PRODUCT DESCRIPTION: MINOR’S® Freeze Thaw Thickener is a free flowing powder that, when reconstituted with water, has a slightly starchy mild flavor. Replaces other starches used in soup and sauce recipes to ensure freeze-thaw stability.

INGREDIENT STATEMENT: MODIFIED CORN STARCH, RICE FLOUR, CORN OIL. MADE ON EQUIPMENT THAT ALSO PROCESSES SOY, WHEAT AND MILK. ALLERGENS: NONE

CASE PACK

MINOR’S Freeze Thaw Thickener comes ambient in a 1 x 35 lb. (15.8 kg) bag in box.

JULIAN CODE EXPLANATION (example only)

Preparation Instructions

Recipe Development

Combining 13.5 oz (2 cups) Freeze Thaw Thickener with 2 qt. cool water. Mix with a wire whisk until smooth (slurry) and all starch is dissolved. Gradually add slurry to a hot liquid, stirring constantly. Heat to a boil over medium heat. Boil and stir for one minute.

Product may be used to replace other starches in your recipes by using the following conversions:

<table>
<thead>
<tr>
<th>MODIFIED FOOD STARCH</th>
<th>FLOUR</th>
<th>CORNSTARCH</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 to 1 replacement, i.e., replace 5 oz. modified food starch with 5 oz. Freeze Thaw Thickener</td>
<td>1 to 1.5 replacement, i.e., replace 5 oz. flour with 4.25 oz. Freeze Thaw Thickener</td>
<td>1 to 1.2 replacement, i.e., replace 5 oz. cornstarch with 6 oz. Freeze Thaw Thickener</td>
</tr>
</tbody>
</table>

KEY BENEFITS

- Functions like a Roux but with freeze-thaw capabilities
- Excellent for cook/chill or frozen applications
- Freeze-thaw stable
- Consistent binding when frozen and thawed
- Shelf-stable
- Long shelf life - 720 days
- Thicken recipe at end of cooking process, unlike traditional Roux

NUTRITIONAL CLAIMS

- No Added MSG
- 0 g trans fat per serving

ALLERGENS

- None

SPECIFICATIONS

- Globe Code: 11250393
- GTIN Code: 10065000603030
- Yield/Container: 70 gal.
- Yield/Case: 70 gal.
- Pack Size: 1 x 35 lbs.
- Net Wt./Case: 35.00 lbs.
- Gross Wt./Case: 36.60 lbs.
- Volume: 1.276
- Case (L x W x H): 12.25” x 11.25” x 16.00”
- Pallet Configuration: 12 x 4 = 48 cases/pallet
- Storage/Shelf Life: 720 days

NUTRITIONAL FACT PANEL

<table>
<thead>
<tr>
<th>Serving Size 2 oz. (56g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amount Per Serving</td>
</tr>
<tr>
<td>Calories 230</td>
</tr>
<tr>
<td>Calories from Fat 12%</td>
</tr>
<tr>
<td>% Daily Value*</td>
</tr>
<tr>
<td>Total Fat 1.4g</td>
</tr>
<tr>
<td>Saturated Fat 0.2g</td>
</tr>
<tr>
<td>Trans Fat 0g</td>
</tr>
<tr>
<td>Cholesterol 0mg</td>
</tr>
<tr>
<td>Sodium 82.5mg</td>
</tr>
<tr>
<td>Total Carbohydrate 49.2g</td>
</tr>
<tr>
<td>Dietary Fiber 0.1g</td>
</tr>
<tr>
<td>Sugars 0g</td>
</tr>
<tr>
<td>Protein 1.7g</td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 25,000
Total Fat: Less Than 65g 80g
Saturated Fat: Less Than 20g 25g
Cholesterol: Less Than 300mg 300mg
Sodium: Less Than 2,400mg 2,400mg
Total Carbohydrate: 300g 375mg
Dietary Fiber: 25g 30g
Product Applications:

- Soups
- Sauces and Gravies
- Pies, Puddings and Custards
- Braises, Stews and Casseroles
- Dips

FIND ALL THESE RECIPES AND MORE AT NESTLEPROFESSIONAL.COM.