

FLAVOR FROM START TO FINISH



Whether you're looking for food bases, liquid stock concentrates or ready-to-use broths, the Custom Culinary® bases portfolio is truly best-in-class. We offer an extraordinary selection of flavorful products to suit a range of operations and back-of-house needs.

WHOLESUME ATTRIBUTES

Our True Foundations® line features clean, simple ingredient decks that yield complex flavors. We also offer low-sodium and gluten-free varieties. All Custom Culinary® bases have 0g trans fat with no MSG added.

PLANT-BASED MENUING

Meat-free means flavorful when you start with vegan and vegetarian bases from Custom Culinary®. Our Chef's Own® Chicken-Style Vegetable Base Consommé Prep is perfect for meatless menu options.

AUTHENTIC TASTE

Gold Label Savory Roasted® Bases deliver intense roasted flavors. Meat-first varieties from Master's Touch® and Chef's Own® combine quality with convenience. Master's Touch® Vegetable Bases deliver savory mushroom, mirepoix and roasted vegetable notes, too.

EASE OF PREPARATION

Our products offer consistent, reliable performance while being simple to use. True Foundations® Asian Broths help you bring on-trend dishes to the menu with minimal time and labor needed. True Foundations® Liquid Stock Concentrates can be diluted with water or used straight from the bottle for extra versatility.

CLASSIC CHICKEN NOODLE SOUP
FEATURING CUSTOM CULINARY®
GOLD LABEL CHICKEN BASE

FROM FOUNDATIONS THROUGH FINISHING TOUCHES
—OUR BASES DO IT ALL



MORE WAYS TO USE EVERY BASE

In addition to serving as the flavorful foundation for authentic stocks and soups, the Custom Culinary® portfolio of bases can serve a variety of purposes throughout the entire cooking process. You won't believe the value we bring to the table!

1 FLAVOR OPPORTUNITY: SEASONING

Before the cooking process begins, Custom Culinary® bases add flavor in a variety of ways.

CLASSIC FRENCH ONION SOUP

FEATURING CUSTOM CULINARY® MASTER'S TOUCH® AU JUS BASE

Marinate proteins and vegetables with our bases, Liquid Stock Concentrates and broths—we offer core flavors like chicken, along with pork, seafood and other unique varieties for any flavor profile you may need.

Try as a seasoning rub on the surface of meats and vegetables.

Use bases in your brines to add depth of flavor and tenderize more economical cuts of meat.

Add flavor while replacing added salt as a seasoning for large cuts of meat, burgers or meatloaf.

FEATURED APPLICATIONS



Add a punch of umami to plant-based dishes when you include Chef's Own® Chicken-Style Vegetable Base Consommé Prep in the marinade for sweet potato or cauliflower steaks.



A shot of True Foundations® Chicken Liquid Stock Concentrate in a buttermilk marinade adds flavor to fried chicken.



If you cure bacon in-house, add Gold Label Bacon Base into your cure mixture to intensify the meaty flavor.



Swap out salt for Gold Label Mirepoix Base and add balanced vegetable notes to the cure mixture for house-smoked salmon—perfect for busy brunch service.



A paste of Master's Touch® Au Jus Base and water can be used as a beef seasoning to create steakhouse-inspired sliders.

2 FLAVOR OPPORTUNITY: LAYERING

The process of layering flavors takes time—and can be expensive. Custom Culinary® bases offer a turnkey solution for developing complex depth of flavor easily and quickly.

Try bases as braising or poaching liquids to coax complex flavor out of seafood, meat and vegetables.

Poach pasta in a broth or base to create unique flavors.

Rice, dried beans, ancient grains and legumes all benefit when bases are added to their cooking water.

Add a punch of flavor to a vegetable purée with the addition of base to the broth.

Consider the classics, using bases as the foundation of signature soups and stews.

Finishing sauces or glazes become even more flavorful when you start with a base.

Baste meats and vegetables for roasting with a rich stock made from base.

FEATURED APPLICATIONS



Instead of butter, rub a small amount of Gold Label Turkey Base under the skin of your turkey to concentrate flavor throughout the cooking process.



Include a spoonful of Chef's Own® Old Smoky Ham Flavored Base when braising greens to avoid the operational complexities of adding a ham hock or other hard-smoked protein.



Save time by sautéing vegetables in a stock made with Gold Label Savory Roasted® Vegetable Base.



Punch up the flavor of a seafood boil with the addition of a spoonful of Gold Label Crab Base.



Braise seared short ribs in True Foundations® Beef Pho Broth to bring global flair to a classic dish.

**TUSCAN HERB
HANGER STEAK**
FEATURING CUSTOM
CULINARY®
TRUE FOUNDATIONS®
BEEF BASE





CHICKEN STIR-FRY
 FEATURING CUSTOM CULINARY® TRUE
 FOUNDATIONS® CHICKEN LIQUID
 STOCK CONCENTRATE

3 FLAVOR OPPORTUNITY: FINAL TOUCH

Custom Culinary® bases can also be used at the end of the cooking process to add top-noting flavor.

True Foundations® Liquid Stock Concentrates can be used in cold or hot applications to intensify flavor, such as housemade salad dressings and vinaigrettes.

Use a broth derived from our bases to add a burst of savory flavor to almost any dish.

True Foundations® Liquid Stock Concentrates, vinegar and spices can be combined to create finishing sauces, such as steak sauce, for proteins.

Add butter, flour and a base to the pan after cooking vegetables or protein to make a delicious gravy.

FEATURED APPLICATIONS



Chef's Own® Chicken-Style Vegetable Base Consommé Prep broth is vegan- and vegetarian-friendly—use it as the “dip” for a plant-based French dip sandwich with shaved roasted portobellos.



Whisk Gold Label Lobster Base into warm True Foundations® Hollandaise Sauce for a unique spin on a classic breakfast Benedict.



Add a final shot of umami to a traditional Bolognese with clean label True Foundations® Beef Liquid Stock Concentrate.



Pork and seafood are a delicious combination—take advantage by adding Gold Label Pork Base to the cooking liquid for mussels or clams.



In cold applications like pasta or chicken salads, add a dash of True Foundations® Vegetable Liquid Stock Concentrate for another layer of flavor.

EXPLORE, EXPERIMENT AND CREATE!

Contact your Custom Culinary® sales representative to learn more, or visit our online store to place an order.

At Custom Culinary® 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.

