

# MINOR'S



# OR'S

— Make it with —  
**MINOR'S.**  
*Product Line Brochure*



# COOKING IS AN ART.

Recipes are living stories that are told,  
retold and reimaged.

For every dish, there are countless ways a  
chef could bring it to life. It's what inspires  
us to keep doing what we do – making  
products that help people create, express  
and explore food.

For over 70 years, MINOR'S® has created  
the very best scratch-quality bases,  
reductions, flavor concentrates, sauces and  
gravies. Products that provide an inspired  
canvas for chefs to build upon, that capture  
imaginations and captivate palates.

MINOR'S® is here to **ignite**  
**culinary expression.**

— *Make it with* —  
**MINOR'S®**

## Minor's moments. Major leaps.

In 1951, food-obsessed  
chemist, Dr. L.J. Minor,  
started a food revolution.  
He would do the prep, the  
manual labor, so chefs  
could spend their valuable  
time perfecting recipes and  
making innovative, delicious  
food. He borrowed a mixer,  
went into the kitchen, and  
created a chicken base.

Then, phase two was born.  
He turned the traditional  
sales and marketing model  
on its head and hired his  
target audience: chefs. It  
became the foundation  
of Minor's: a partnership  
between those making the  
product and those using it.  
Today, we call it the  
Chef-to-Chef Difference.

### 1951

Dr. L.J. Minor developed  
the first refrigerated, meat-  
first base.

### 1970

Began loyal  
sponsorship of American  
Culinary Federation.

### 1977

Dr. L.J. Minor, Chef Louis  
I Szathmary and Lt. Gen.  
John D. McLaughlin were  
successful in elevating  
the status of Chef from  
the "Services" to the  
"Professional" category.

### 2015

MINOR'S® production  
kitchen in Cleveland, OH,  
became a zero waste for  
disposal facility.

### 2016

Launched Ready to Eat  
innovation allowing chefs to  
use MINOR'S® in hot or cold  
applications, without the  
added step of cooking.

### TODAY

MINOR'S® is the market  
share leader and the most  
trusted base brand.\*

\*Datassential, Edibility Study, 2023.



*Chicken Ancho Adobo*



## The Chef-to-Chef Difference.

Our product is not an ingredient. It's a partnership—with you. Think of us as your sous chef in the kitchen. We know what products, solutions and inspiration you need, because we've been there. Using decades of real-life restaurant experience, we've created a line of products made from high-quality ingredients to help you conquer your kitchen's greatest challenges. But that's just the beginning. As our customer, you get access to our team's expertise including:

- In-depth analysis of your kitchen
- Insight on minimizing labor costs, maximizing inventory and maintaining budgets
- Access to the latest research and trends
- Custom menu ideation based on your customers' needs and demands
- Chefs always on-call to answer questions, provide solutions and support

## We're here to help.

Start talking to a MINOR'S® chef today at **1.800.243.8822** or visit [minorsfoodservice.com](https://minorsfoodservice.com).



# MAKE IT DELICIOUS. AND SUSTAINABLE.

### How we source it.

We've set Responsible Sourcing Guidelines to improve the sustainability of our supply chain and guide all operations.

### How we make it.

We know the best way to eliminate waste is to make less of it. The Nestlé Professional Minor's® Factory in Cleveland, OH is leading the way in our sustainability effort with zero factory waste for disposal.

### How we get it to you.

We're working toward a waste free future beyond our kitchens and factories. That includes a goal of 100% recyclable or reusable packaging by 2025, and we're well on our way.



# STOCK



*Mediterranean  
Falafel Bowl*



*Eggplant and Garlicky Lentils*

## CLASSICAL REDUCTIONS™ REDUCED STOCKS

Performs like scratch for  
tradition with ease.



