

# EXCEPTIONAL FLAVORS AND FORMATS —A BASE FOR EVERY TASTE

**CUSTOM CULINARY®** IS THE FIRST NATIONAL **BRAND TO ELIMINATE ADDED MSG FROM ITS BRANDED PORTFOLIO** 

Custom Culinary® bases are truly best-in-class, From traditional paste and granular formats to our newest liquid concentrates and ready-to-use Asian broths, we offer an impressive selection of flavor-forward bases suited to every back-of-house need, Custom Culinary® bases are made with the finest ingredients, for quality and performance you can rely on.

## CUSTOM CULINARY® GOLD LABEL TRUE FOUNDATIONS™ BASES

These innovative bases were developed with the needs of both operators and patrons in mind, featuring clean and simple ingredient decks for incredible made-from-scratch flavor.

#### **CUSTOM CULINARY® GOLD LABEL** SAVORY ROASTED® BASES

Choice cuts of premium chicken, beef and garden vegetables are slow-roasted to deliver deep, intense caramelized flavor and aroma—creating a dining experience worthy of your most craveable dishes.

### **CUSTOM CULINARY® GOLD LABEL BASES**

Featuring well-balanced flavor profiles developed to taste, look and perform like scratch-made stock simmered for hours. Lineup includes meatfirst bases, seafood, vegetable and low sodium options.

## CUSTOM CULINARY® MASTER'S TOUCH® BASES

Protein-based stocks highlighting well-rounded meat-driven flavors, with complementary herb and seasoning notes. Wide selection of varieties available, including low sodium options.

#### **CUSTOM CULINARY®** CHEF'S OWN™ BASES

Best-in-class meat-first varieties available at an excellent value. For quality and convenience at a great value, look to our granular paste and dry granular formats.

# CUSTOM CULINARY® GOLD LABEL TRUE FOUNDATIONS™ LIQUID STOCK CONCENTRATES

Chicken, beef and vegetable flavor profiles in a truly convenient format. Create rich soups, stocks and marinades in an instant—or pour on the flavor straight from the bottle, with no mixing required.

### PASSPORT GLOBAL FLAVORS™ BY **CUSTOM CULINARY® ASIAN BROTHS**

Bring on-trend noodle bowls to your menu without the time or labor required to make complex broths from scratch. Frozen ready-to-use format is easy to prepare, simply by boiling or steaming in the bag.

**ROASTED VEGETABLE FLATBREAD** 

FEATURING CUSTOM CULINARY® GOLD LABEL TRUE FOUNDATIONS™ ROASTED VEGETABLE BASE

### THAI SHRIMP AND VEGETABLE NOODLE BOWL

FEATURING PASSPORT GLOBAL FLAVORS™

BY CUSTOM CULINARY®

THAI STYLE VEGETABLE BROTH

### VERSATILITY BEYOND COMPARE

Delicious soups, braises and marinades start with a perfect base. And with Custom Culinary®, the possibilities are endless. Our bases are easy to use across menu applications, saving time and labor while improving consistency in finished dishes.

- Create soups and stocks with madefrom-scratch flavor
- Use as the foundation for rich sauces and gravies
- Develop menu items that meet nutritional demands, such as low sodium, vegan or gluten-free
- Infuse flavor into cooking liquid for grains and vegetables
- Try as a marinade, rub or glaze for proteins
- Ready to use, straight out of the jar—for flavor in an instant







This thick and hearty soup starts with clean, simple ingredients—including our Gold Label True Foundations™ Chicken Base. Its made-fromscratch flavor complements a savory combination of sweet potato, lentil, mirepoix vegetables, red pepper, garlic, toasted almonds and mint.

Gold Label True Foundations™ Chicken Liquid Stock Concentrate can be used in multiple ways—here as a flavor enhancer for taco vegetables and char-grilled chicken thighs. This dish also features citrus-chili slaw and jalapeño relish made with Master's Touch® Ancho Flavor Concentrate.

Meals in a bowl showcase the versatility of our food bases. Here, flank steak is rubbed with Gold Label True Foundations™ Beef Base before char-grilling, while quinoa and farro are prepared in Gold Label True Foundations™ Roasted Vegetable Base instead of water for extra flavor:



### A LOOK AT OUR PORTFOLIO

Custom Culinary<sup>®</sup> bases bring authentic flavor to soups, sauces, stews, braises, sauté applications and more. Our bases portfolio includes everything from vegan to meat-first varieties, as well as clean label and low sodium bases, in a range of formats to meet the needs of every operator. All Custom Culinary<sup>®</sup> bases have 0g trans fat and no MSG added.

