Lobster Base
Gluten-Free • No Added MSG

Product Description
A paste base made with lobster meat from North Atlantic waters. This base is Gluten-Free and contains no added monosodium glutamate. Prepared, this base has a pleasant flavor and aroma characteristic of lobster stock. The base and prepared stock have an attractive natural light pink color. Made in the USA.

Product Usage
Prepare an instant lobster stock by dissolving product in water. A soup base makes an excellent foundation for creating or seasoning stocks and sauces. Use prepared stock to create bisques, soups and chowders, to enhance pasta dishes, or to season stuffing. Contact RC Fine Foods for recipe ideas or suggested uses.

Packaging Sizes and Product Yield
Packaged in BPA/Phthalate-free HDPE jars or pails. Each container has a lot code and "Best If Used By" date.

Product Number:	13121	13123	13125
Pack Size:	12/1 lb jars	6/1 lb jars	15 lb pail
Yields:	4 gallons/pound		

Storage Conditions and Shelf Life
Storage: Refrigerate upon receipt
Shelf Life: 9 months

Ingredient Statement
Lobster meat, salt, sugar, yeast extract, potato flour, onion powder, lobster extract powder (maltodextrin, salt, spiny lobster extract), spice, garlic powder and citric acid.
Allergen: Shellfish (Lobster).

Nutritional Information
Product Prepared with: Water

	Prepared	Per 100 grams (base)
Weight or Serving Size	7 g (1 cup)	100 g
Calories	10	161
Total Fat	0 g	0.2 g
Saturated Fat	0 g	0 g
Trans Fat	0 g	0 g
Cholesterol	0 mg	27.4 mg
Sodium	810 mg	11,440 mg
Total Carbohydrates	2 g	25.3 g
Dietary Fiber	0 g	0.8 g
Total Sugars	1 g	17.4 g
Added Sugars	1 g	17.0 g
Protein	1 g	13.7 g
Vitamin D	0 mcg	0 mcg
Calcium	3 mg	48.5 mg
Iron	0 mg	1.1 mg
Potassium	33 mg	469 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:
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