beef brings a clean tasting, savory addition to items across the menu from spreads to soups to entrées.

Gluten Free Chicken Base made with Natural Ingredients ‡

Made-from-scratch flavor begins with all-natural chicken cooked slowly for a rich, fresh-tasting addition to salads, dips, soups, sauces, gravies, and more.

Gluten Free Vegetable Base made with Natural Ingredients ‡

Sautéed carrots, onions and celery are lightly seasoned to enhance vegetarian dishes that span the menu including aiolis, sauces, and sides.

LOW SODIUM BASES

Get all the flavor, without all the salt. You'll love the rich taste and nutritional options MINOR'S® Low Sodium Bases offer.

Low Sodium Beef Base

Real beef and natural juices in a savory base, this is a flavorful way to create soups, stews, and gravies.

Low Sodium Chicken Base

Made with chicken meat and natural chicken juices, this base adds real flavor to gravies, soups, and pasta dishes.

Low Sodium Vegetable Base

A variety of vegetables merge together in a medley of flavors, allowing you to enhance vegetable-based dishes, stocks, soups, sauces, and gravies.





FLAVOR CONCENTRATES

Stir even more flavor into your menu.

Ancho

Bring a sizzling, Southwestern-style flair to your menu with this smoky blend of ancho peppers and sautéed onions.

Chipotle

This smoky blend of peppers offers hints of onion, garlic, and spice for a flavorful, yet fiery kick.

Cilantro Lime

Add a fresh, tangy twist with a bright combination of cilantro and lime.

Fire Roasted Poblano

Add zesty distinction with a combination of fire roasted Poblano peppers, onions, garlic and a unique blend of spices.

Roasted Garlic

Brighten a variety of dishes with the full flavor of roasted garlic.

Masala Curry

Crafted with tomato, onion, and a blend of fully bloomed spices, this concentrate instantly lends global appeal to a wide range of offerings.



READY-TO-USE SAUCES

The freedom of time and creativity.

Bourbon Style

This savory blend of molasses and onion is sweet and spirited— just like a well-balanced, Southern-style sauce should be.

Caribbean Style

Thick and spicy, our Caribbean style sauce is a lively mix of citrus juices, Caribbean spices, crushed red pepper and garlic for an intriguing blend of heat and sweet.

Chile Garlic

The spicy bite of chile peppers and the zesty flavor of garlic come together for a sauce that adds excitement to any meal.

General Tso's

This popular Asian-style sauce features a fiery blend of ginger, garlic, sesame oil, scallions and hot chili peppers for a memorable and succulent bite.

Sesame

This spicy favorite—perfect for Asian-style dishes— combines the subtle sweetness of molasses with sesame, ginger flavor and soy.

Stir Fry

Get creative with this versatile sauce, which features a balanced blend of soy sauce, sherry, Worcestershire sauce and other seasonings.

Sweet Chili

This golden, chutney-like sauce is blended with bits of red sweet chilies and chili flakes, giving a spicy kick of heat at the end of every bite.

Sweet & Sour

This savory sauce is made with sweet, juicy pineapple and diced tomatoes for an authentic, bold flavor that allows you to explore endless possibilities in Asian-style cuisine.

Sweet & Spicy Plum

Rich and sweet plums balanced with spicy wasabi and soy flavor give this classic sauce a flavor that's as unique as it is irresistible.

Szechuan

Made with oyster sauce and a unique blend of ingredients and seasonings, this tangy, peppery sauce is ideal for traditional Szechuan dishes.

Teriyaki

A combination of soy sauce, sherry, brown sugar and sesame oil, this sauce is the beginning of new Asian-inspired dishes.

Zesty Orange

Sweet and tangy citrus flavor is complemented by garlic, soy, ginger and toasted sesame.



General Tso Chicken Salad made with
MINOR'S® General Tso's Ready-To-Use Sauce

SAUCES AND GRAVIES

Address cravings and add value to the center of the plate.

SAUCES

Pour on the possibilities by adding a sauce with scratch-like flavor, without the hours of prep work.

GreenLeaf Basil Pesto

Offers scratch-like quality. The locally grown basil is also combined with flavorful garlic, olive oil and 100% real parmesan cheese.

Lemon Wine

A light beurre blanc sauce with the perfect blend of white wine, butter and lemon.

Vegan Alfredo

Made from oat milk, this plant-based sauce eliminates prep work while serving up a sauce that's anything but limiting. Toss it with pasta. Spread it on pizza. Use it as a sauce. It's ready to eat and ready to be savored by everyone at the table.

SAUCE PREPS

Add depth to a multitude of meals by customizing MINOR'S® already flavorful sauces.

Au Jus Prep

Full-bodied, natural beef flavor makes this au jus the ultimate complement for French Dip sandwiches and prime rib, or it can be used as a baste or marinade.

GRAVY CONCENTRATES

In just minutes, create hearty, delicious gravies to add to ever-popular comfort foods.

