

10096248683133 - Latin Herb Liquid Flavor Concentrate



• Delivers a vibrant blend of spices, herbs, and aromatics that brings slow-cooked flavor instantly • Convenient, ready-to-use format • Perfect for elevating soups, marinades, sauces, and more • Clean Label • Gluten-Free • 6 X 27 OZ



MARKETING

True Foundations® Latin Liquid Flavor Concentrates deliver authentic Latin flavor - ready whenever you are. HERBY, EARTHY, FRESH and AROMATIC, True Foundations® Latin Herb Liquid Flavor Concentrate is a vibrant blend of spices, herbs, and aromatics that brings slow-cooked flavor to any dish instantly. Perfect for elevating soups, marinades, sauces and more. Season to taste - whether a gentle splash or a bold burst - to create your signature dish. Effortless Authenticity, Endless Possibilities™. The True Foundations® brand delivers authentic flavor responsibly, with clean-label products that uphold highest quality standards that operators know and trust.

Nutrition Facts

70 Servings per container

Serving Size 2 tsp. (11g)

Amount Per Serving
Calories 15

	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	1%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 190 mg	8%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	1%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 12 mg	1%
Iron 0 mg	2%
Potassium 30 mg	1%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
68319BGLD	10096248683133	6 X 27 OZ				
Brand	Brand Owner	GPC Description				
True Foundations® Base	Custom Culinary, Inc.	Other Sauces Dipping/Condiments/Savoury Toppings/Savoury Spreads/Marinades (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.33 LBR	10.13 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.2 INH	7.9 INH	10 INH	0.603 FTQ	28x4	540 Days	40 FAH / 80 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

Upon receipt this product should be stored in a tight closed container between 40°F – 80°F for up to 18 months. Refrigeration is recommended to assure maximum quality.

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- AU - N
- Mustard - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N
- Cereals - N
- Molluscs - N

INGREDIENTS

Lime Juice, Green Anaheim Pepper Puree, Garlic, Soybean Oil, Water, Spices, Salt, Contains 2% or less of Jalapeno Pepper Powder, Dehydrated Parsley, Food Starch - Modified, Yeast Extract, Natural Flavors, Citric Acid, Xanthan Gum

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PREPARATION & COOKING SUGGESTIONS

Shake well before use. Season to taste - whether a gentle splash or a bold burst - to create signature dishes.

SERVING SUGGESTIONS

Perfect for elevating soups, marinades, sauces, and more.

MORE INFORMATION

Custom Culinary, Inc.