### Classical Reductions™ Reduced Brown Stock

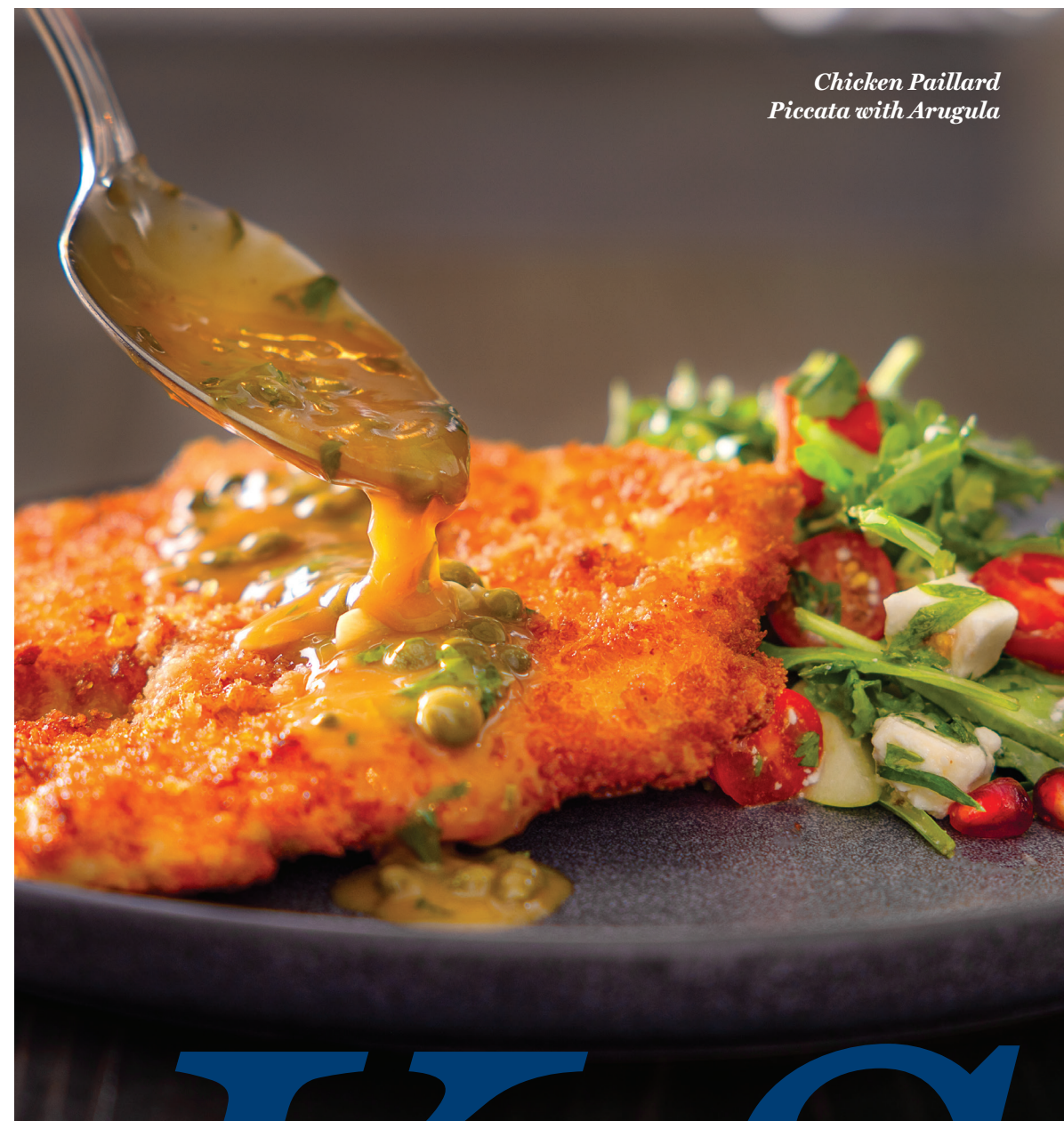
Real, concentrated beef stock results  
in rich gelatinous mouthfeel while the  
addition of mushrooms adds savory  
depth of flavor.

### Classical Reductions™ Reduced Chicken Stock

Robust, roasted chicken flavor made  
with real stock and a blend of slow-  
simmered ingredients result 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.



*Chicken Paillard  
Piccata with Arugula*

# CKS



# BASES



*Grilled Burger with Beefy Aioli*



*Drunken  
Clams in  
White Wine*

## BASES

The value of greater flavor and yield.



### POULTRY BASES

#### Chicken Base

Made from USDA-inspected poultry and freshly cooked in natural juices for rich, full flavor, this base instantly creates a fully seasoned stock or broth for soups, sauces and gravies.

*Also available in Low Sodium and Gluten Free Made with Natural<sup>†</sup> Ingredients*

#### Turkey Base

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

### MEAT BASES

#### 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.

*Also available in Low Sodium and Gluten Free Made with Natural<sup>†</sup> Ingredients.*

#### 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.

### SEAFOOD BASES

#### 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 crêpes.

#### 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 Newberg.

#### 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

#### 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.

*Also available in Low Sodium and Gluten Free Made with Natural<sup>†</sup> Ingredients.*

# ES

<sup>†</sup> Minimally processed. No artificial ingredients. When applicable, colors are added from natural sources.