Beef Gravy

Roasted beef and beef stock come together to give savory, made-from-scratch taste that's perfect for beef tips, meatloaf, roast beef, open-faced sandwiches, and much more.

Turkey Gravy

A unique blend of turkey meat and juices with sage, sautéed carrots, celery and onions, you can use this gravy to enhance traditional turkey dinners or create something a little more daring.

SAUCE CONCENTRATES

Liven up any dish with MINOR'S® easy-to-prepare, scratch-quality sauces.

Alfredo Sauce Concentrate

Rich and traditional, featuring the savory flavor of Parmesan cheese, this sauce enhances pasta, chicken, and vegetables.

Beef Au Jus Concentrate

This sauce delivers the savory flavor of real pan drippings to all of your beef dishes. With just a touch of seasonings, it can add a full-bodied natural beef taste to whatever you're serving.

Demi-Glace Concentrate

A rich, savory sauce made from a reduced brown stock and accented with a special blend of garlic and onion.

Hollandaise Concentrate

A creamy, smooth sauce newly enhanced with the richness of more butter, stronger citrus notes, and improved color with added mustard flour, paprika, turmeric, and white pepper.

CHEF SPECIALTIES

The little things that count.

Culinary Cream

An exciting dairy-based product that functions in recipes to bind and stabilize ingredients, this is a must-have for any kitchen. Its neutral flavor works to prevent cold salads and slaws from weeping, it adds stability to salad dressings or prevents broken sauces or cream soups. It even keeps scrambled eggs fluffy for hours on the steam table—and that's just the beginning of all Culinary Cream can do.

Poultry Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Chicken	0-00-74826-46006-5	11003241	6/1 LB
Chicken	0-00-74826-46001-0	11003373	12/1 LB
Chicken	0-00-74826-46004-1	11003190	4/5 LB
Chicken NAMSG	0-00-74826-45906-9	11003371	6/1 LB
Chicken NAMSG	0-00-74826-45901-4	11003367	12/1 LB
Chicken NAMSG	0-00-74826-45904-5	11003369	4/5 LB
Chicken NAMSG	1-00-74826-45903-5	11003368	1/25 LB
Chicken NAMSG	1-00-74826-45905-9	11003370	1/50 LB
Turkey NAMSG GF	0-00-74826-19006-1	11003407	6/1 LB

Meat Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Beef	0-00-74826-33006-1	11003351	6/1 LB
Beef	0-00-74826-33001-6	11003347	12/1 LB
Beef	0-00-74826-33004-7	11003349	4/5 LB
Beef NAMSG	0-00-74826-32906-5	11003334	6/1 LB
Beef NAMSG	0-00-74826-32901-0	11003341	12/1 LB
Beef NAMSG	0-00-74826-32904-1	11003354	4/5 LB
Beef NAMSG	1-00-74826-32903-1	11003342	1/25 LB
Ham NAMSG GF	0-00-74826-25906-5	11003452	6/1 LB
Pork NAMSG GF	0-00-74826-09306-5	11003310	6/1 LB

Seafood Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Clam	0-00-74826-64001-6	11003124	12/1 LB
Clam NAMSG GF	0-00-74826-64906-4	11003094	6/1 LB
Clam NAMSG GF	0-00-74826-64901-9	11003103	12/1 LB
Clam NAMSG GF	1-00-74826-64903-0	11003101	1/25 LB
Crab NAMSG GF	0-00-74826-36506-3	11003327	6/1 LB
Lobster NAMSG GF	0-00-74826-21006-6	11003461	6/1 LB
Seafood NAMSG GF	0-00-74826-22706-4	11003470	6/1 LB
Shrimp NAMSG GF	0-00-74826-21106-3	11003464	6/1 LB

Vegetable Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Mushroom NAMSG GF	0-00-74826-30106-1	11003457	6/1 LB
Mirepoix NAMSG GF	0-00-74826-03306-1	11003276	6/1 LB
Mirepoix NAMSG GF	0-00-74826-03301-6	11003273	12/1 LB
Mirepoix NAMSG GF	0-00-74826-03303-0	11001999	1/25 LB

Low Sodium Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Beef NAMSG GF	0-00-74826-33206-5	11003343	6/1 LB
Beef NAMSG GF	0-00-74826-33204-1	11003345	4/5 LB
Chicken NAMSG GF	0-00-74826-46206-9	11003078	6/1 LB
Chicken NAMSG GF	0-00-74826-46204-5	11003077	4/5 LB
Vegetable NAMSG GF	0-00-74826-05706-7	11003257	6/1 LB

Farm to Label™ Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Natural Gluten Free Beef Base made with Natural Ingredients GF	0-00-74826-38306-7	12073020	6/1 LB
Natural Gluten Free Chicken Base made with Natural Ingredients GF	0-00-74826-43706-7	12072948	6/1 LB
Natural Gluten Free Vegetable Base made with Natural Ingredients GF	0-00-74826-05406-6	12073021	6/1 LB



