To learn more about the Nestlé Professional commitment to Nutrition, Health and Wellness, as well as recipes and creative ways to integrate nutritious solutions into your operation, visit www.nestleprofessional.com.

For product information, contact your Nestlé Professional sales representative, call us at 1-800-288-8682 or visit www.nestleprofessional.com.



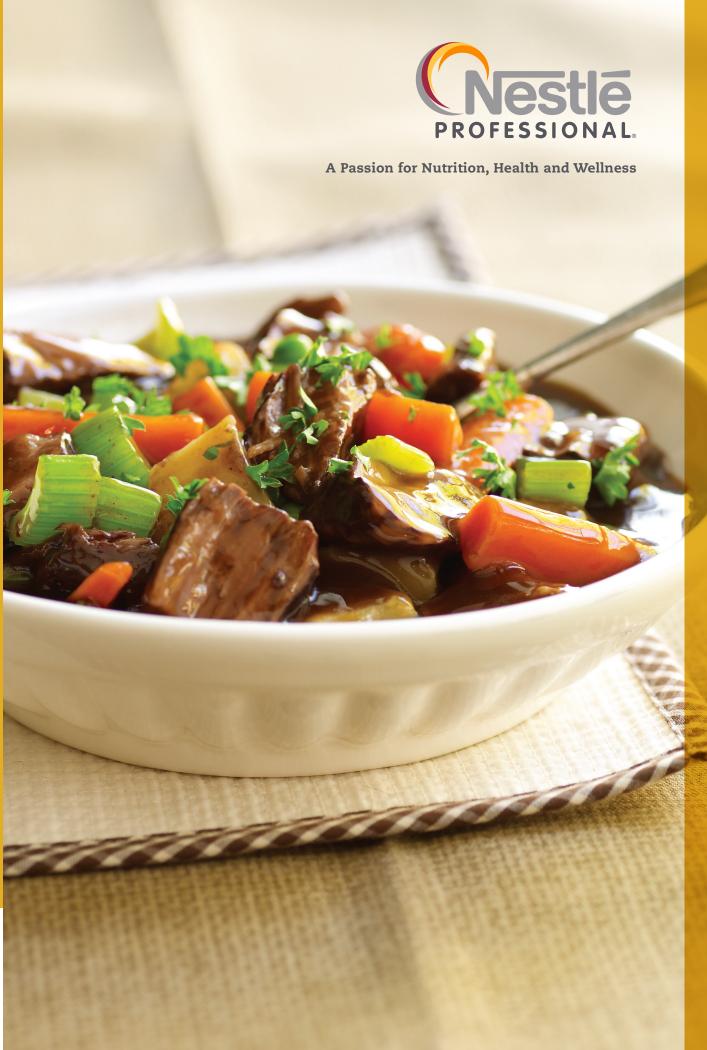
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	REDUCED SODIUM PRODUCTS	GLOBE CODE	PRODUCT CODE	PACK SIZE	SERVING MIX*	SERVING SIZE (g)	CALORIES	CALORIES FROM FAT	TOTAL FAT (g)	SATURATED FAT (g)	TRANS FAT (g)	CHOLESTEROL (mg)	SODIUM (mg)	CARBOHYDRATES (g)	DIETARY FIBER (g)	SUGARS (g)	PROTEIN (g)	VITAMIN A % DV	VITAMIN C % DV	CALCIUM % DV	IRON % DV	POTASSIUM (mg)	. WILK	EGG	NOS NON	WHEAT	FISH / SHELLFISH	PEANUTS/TREE NUTS.	VEGETARIAN	(: LEAN	GLUTE	TOW SODIUM
	MINOR'S: LOW SODIUM BEEF BASE NAMSG**	11003343 11003345	0007482633206500 0007482633204100	6x1 lb 4x5 lb	3/4 tsp	4.5	15		0.5	0.0	0.0		135		0	0	<1			0		NA									∠ [·	7
	MINOR'S LOW SODIUM CHICKEN BASE NAMSG**	11003078 11003077	0007482646206900 0007482646204500	6x1 lb 4x5 lb	3/4 tsp	4.5	15	0	0.0	0.0	0.0	0	130	2	0	0	<1	0	0	0	0	NA									<u> </u>	
	MINOR'S LOW SODIUM VEGETABLE BASE NAMSG**	11003257	0007482605706700	6x1 lb	3/4 tsp	4.5	15		0.0	0.0	0.0		115	2	0	0	0		0	0		NA							✓		∠ [·	7
	TRIO® LOW SODIUM BROWN GRAVY*	11250795	100500003857270	8x16 oz	1 Tbsp	7	25	5	0.5	0.0	0.0	0	140	5	0	0	1	0	0	0	0	40										
	TRIO LOW SODIUM POULTRY GRAVY*	11250794	1005000038482900	8x22.6 oz	1-1/3 Tbsp	9	40	10	1.0	0.0	0.0	<5	140	6	0	<1	<1	0	0	0		30	/		/	/						7
	MINOR'S NATURAL GLUTEN FREE BEEF BASE**†	12073020	0007482638306700	6x1 lb	1 tsp	6	15	10	1.0	0.0	0.0	0	650	<1	0	<1	<1	0	0	0	0	NA									<u>Z</u> [
	MINOR'S NATURAL GLUTEN FREE CHICKEN BASE**	12072948 12072224	0007482643706700 0007482643704300	6x1 lb 4x5 lb	1 tsp	6	15	10	1.0	0.0	0.0	< 5	520	<1	0	<1	<1	0	0	0	0	NA									7	
	MINOR'S NATURAL GLUTEN FREE VEGETABLE BASE**†	12073021	0007482605406600	6x1 lb	1 tsp	6	10	0	0.0	0.0	0.0	0	440	1	0	0	<1	0	0	0	0	NA							LV		7[

*Gravies & Sauces makes 1/4 cup prepared. Soups and bases make 1 cup prepared.
**No Added MSG other than that which naturally occurs in the autolyzed yeast extract.

See product label for the most updated information. $$_{\mbox{\scriptsize LV}}$$ Lacto-Ovo Vegetarian

Reducing Sodium for Healthier Lifestyles

As health professionals find more links between excessive sodium consumption and the increased risk of high blood pressure and other health-related conditions, they are advising individuals to monitor their sodium intake. Excessive sodium consumption may increase the risk of ¹

High blood pressure

Kidney disease

Heart disease

Osteoporosis

Stroke

Gastric cancer

Diabetes

Consumers Are Concerned About Sodium.

A recent report by the National Marketing Institute found that approximately 42% of consumers would like less sodium in their foods and about 50% check the sodium label on packaged foods.

..... ALLERGENS

Salt is Natural. But Watch the Bottom Line.

Many foods contain naturally occurring sodium. Salt is also used to enhance or preserve foods. Adding salt for flavor increases the total amount of sodium and may result in unnecessarily high levels.

Small Changes Make a Big Difference.

Nestlé Professional® research suggests that you can remove up to 10% of sodium from a recipe before patrons notice a difference. If it is reduced by small increments over time, people's tastes will evolve to accommodate even more change. In 2013, Nestlé Professional helped operators serve 5 billion milligrams less sodium with MINOR'S® Natural Gluten Free Bases (with sodium reduced by 25% compared to traditional bases).

At Nestlé Professional, we are committed to reducing sodium while delivering high impact flavor. For a full list of low sodium recipes please visit us at nestleprofessional.com.

 $^{^\}dagger$ 25% reduced sodium compared to traditional bases.