

IMPROVE *Efficiency.* MAINTAIN *Quality.*

Gain efficiencies in advance prep and large-batch production while maintaining the utmost in quality and taste from MINOR'S®.



Experience the benefits of the MINOR'S® bases and culinary products you trust on a larger scale.

- Save time: open one pail vs multiple tubs
- Reduce waste of plastic and corrugation
- MINOR'S® large pails are available in sizes ranging from 25LB to 50LB



VALIDATED READY-TO-EAT (RTE) ENSURES FOOD SAFETY

Like all MINOR'S® products, our large pails still offer the RTE advantage: safe and ready for use without an added cook step.

MINOR'S® ensures harmful bacteria is destroyed during production by meeting strict USDA and FDA standards with our enhanced kitchen processes, advanced high-hygiene packaging environment and rigorous end-to-end ingredient sourcing and handling procedures.

MINOR'S® Large Volume Products



Product Name	Pack Size	GTIN/UPC Code	Distributor Code
Culinary Cream	1/30 LB	00074826730052	
Dry Roux	1/40 LB	10074826604053	
Freeze/ThawThickener	1/35 LB	10065000603030	
Chicken Base (NAMSG)	1/25 LB	10074826459035	
Chicken Base (NAMSG)	1/50 LB	10074826459059	
Chicken Base	1/25 LB	10074826460031	
Beef Base (NAMSG)	1/25 LB	10074826329031	
Crab Base (NAMSG, GF)	1/25 LB	00074826365025	
Clam Base (NAMSG, GF)	1/25 LB	10074826649030	
Lobster Base (NAMSG)	1/25 LB	00074826210035	
Shrimp Base (NAMSG)	1/25 LB	00074826211032	
Classical Reductions Reduced Chicken Stock	1/25 LB	00074826110021	

Interested in efficiency tips and recipe ideas?
Talk with a MINOR'S® Chef today.
1-800-243-8822 flavormeansbusiness.com

 **MINOR'S**
TRUSTED BY CHEFS®