Alfredo Creamed Fregula made with
MINOR'S® Vegan Alfredo Sauce



Reduced Stocks	GTIN/UPC Code	Nestlé Code	Pack Size
Classical Reductions™ Reduced Brown Stock GF	0-00-74826-484-04-7	12377099	4/3 LB
Classical Reductions™ Reduced Vegetable Stock GF	0-00-74826-493-04-9	12377087	4/3 LB
Classical Reductions Reduced Chicken Stock GF	0-00-74826-110-04-5	12328161	4/3 LB

Sauce Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Alfredo Sauce Concentrate GF	0-00-74826-78606-6	11003001	6/13.6 OZ
Beef Au Jus Concentrate GF	0-00-74826-90306-7	11003057	6/1 LB
Demi-Glace Concentrate	0-00-74826-78304-1	11002996	4/4.25 LB
Demi-Glace Concentrate	0-00-74826-78306-5	11002997	6/13.6 OZ
Hollandaise GF	0-00-74826-78406-2	11002999	6/12 OZ

Gravy Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Gravy	0-00-74826-39006-5	11003382	6/13.6 OZ
Turkey Gravy NAMSG	0-00-74826-205062-00	11003440	6/13.6 OZ

Chef Specialties	GTIN/UPC Code	Nestlé Code	Pack Size
Culinary Cream	0-00-74826-73002-1	11003021	2/5 LB
Culinary Cream	0-00-74826-73004-5	11003022	4/5 LB
Culinary Cream	007482673003-8	12501925	1/28 LB

Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
GreenLeaf™ Basil Pesto GF	0-00-74826-342-07-1	12358821	3/1.6 LB
Lemon Wine Sauce GF	0-00-74826-106-04-8	11003424	4/2.5 LB
Beef Demi Glace GF	0-00-74826-605-07-7	12145529	4/5 LB
Vegan Alfredo Sauce Pouch	0-00-5500040588-1	12366086	6/32 OZ

Flavor Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Ancho GF	0-00-74826-68006-7	11003106	6/14.4 OZ
Chipotle GF	0-00-74826-68606-9	11003109	6/14.4 OZ
Cilantro Lime GF	0-00-74826-14806-2	11003436	6/13.6 OZ
Fire Roasted Poblano GF	0-00-74826-18306-3	12225862	6/13.6 OZ
Roasted Garlic GF	0-00-74826-14206-0	11003432	6/1 LB
Masala Curry GF	0-00-74826-49106-9	12375216	6/14.4 OZ

RTU Shelf-Stable Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Bourbon Style	0-00-50000-55897-1	11001244	4/.5 gallon
Caribbean	0-00-50000-78312-0	11002056	4/.5 gallon
Chile Garlic	0-00-50000-31631-1	11001950	4/.5 gallon
General Tso's	0-00-50000-31310-5	12043341	4/.5 gallon
Sesame	0-00-50000-31620-5	11001944	4/.5 gallon
Stir Fry	0-00-50000-31611-3	11001949	4/.5 gallon
Sweet Chili	0-00-50000-78304-5	12069796	4/.5 gallon
Sweet & Sour	0-00-50000-31681-6	08501534	6/.5 gallon
Sweet & Spicy Plum	0-00-50000-54267-3	11001920	4/.5 gallon
Szechuan	0-00-50000-31661-8	11001952	4/.5 gallon
Teriyaki	0-00-50000-31650-2	11001951	4/.5 gallon
Zesty Orange	0-00-50000-54742-5	11001195	4/.5 gallon

Sauce Preps	GTIN/UPC Code	Nestlé Code	Pack Size
Au Jus Prep	0-00-74826-90101-8	12313814	12/1 PT

Eggplant and Garlicky Lentils made with MINOR'S®
Classical Reductions™ Reduced Vegetable Stock



**T E S T E D
R E A D Y - T O - E A T**

MAKE IT READY-TO-EAT WITH MINOR'S®

**MINOR'S® Ready to Flavor Bases, Concentrates,
Reduced Stocks and Sauces are tested Ready-to-Eat.**

According to FDA and USDA, “ready to eat” (RTE) means the food is in a form that is edible without any additional preparation to achieve food safety. With this investment in our manufacturing kitchen, we have further optimized the sourcing and handling of our ingredients, enhanced our kitchen processes and advanced to a high-hygiene packaging environment.

Ingredient Sourcing: We evaluate every single ingredient to meet or exceed global standards and limit our number of suppliers to control end-product consistency.

Ingredient Handling: Every incoming shipment is tested for absence of pathogens and evaluated for proper sensory attributes.

High-Hygiene Packaging: To limit traffic flow of people and materials, packaging areas are high-hygiene, restricted (air-lock) zones with HEPA-filtered air. Comprehensive USDA Standards: In addition to daily internal audits, the USDA can sample finished RTE products at any time and has an on-site representative present at all shifts.

**To start crafting with MINOR'S®,
contact one of our chefs at 1.800.243.8822
or visit minorsfoodservice.com.**