Deluxe Beef Flavor Bouillon Base

No Added MSG*

Product Description

A light brown granular base similar to European style bases. Prepared, the product creates a rich, natural stock with the pleasant flavor and aroma characteristic of cooked beef stock. Plant-based and vegan. Made in the USA.

Product Usage

Prepare stock or seasoning by dissolving product in water. A soup base makes an excellent foundation for creating or enhancing stocks, sauces, and gravies. Use prepared stock to create home-style soups or to enhance pasta or rice dishes. Contact RC Fine Foods for recipe ideas or suggested uses.

Packaging Sizes and Product Yield

Packaged in HDPE (BPA/Phthalate-free) jars or pails. Each container has a lot code and "Best If Used By" date.
Product Number: 12231
Pack Size: 12/1 lb jars
Yield: 5 gallons/pound

Storage Conditions and Shelf Life

Storage: Store in a cool, dry place.
Shelf Life: 12 months.

Ingredient Statement

Salt, sugar; hydrolyzed corn, soy, and wheat protein; dextrose, palm oil, food starch – modified, natural flavors, yeast extract, hydrolyzed corn protein, disodium inosinate, disodium guanylate, caramel color, and spices.
Contains Soy, Wheat.
Plant-Based
Contains a bioengineered food ingredient.

Nutritional Information

Product Prepared with: Water

	Prepared	Per 100 grams (base)
Weight or Serving Size	6 g (1 cup)	100 g
Calories	15	297
Total Fat	0 g	7.7 g
Saturated Fat	0 g	3.8 g
Trans Fat	0 g	0.1 g
Cholesterol	0 mg	0 mg
Sodium	720 mg	12,700 mg
Total Carbohydrates	3 g	45.5 g
Dietary Fiber	0 g	0.1 g
Total Sugars	2 g	38.4 g
Added Sugars	1 g	22.5 g
Protein	1 g	11 g
Vitamin D	0 mcg	0 mcg
Calcium	2 mg	38.7 mg
Iron	0 mg	0.6 mg
Potassium	8 mg	150 mg

For Percentages of Daily Values, please refer to RC Nutritional Information Formats.

*Contains no added MSG except for that which is naturally occurring.

For Additional Product Information or Recipe Ideas contact:
RC Fine Foods • P.O. Box 236 • Belle Mead, NJ 08502
1-800-526-3953 • Fax 1-908-359-6957 • www.rcfinefoods.com

Revision Date: 06/27/2023 v.220119