

#### **KNORR**

## 003214 - Base Vegetable Bouillion Liquid



95

20

0%

0%

1%

0%

%

0%

0% 0%

0%

30%

% Daily Value\*

(100g)

**Nutrition Facts** 

Servings per Container

Serving size

Total Fat 0g

Amount per serving **Calories** 

Saturated Fat 0g

**Total Carbohydrate 5g** 

Total Sugars 1g

Includes Added Sugar

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories

a day is used for general nutrition advice.

Trans Fat 0g Cholesterol 0mg

Sodium 700mg

Dietary Fiber 0g

Protein 3g

Iron 0mg

Vitamin D 0mg Calcium 0mg

Potassium 0mg

Add rich flavor and aroma to your menu items while minimizing kitchen prep time with Knorr Ultimate Liquid Concentrated Vegetable Base. Designed by chefs for chefs, this liquid vegetable broth concentrate offers a faster, more flavorful alternative to paste vegetable soup bases. The soup mix instantly dissolves when added to boiling water, creating a delicious, aromatic vegetable broth that closely approximates a from-scratch recipe. Use it as a vegetable stock for a hearty stew, or as a starting point for a rich gravy. Ideal for restaurants, catering services, and other fast-paced kitchen environments, this liquid concentrated vegetable bouillon brings premium quality and outstanding efficiency to any culinary establishment.



#### \* Benefits

Ingredients

Concentrated base instantly creates vegetable broths and stocks Offers exceptional flavor, color, and aroma Liquid concentrate delivers better flavor and shorter prep times than paste bases Awarded the Master Chefs' Institute Seal of Excellence; contains no artificial flavors, colors, or preservatives Delicious, hearty vegetable taste is ideal for soups, sauces, and glazes Gluten Free

| /EGETABLE JUICE BLEND (WATER,     |
|-----------------------------------|
| CARROT JUIČE CONCENTRATE, CÉLERY  |
| UICE                              |
| CONCENTRATE, ONION JUICE          |
| CONCENTRATE, CABBAGE JUICE,       |
| TOMATO JUICE CONCENTRATE, SALT,   |
| CITRIC ACID), MALTODEXTRIN, SALT, |
| SLIGAR VEAST EXTRACT GARLIC       |

POWDÉR, MUSHROOM JUICE

CONCENTRATE, SPICE, NATURAL

**Handling Suggestions** 

A Allergens

### No refrigeration needed after opening. Rinse and dry Bottle Cap completely after use.

## Serving Suggestions

**KEEP** 

FLAVOR.

## **Prep & Cooking Suggestions**

Shake well before use. Combine Base with boiling water for a rich instant broth or stock. Note: Product will thicken when cold. bring to room temperature and shake vigorously.

# **Product Specifications**

|   | ct Category     |
|---|-----------------|
| KNORR Unilever Foods Solutions - North America Salt, Spices | s, & Seasonings |

| MFG #              | SPC #  | GTIN           | Pack | Pack Desc. |
|--------------------|--------|----------------|------|------------|
| 000000000067496197 | 003214 | 10048001145457 | 4    | 4 / cs     |

| Gross Weight | Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|--------------|-------------------|--------|-----------------|
| 12.36lb      | 8lb        | No           | USA               | No     | No              |

| Shipping Information |        |        |         |       |            |                      |  |
|----------------------|--------|--------|---------|-------|------------|----------------------|--|
| Length               | Width  | Height | Volume  | TIxHI | Shelf Life | Storage Temp From/To |  |
| 7.88in               | 6.13in | 11in   | 0.31ft3 | 37x4  | 365DAYS    | 40°F / 104°F         |  |





#### **KNORR**

# 003214 - Base Vegetable Bouillion Liquid



Add rich flavor and aroma to your menu items while minimizing kitchen prep time with Knorr Ultimate Liquid Concentrated Vegetable Base. Designed by chefs for chefs, this liquid vegetable broth concentrate offers a faster, more flavorful alternative to paste vegetable soup bases. The soup mix instantly dissolves when added to boiling water, creating a delicious, aromatic vegetable broth that closely approximates a from-scratch recipe. Use it as a vegetable stock for a hearty stew, or as a starting point for a rich gravy, Ideal for restaurants, catering services, and other fast-paced kitchen environments, this liquid concentrated vegetable bouillon brings premium quality and outstanding efficiency to any culinary establishment.

## Nutrition Analysis - By Measure

| Calories             | 20kcal | Total Fat           | 0g  | Sodium         | 700mg |
|----------------------|--------|---------------------|-----|----------------|-------|
| Protein              | 3      | Trans Fats          | 0g  | Calcium        | 0mg   |
| Total Carbohydrates… | 5g     | Saturated Fat       | 0g  | Iron           | 0mg   |
| Sugars               | 1g     | Added Sugars        |     | Potassium      | 0mg   |
| Dietary Fiber        | 0g     | Polyunsaturated Fat | 0g  | Zinc           |       |
| Lactose              |        | Monounsaturated Fat | 0g  | Phosphorus     |       |
| Sucrose              |        | Cholesterol         | 0mg |                |       |
| Vitamin A(IU)•       | 0      | Vitamin D           | 0mg | Thiamin        |       |
| Vitamin A(RE)        |        | Vitamin E           |     | Niacin         |       |
| Vitamin C            | 0mg    | Folate              |     | Riboflavin     |       |
| Magnesium            |        | Vitamin B-6         |     | Vitamin B-1 2• |       |
| Monosodium           |        | Sulphites           |     | Nitrates       |       |

# Additional Images