			▲ No MSG Added	Clean Label	ten Ingredient	:S <sup>2</sup>	Veç	gar
ITEM CODE	PRODUCT DESCRIPTION		ITEM CODE	PRODUCT DESCRIPTION				
CUSTOM	CULINARY® GOLD LABEL POULTRY BASES			CULINARY® MASTER'S TOUCH® LOW SODI	UM BASES			
5124	True Foundations™ Chicken Base		0146	Low Sodium Chicken Flavored Base	<b>A</b>	•		
9105	Savory Roasted® Chicken Base		0336	Low Sodium Beef Flavored Base	<b>A</b>	•		
9117	Chicken Base		CUSTOM	CULINARY® MASTER'S TOUCH® SPECIALTY	BASES			_
9501	Turkey Base		5117	All-Natural Chicken Base	A .			
CUSTOM	CULINARY® GOLD LABEL MEAT BASES		5200	Vegetable Base	<b>A</b> •	•		+
5334	True Foundations™ Beef Base		5327	All-Natural Beef Base	<b>A</b> •	•		
9305	Savory Roasted® Beef Base		5507	Clam Base <sup>3</sup>	<b>A</b> •	•		
9317	Beef Base		1288	Cream Soup Base	<b>A</b>			
9799	Ham Base		1723	Au Jus Base	<b>A</b>			
9570	Pork Base	_		•				_
9795	Bacon Base			CULINARY® CHEF'S OWN™ MEAT-FIRST BA	SES			
			_ 0157	Meat-First Chicken Base	<b>A</b>			
	CULINARY® GOLD LABEL SEAFOOD BASES		0357	Meat-First Beef Base	<b>A</b>			
5505	True Foundations™ Clam Base		CUSTOM	CULINARY® CHEF'S OWN™ GRANULAR PAS	STE BASES			
9517	Clam Base		0106	Standard Chicken Flavored Base	<b>A</b>			
9510	Lobster Base		0306	Standard Beef Flavored Base	<b>A</b>			
9512	Seafood Base		0746	Old Smoky Ham Flavored Base	_			
9529	Shrimp Base			,				_
9511	Crab Base		CUSTOM	CULINARY® CHEF'S OWN™ GRANULAR BAS	SES			
9520	Fish Base		0107	Chicken Flavored Soup Base	<b>A</b>			
CLISTOM	CULINARY® GOLD LABEL VEGETABLE BASES		0307	Beef Flavored Soup Base	<b>A</b>			
5417	True Foundations™ Roasted Vegetable Base		0753	Ham Flavored Base	<b>A</b>			
9800	Savory Roasted® Vegetable Base		CUSTOM	CULINARY® CHEF'S OWN™ GRANULAR VEC	GETABLE BA	SES		
9530	Mushroom Base	_ +	0740	Chicken-Style Vegetable Base Consommé P		•		+
9801	Mirepoix Base		0744	Beef-Style Vegetable Base Consommé Prep	- op <u>−</u>			
7001	Till epoix base	<u> </u>	- 0507	Onion Base	_	•		Ť
CUSTOM	CULINARY® GOLD LABEL LOW SODIUM BASES		-					_
0144	Low Sodium Chicken Base			CULINARY® GOLD LABEL TRUE FOUNDATI FOCK CONCENTRATES	ONS™			
0344	Low Sodium Beef Base •		6809	Chicken Liquid Stock Concentrate	A .			
0844	Low Sodium Vegetable Base $lack $	+	_ 6810	Vegetable Liquid Stock Concentrate		X		_
CUSTOM	CULINARY® MASTER'S TOUCH® MEAT-FIRST BASES		6811	Beef Liquid Stock Concentrate		X		•
0117	Chicken Base			beer Eiguid Stock Concentrate				_
0317	Beef Base		NEW! PASSPOR	T GLOBAL FLAVORS™ BY CUSTOM CULINA	RY® ASIAN I	BROT	HS	
0741	Ham Base		6550	Ready-To-Use Beef Pho Broth	<b>A</b> •	•		
0508	Lobster Base	_	6551	Ready-To-Use Tonkotsu Ramen Pork Broth	<b>A</b> •	•		
0509	Shrimp Base	-	6552	Ready-To-Use Thai Style Vegetable Broth	<b>A</b> •	•		+
0517	Clam Base	-						
0806								
0006	Vegetable Base	- *	ingredient manu has been done.	an 20 ppm gluten. actured in a facility that uses gluten-containing ingredients, ba facturers, this product has been formulated to not contain gl n Base contains milk.	sed on informati uten ingredients.	on availa No spe	able fro	om sti





At Custom Culinary<sup>®</sup> we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM.











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