

PRODUCT SPECIFICATION

ABSOLUTELY VEGETABLE BASE

Item #24301, 24350

This product is food-grade, and all shipments conform to the Federal Food and Cosmetic Act of June 25, 1938, as amended.

PRODUCT DESCRIPTION

A reduced-sodium brown base with particulates having a savory vegetable flavor.

INGREDIENTS*

Vegetable Stock (Water, Carrots, Celery, Tomato, Peas), Salt, Sugar, Yeast Extract, Soybean Oil, Corn Starch, Onion Powder, Garlic Powder, Citric Acid, Turmeric.

ALLERGENS

None pertaining to the nine major food allergens.

APPLICATION

Suggested application rate is 2.5%.

ANALYTICAL STANDARDS

Water activity: <0.84

MICROBIAL LIMITS

APC: <50,000 cfu/g
E. coli: <10 cfu/g
Salmonella: Negative
Listeria: Negative

OTHER

BE Status: Bioengineered Food

STORAGE & SHELF LIFE

Store sealed containers in a cool, dry area to preserve natural flavor. The shelf life is 12 months providing products are held in the proper storage conditions.

PACKAGING

12/1 lb. plastic containers with resealable lids 1/50 lb. plastic containers with resealable lids

PALLET CONFIGURATION

1 lb.78 Cases/PalletTotal Weight: 936 lb.50 lb.36 Boxes/PalletTotal Weight: 1,800 lb.

Nutrition Fa	ects
Serving size	(6ç
Amount per serving Calories	15
% Da	ily Value
Total Fat 0g	0
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 400mg	17'
Total Carbohydrate 2g	1'
Dietary Fiber 0g	0
Total Sugars 1g	
Includes 1g Added Sugars	2'
Protein 1g	
Vitamin D 0mcg	0'
Calcium 4mg	0
Iron 0mg	0'
Potassium 187mg	4
*The % Daily Value tells you how much a nut serving of food contributes to a daily diet. 2,0 day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Prote	ein 4

*Each customer is responsible for determining the validity of any claims and should consult regulatory advisors to determine proper labeling of the finished product.

This information represents typical values and is presented in the belief that it is accurate and reliable; however, no warranty is either expressed or implied.

Reference: 3.16.23.104

Effective Date: 3/17/2023

Supersedes: 3/13/2023

Prepared by: K Kivi

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QUALITY ASSURANCE

Karlsburger Foods is USDA Inspected, Certified Organic, Certified Halal, FDA Registered and operates under a continuous HACCP plan. Karlsburger Foods tests all finished products for Listeria, Salmonella, aerobic plate count (APC), E. coli, and water activity.

LOT CODE EXPLANATION

CODE DATE: 3030501

3 = Year of manufacture (2023)

03 = Month product was packed (01 = January; 02 = February; 03 = March)

05 = Day of month product was packed

01 = Batch number

100 GRAM NUTRITIONALS

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Gram Weight (g)	6.00	100.00	Vitamin B3 - Niacin Equiv (mg)	0.06	0.95
Basic Components		Vitamin B6 (mg)	0.01	0.14	
Calories (kcal)	14.72	245.31	Vitamin B12 (mcg)	0	0
Calories from SatFat (kcal)	0.64		Vitamin C (mg)	0.27	4.47
Protein (g)	0.54		Vitamin D - IU (IU)	0	0
Carbohydrates (g)	2.25		Vitamin D - mcg (mcg)	0	0
Dietary Fiber (US 2016) (g)	0.18		Vitamin E - Alpha-Toco (mg)	0.04	0.71
Total Sugars (g)	1.33	22.21	Folic Acid (mcg)	0	0
Added Sugar (g)	1.06	17.63	Folate, DFE (mcg DFE)	0.21	3.46
Fat (g)	0.44	7.27	Pantothenic Acid (mg)	0.02	0.26
Saturated Fat (g)	0.07	1.19	Minerals		
Mono Fat (g)	0.10	1.66	Calcium (mg)	4.44	73.95
Poly Fat (g)	0.25	4.18	Fluoride (mg)	0.00	0.01
Trans Fatty Acid (g)	0.00	0.05	lodine (mcg)	0.01	0.23
Cholesterol (mg)	0.01	0.11	Iron (mg)	0.08	1.27
Water (g)	1.34	22.27	Magnesium (mg)	1.13	18.80
Ash (g)	1.40	23.27	Manganese (mg)	0.01	0.16
Vitamins			Phosphorus (mg)	3.47	57.78
Vitamin A - IU (IU)	185.07	3084.52	Potassium (mg)	187.28	3121.38
Vitamin A - RAE (mcg)	5.27	87.89	Selenium (mcg)	0.10	1.62
Vitamin B1 - Thiamin (mg)	0.00	0.08	Sodium (mg)	403.69	6728.16
Vitamin B2 - Riboflavin (mg)	0.00	0.06	Zinc (mg)	0.02	0.34

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The food allergens listed below may produce life-threatening reactions in sensitive individuals. ALLERGEN¹ Soybeans or soybean products Χ Χ Wheat or wheat products Χ Milk Χ Eggs or egg products Χ Peanuts or peanut products ___ If yes, specify Fish and fish products (cod, haddock, salmon) Χ type(s): Crustacean shellfish and their products (shrimp, ___ If yes, specify Χ crab, lobster) type(s): Tree nuts (almond, Brazil nuts, cashew, chestnut, ___ If yes, specify hazelnut (filbert), macadamia nut, pecan, pine Χ type(s): nuts (pinyon, pinon) pistachio, walnut) Sesame Χ __ If yes, specify Sulfites² Χ amount:

¹All products produced by Karlsburger Foods are made on equipment that produces products that contain soybeans, wheat, milk, eggs, peanuts, fish, crustacean shellfish, tree nuts, and sesame. Karlsburger Foods has implemented means to avoid cross contamination with all allergens.

²The Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and must be labeled pursuant to 21 CFR 101.100(a)(4) when present at >10 ppm.