

# MINOR'S® Bulk Products



## IMPROVE *Efficiency.* MAINTAIN *Quality.*

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

- **Save time: open one pail vs multiple tubs**
- **Reduce waste of plastic and corrugation**

## READY-TO-EAT STATUS ENSURES FOOD SAFETY

- Like all MINOR'S® products, our large pails are 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.
- Our tested Ready-To-Eat status is supported by our enhanced kitchen processes, high-hygiene packaging environment and rigorous end-to-end ingredient sourcing and handling procedures.



## MINOR'S® Bulk Products

PRODUCT/SIZE	GLOBE CODE	GTIN/UPC CODE	DISTRIBUTOR CODE
Culinary Cream, 1/28lb	12501925	0-00-74826-73003-8	
Chicken Base (NAMSG), 1/25 lb	11003368	0-00-74826-45903-5	
Beef Base (NAMSG), 1/25lb	11003342	0-00-74826-32903-1	
Crab Base (NAMSG, GF), 1/25lb	12444579	0-00-74826-36502-5	
Clam Base (NAMSG, GF), 1/25lb	11003101	0-00-74826-64903-0	
Lobster Base (NAMSG), 1/25lb	12444601	0-00-74826-21003-5	
Mirepoix (NAMGS, GF), 1/25lb	11001999	0-00-74826-03303-0	
Shrimp Base (NAMSG), 1/25lb	12444600	0-00-74826-21103-2	

NAMSG = No Added MSG    GF = Gluten Free



*We're here to help. To start creating the right menu for your guests, contact a MINOR'S® chef.*

**1.800.243.8822** [minorsfoodservice.com](http://minorsfoodservice.com)