# SAU



*General Tso's  
Chicken Salad*



*Bourbon and Honey Toast*

## 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.

### General Tso's

This popular Asian-style sauce features a fiery blend of ginger, garlic and sesame.

### Pineapple Jalapeño

Bright pineapple and fiery jalapeños join forces to turn up the sweet heat on a variety of dishes on your menu.

### 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.

### 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.



*Sweet Chili  
Shrimp Po' Boy*

# CE'S



# FLAVOR

## 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.

### 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.



*Jalapeño Pineapple  
Porchetta Sandwich*



*Eggs de Provence Toast*



*Seared Salmon  
with Poblano  
Hollandaise*

# FOR



# GR

## SAUCES AND GRAVIES

Add rich flavor and value to the center of the plate.



### SAUCES

#### Harissa

This globally-inspired sauce combines the smoky flavor of roasted red peppers with a fiery spice blend for an added kick in every dish.

#### 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

#### 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

#### Beef Gravy

Roasted beef and beef stock come together to give a 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

#### 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.



*Dipped Beef  
Umami Burger*



*Vegan Fettuccine Alfredo*



*Braised Burgundy  
Short Rib*

# MINORS



# DRIZZLES



*Misoyaki Salmon and  
Whole Grain Bowl*



*Thai  
Lemongrass  
BBQ Sticky  
Chicken Wings*

## DRIZZLES FINISHING SAUCES

Turn any dish into a  
showstopper, in seconds.

**Chipotle Lime**  
Zesty citrus meets smoky peppers  
for a fresh and flavorful finish.

**Lemongrass BBQ**  
Fresh lemongrass flavor combines  
with traditional BBQ for a bright  
and tangy Asian-inspired sauce.

**Maple Bourbon BBQ**  
Brown sugar, molasses and aged  
bourbon flavors meld with maple  
syrup and BBQ for an irresistible  
balance of sweet and smoky flavor.

**Misoyaki Drizzle**  
Aged miso adds a layer of  
complexity to traditional teriyaki  
for a burst of umami in every bite.



*Fire-Roasted Corn  
Esquites Pizza*

# FINISHES



# culinary

## 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. Three reasons why you'll love it:

- Prevents cold salads and slaws from wilting thanks to its neutral flavor.
- Adds stability to salad dressings or prevents broken sauces or cream soups.
- Keeps scrambled eggs fluffy for hours on the steam table.



*Vegetable  
Cobbler  
with Herbed  
Biscuits*



*Oat Milk Panna Cotta with  
Pistachios, Strawberries  
and Raw Milk*



*Bourbon Old Fashioned  
Orange Cake*

# VARY



POULTRY BASES	GTIN/UPC Code	Nestlé Code	Pack Size
Chicken	0-00-74826-46001-0	11003373	12/1 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
Turkey NAMSG <span>GF</span>	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 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 <span>GF</span>	0-00-74826-25906-5	11003452	6/1 LB
Pork NAMSG <span>GF</span>	0-00-74826-09306-5	11003310	6/1 LB

SEAFOOD BASES	GTIN/UPC Code	Nestlé Code	Pack Size
Clam NAMSG <span>GF</span>	0-00-74826-64906-4	11003094	6/1 LB
Clam NAMSG <span>GF</span>	1-00-74826-64903-0	11003101	1/25 LB
Crab NAMSG <span>GF</span>	0-00-74826-36506-3	11003327	6/1 LB
Crab NAMSG <span>GF</span>	0-00-74826-36502-5	12444579	1/25 LB
Lobster NAMSG <span>GF</span>	0-00-74826-21006-6	11003461	6/1 LB
Lobster NAMSG <span>GF</span>	0-00-74826-21003-5	12444601	1/25 LB
Seafood NAMSG <span>GF</span>	0-00-74826-22706-4	11003470	6/1 LB
Shrimp NAMSG <span>GF</span>	0-00-74826-21106-3	11003464	6/1 LB
Shrimp NAMSG <span>GF</span>	0-00-74826-21103-2	12444600	1/25 LB

