

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.



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PRODUCT/SIZE	GLOBE CODE	GTIN/UPC CODE	ENTER NUMBER OF CASES PER MONTH		
			OCTOBER	NOVEMBER	DECEMBER
Beef Au Jus Concentrate (NAMSG), 1/25lb	12581771	0-00-74826-90303-3		NA	NA
Beef Base (NAMSG), 1/25lb	11003342	0-00-74826-32903-1			
Chicken Base (NAMSG), 1/25 lb	11003368	0-00-74826-45903-5			
Clam Base (NAMSG, GF), 1/25lb	11003101	0-00-74826-64903-0		NA	NA
Crab Base (NAMSG, GF), 1/25lb	12444579	0-00-74826-36502-5	NA	NA	
Culinary Cream, 1/28lb	12501925	0-00-74826-73003-8			
Demi Glace Concentrate (NAMSG), 1/25lb	12577191	0-00-74826-78303-4	NA		
Lobster Base (NAMSG), 1/25lb	12444601	0-00-74826-21003-5	NA		NA
Mirepoix (NAMGS, GF), 1/25lb	11001999	0-00-74826-03303-0			
Shrimp Base (NAMSG), 1/25lb	12444600	0-00-74826-21103-2		NA	NA

NAMSG = No Added MSG GF = Gluten Free

Sales Rep Name: _____

Operator/Distributor Name: _____

Operator/Distributor Contact: _____

Address: _____

Phone Number: _____



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

Submission of this form is submitted in good faith to take inventory.