Turkey Base

No Added MSG*

Product Description

A light tan paste base made with cooked turkey meat and turkey fat. Turkey Base is USDA inspected. Prepared, the base has the pleasant flavor and aroma characteristic of turkey stock. This product is also available with monosodium glutamate (MSG). 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 BPA/Phthalate-free HDPE jars or pails. Each container has a lot code and "Best If Used By" date.

Product Number:	14351	14353	14355
Pack Size:	12/1 lb jars	6/1 lb jars	30 lb pail
Yields:	5 gallons/pound		

Storage Conditions and Shelf Life

Storage: Refrigerate upon receipt.
Shelf Life: 12 months.

Ingredient Statement

Turkey meat, salt, sugar, turkey fat, onion powder, yeast extract, hydrolyzed corn protein, natural flavors, potato flour, dextrose, disodium inosinate, disodium guanylate, spices, and garlic powder.
Contains a bioengineered ingredient.

Nutritional Information

Product Prepared with: Water

	Prepared	Per 100 grams (base)
Weight or Serving Size	6 g (1 cup)	100 g
Calories	15	232
Total Fat	0.5 g	9.2 g
Saturated Fat	0 g	2.7 g
Trans Fat	0 g	0.3 g
Cholesterol	0 mg	31.2 mg
Sodium	620 mg	10,990 mg
Total Carbohydrates	2 g	26.7 g
Dietary Fiber	0 g	0.1 g
Total Sugar	1 g	22.4 g
Added Sugars	1 g	21.9 g
Protein	1 g	9.3 g
Vitamin D	0 mcg	0 mcg
Calcium	1 mg	25.4 mg
Iron	0 mg	0.8 mg
Potassium	11 mg	200 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

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