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

LOW SODIUM BASES	GTIN/UPC Code	Nestlé Code	Pack Size
Beef NAMSG <span>GF</span>	0-00-74826-33206-5	11003343	6/1 LB
Beef NAMSG <span>GF</span>	0-00-74826-33204-1	11003345	4/5 LB
Chicken NAMSG <span>GF</span>	0-00-74826-46206-9	11003078	6/1 LB
Vegetable NAMSG <span>GF</span>	0-00-74826-05706-7	11003257	6/1 LB

GLUTEN FREE, NATURAL INGREDIENT BASES	GTIN/UPC Code	Nestlé Code	Pack Size
Gluten Free Beef Base made with Natural <sup>†</sup> Ingredients <span>GF</span>	0-00-74826-38306-7	12073020	6/1 LB
Gluten Free Chicken Base made with Natural <sup>†</sup> Ingredients <span>GF</span>	0-00-74826-43706-7	12072948	6/1 LB

Gluten Free Vegetable Base made with Natural <sup>†</sup> Ingredients <span>GF</span>	0-00-74826-05406-6	12073021	6/1 LB
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<sup>†</sup> Minimally processed, except for autolyzed yeast extract. No artificial ingredients.



Esquites Spaetzle

REDUCED STOCKS	GTIN/UPC Code	Nestlé Code	Pack Size
Classical Reductions™ Reduced Brown Stock <span>GF</span>	0-00-74826-484-04-7	12377099	4/3 LB
Classical Reductions™ Reduced Chicken Stock <span>GF</span>	0-00-74826-110-04-5	12328161	4/3 LB

Classical Reductions™ Reduced Vegetable Stock <span>GF</span>	0-00-74826-493-04-9	12377087	4/3 LB
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SAUCE CONCENTRATES	GTIN/UPC Code	Nestlé Code	Pack Size
Alfredo Sauce Concentrate <span>GF</span>	0-00-74826-78606-6	11003001	6/13.6 OZ
Beef Au Jus Concentrate <span>GF</span>	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

GRAVY CONCENTRATES	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Gravy	0-00-74826-39006-5	11003382	6/13.6 OZ
Turkey Gravy NAMSG	0-00-74826-20506-2	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	0-00-74826-73003-8	12501925	1/28 LB

SAUCES	GTIN/UPC Code	Nestlé Code	Pack Size
Au Jus Prep	0-00-74826-90101-8	12313814	12/1 PT
Harissa	0-00-74826-77506-0	12581783	6/13.6 OZ
Vegan Alfredo Sauce Pouch	0-00-5500040588-1	12366086	6/32 OZ

FLAVOR CONCENTRATES	GTIN/UPC Code	Nestlé Code	Pack Size
Ancho <span>GF</span>	0-00-74826-68006-7	11003106	6/14.4 OZ
Chipotle <span>GF</span>	0-00-74826-68606-9	11003109	6/14.4 OZ
Fire Roasted Poblano <span>GF</span>	0-00-74826-18306-3	12225862	6/13.6 OZ
Roasted Garlic <span>GF</span>	0-00-74826-14206-0	11003432	6/1 LB

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
General Tso's	0-00-50000-31310-5	12043341	4/5 gallon
Pineapple Jalapeño	0-00-50000-52501-0	12578431	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
Teriyaki	0-00-50000-31650-2	11001951	4/5 gallon
Zesty Orange	0-00-50000-54742-5	11001195	4/5 gallon

DRIZZLES FINISHING SAUCES	GTIN/UPC Code	Nestlé Code	Pack Size
Chipotle Lime <span>GF</span>	0-00-50000-79258-0	12495869	6/12 OZ
Lemongrass BBQ	0-00-50000-95888-7	12495867	6/12 OZ
Maple Bourbon BBQ <span>GF</span>	0-00-50000-20423-6	12495866	6/12 OZ
Misoyaki	0-00-50000-53899-7	12495868	6/12 OZ



Chipotle Alfredo Enchiladas



# MAKE IT *Ready-To-Eat* WITH MINOR'S®



*Chicken Mushroom  
Parmesan Risotto*

## TESTED READY-TO-EAT

Everything we make is tested Ready-to-Eat. That means our products are ready to use the moment you open them, without the added step of having to cook them.

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:

- Optimized the sourcing and handling of our ingredients
- Enhanced our kitchen processes
- Advanced to a high-hygiene packaging environment

To make it with MINOR'S®,  
*contact one of our chefs at*  
**1.800.243.8822 or visit**  
**[minorsfoodservice.com](https://minorsfoodservice.com).**



— *Make it with* —  
**MINOR'S<sup>®</sup>**

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