

EXCEPTIONAL FLAVORS AND FORMATS —A BASE FOR EVERY TASTE

4st

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

Custom Culinary[®] bases are truly best-in-class. From traditional paste and granular formats to our 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® TRUE FOUNDATIONS® CLEAN LABEL 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® 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.

CUSTOM CULINARY® TRUE FOUNDATIONS® FROZEN, READY-TO-USE ASIAN BROTHS

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

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

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

CUSTOM CULINARY® MASTER'S TOUCH® BASES AND FLAVOR CONCENTRATES

Protein-based stocks highlighting well-rounded meat-driven flavors, with complementary herb and seasoning notes.

CUSTOM CULINARY® CHEF'S OWN® GRANULAR BASES AND DRY SPICES

For quality and convenience at a great value, look to our granular paste and dry granular formats.

ROASTED VEGETABLE FLATBREAD FEATURING

CUSTOM CULINARY®
TRUE FOUNDATIONS®
ROASTED VEGETABLE BASE

THAI SHRIMP AND VEGETABLE NOODLE BOWL

FEATURING CUSTOM CULINARY®
TRUE FOUNDATIONS®
THAI-STYLE VEGETABLE BROTH

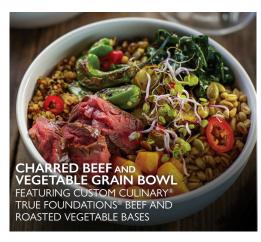
VERSATILITY BEYOND COMPARE

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 made-from-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 True Foundations® Chicken Base. Its made-from-scratch flavor complements a savory combination of farro, red barley, chickpeas, chicken, purple carrots, onions, celery, microgreens and flat-leaf parsley.

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 True Foundations[®] Beef Base before char-grilling, while quinoa and farro are prepared in True Foundations[®] Roasted Vegetable Base instead of water for extra flavor.



A LOOK AT OUR PORTFOLIO

Custom Culinary® 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.

ITEM CODE	PRODUCT DESCRIPTION		ITEM CODE	PRODUCT DESCRIPTION		
GOLD LABEL POU	JLTRY BASES		TRUE FOUNDATION	ONS® LIQUID STOCK CONCENTRATES		
9105	Savory Roasted® Chicken Base		6809	Chicken Liquid Stock Concentrate		
9117	Chicken Base	₩ ■ •	6810	Vegetable Liquid Stock Concentrate		
9501	Turkey Base	•	6811	Beef Liquid Stock Concentrate		•
GOLD LABEL MEA	AT BASES		TRUF FOUNDATION	ONS® FROZEN, READY-TO-USE ASIAN BRO	THS	
	Savory Roasted® Beef Base		6550	Beef Pho Broth	1	
	Beef Base	•	6551	Tonkotsu Ramen Pork Broth	(
	Pork Base	(**			#	
	Bacon Base	•	6332	Thai-Style Vegetable Broth	#	
9799	Ham Base	•	MASTER'S TOUCH	 H® BASES		
GOLD LABEL SEAF	COOD RASES		0117	Chicken Base	⊕ ■	
	Lobster Base		0157	Select Chicken Base	#	
	Crab Base	•	0317	Beef Base	⊕ ■	
	Seafood Base	*	0357	Select Beef Base		
	Clam Base	•	1288	Cream Soup Base		•
	Fish Base		1723	Au Jus Base		
	Shrimp Base	•	5200	Vegetable Base	₩ ■	•
GOLD LABEL VEG	FTABLE BASES		MASTER'S TOUCH	H® FLAVOR CONCENTRATES		
9800	Savory Roasted® Vegetable Base	•	5205	Ancho Flavor Concentrate		
	Mushroom Base		9815	Roasted Garlic Flavor Concentrate	● ■	•
	Mirepoix Base				'	
	- P		CHEF'S OWN® BA	SES		
GOLD LABEL LOV	V SODIUM BASES		0107	Chicken Flavored Soup Base		•
0144	Low Sodium Chicken Base		0307	Beef Flavored Soup Base		•
	Low Sodium Beef Base		0740	Chicken-Style Vegetable Base	₩ ■	•
0844	Low Sodium Vegetable Base	⊕ ■ • ◆	0746	Old Smoky Ham Flavored Base		•
TRUE FOUNDATION	ONS® CLEAN LABEL BASES		CHEF'S OWN® DE	RY SPICES		
5124	Chicken Base	₩ ■ ●	0763	Pork Barbeque Spice		•
5334	Beef Base	₩ ■ ●				
5417	Roasted Vegetable Base	● ■ ● ◆				
5117	Clam Base	— •				





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.







