MINOR'S® Bulk Products



IMPROVE Efficiency. MAINTAIN Quality.

Gain efficiencies in advance prep and large-batch production while maintaining the utmost in quality and taste from MINOR'S[®].

- Save time: open one pail vs multiple tubs
- Reduce waste of plastic and corrugation

READY-TO-EAT STATUS ENSURES FOOD SAFETY

 Like all MINOR'S[®] products, our large pails are safe and ready for use without an added cook step.





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			ENTER NUMBER OF CASES PER MONTH			
PRODUCT/SIZE	GLOBE CODE	GTIN/UPC CODE	FEBRUARY	MARCH	APRIL	MAY
Beef Au Jus Concentrate (NAMSG), 1/25lb	12581771	0-00-74826-90303-3				
Beef Base (NAMSG), 1/25lb	11003342	0-00-74826-32903-1				
Chicken Base (NAMSG), 1/25 lb	11003368	0-00-74826-45903-5				
Clam Base (NAMSG, GF), 1/25lb	11003101	0-00-74826-64903-0	NA			
Crab Base (NAMSG, GF), 1/25lb	12444579	0-00-74826-36502-5				
Culinary Cream, 1/28lb	12501925	0-00-74826-73003-8				
Demi Glace Concentrate (NAMSG), 1/25lb	12577191	0-00-74826-78303-4				
Lobster Base (NAMSG), 1/25lb	12444601	0-00-74826-21003-5	NA			
Mirepoix (NAMGS, GF), 1/25lb	11001999	0-00-74826-03303-0				
Shrimp Base (NAMSG), 1/25lb	12444600	0-00-74826-21103-2	NA	NA	NA	

 $\mathsf{NAMSG} = \mathsf{No} \; \mathsf{Added} \; \mathsf{MSG} \qquad \mathsf{GF} = \mathsf{Gluten} \; \mathsf{Free}$

Sales Rep Name:
Operator/Distributor Name:
Operator/Distributor Contact:
Address:
Phone Number:





We're here to help. To start creating the right menu for your guests, contact a MINOR'S® chef.

1.800.243.8822 minorsfoodservice.com

Submission of this form is submitted in good faith to take inventory.