



Here's tremendous flexibility for developing new products and extending product lines



You can add or intensify natural flavor in baked or breaded foods with Minor's concentrated onion, garlic, chicken or seafood bases.



Use Minor's bases to flavor soups, sauces, gravies, entrees, dressings and toppings. 17 different meat, poultry, seafood and vegetable flavors.



Minor's natural bases also improve plant output by eliminating some meat and seasoning ingredients, and reducing energy costs and equipment usage.



Realize about 60% sodium reduction in any formulation—plus enhanced natural flavor—by replacing salt with an equivalent weight of Minor's food bases. Primary ingredients of Minor's food bases are fresh meats, poultry, seafood and vegetables.

Soups, sauces, gravies, entrees, hors d'oeuvres, side dishes, salads, dressings, bakery items . . . **all** may be flavor-improved with Minor's natural food bases.

Minor's natural food bases are retortable and freezable with no loss of natural flavor. They are unmatched among bases for high quality ingredients of their own. Write or phone for more information.

Technical backup, industrial chefs and sample library available. Also suggested starting formulations and unit packs where volume warrants.

L. J. MINOR CORP.

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Visit us at Booth 2510, NRA Show, Chicago, May 22-26