



## GEL SPICE COMPANY, INC.

Superior Quality Spices, Seeds & Specialty Items · Importers & Manufacturers

### **POWDERED BEEF FLAVORED BOUILLON**

<b><u>GENERAL:</u></b>	Beef Flavored Soup Base is a free flowing powder for culinary use with soups, gravies and sauces. It is a brown granular dry blend. Product shall be free of defects and decay and shall comply in every respect with the Federal Food, Drug and Cosmetic Act.						
<b><u>INGREDIENTS:</u></b>	Salt, Hydrolyzed Corn Protein, Maltodextrin, Monosodium Glutamate, Onion Powder, Caramel Color, Garlic Powder, Sugar, Dextrose, Cornstarch, Paprika (color), Tricalcium Phosphate, Silicon Dioxide (free flowing agent) and Natural Flavor.						
<b><u>ANALYTICAL:</u></b>	<table><tr><td>Moisture:</td><td>10.0% max. ASTA #2.0</td></tr><tr><td>Insect Fragments:</td><td>Irreducible minimum</td></tr><tr><td>Extraneous Matter:</td><td>Shall contain an irreducible minimum of extraneous matter consistent with the best cleaning procedure available.</td></tr></table>	Moisture:	10.0% max. ASTA #2.0	Insect Fragments:	Irreducible minimum	Extraneous Matter:	Shall contain an irreducible minimum of extraneous matter consistent with the best cleaning procedure available.
Moisture:	10.0% max. ASTA #2.0						
Insect Fragments:	Irreducible minimum						
Extraneous Matter:	Shall contain an irreducible minimum of extraneous matter consistent with the best cleaning procedure available.						
<b><u>NUTRITIONAL:</u></b>	Serving size: 3/4 tsp (3g). Amount per serving: <b>Calories</b> 0, Fat Cal 0, <b>Total Fat</b> 0 (0% DV), <b>Sodium</b> 760 mg (32% DV), <b>Total Carb.</b> 0g, <b>Protein</b> 0g. Not a significant source of fat, cholesterol, dietary fiber, sugars, vitamin A or C, calcium and iron. DV based on a 2,000 calorie diet.						
<b><u>STORAGE/SHELF LIFE:</u></b>	The product should be stored under normal food warehouse conditions at cool temperatures of °50 -70°F (10 -21°C) with a relative humidity of 70%. Avoid exposure to direct sunlight or to excessive heat. The shelf life is 12 months packed as bulk and 36 months in a packaged container.						

Written by: Gershon Engel, VP Purchasing	Approved by: Wayne J. Arrighi, SQF Practitioner /QA Manager Approved/Original Effective Date: September 21, 2011	Revision # + Date: Original Revision: N/A Revised by: N/A
--	---	---