

MINOR'S FREEZE THAW THICKENER

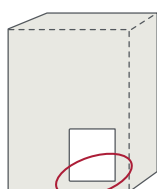
PRODUCT DESCRIPTION: MINOR'S® Freeze Thaw Thickener is a free flowing powder that, when reconstituted with water, has a slightly starchy mild flavor. Replaces other starches used in soup and sauce recipes to ensure freeze-thaw stability.

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)

Julian day code
(112th day of the year, 4/22/10)

production line

101125489107

year, 2010

plant #

hour code

PREPARATION INSTRUCTIONS

RECIPE DEVELOPMENT



Combine 13.5 oz. (2 $\frac{3}{4}$ 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:

MODIFIED FOOD STARCH	FLOUR	CORNSTARCH
1 to 1 replacement, i.e., replace 5 oz. modified food starch with 5 oz. Freeze Thaw Thickener	Flour - 1 to .85 replacement, i.e., replace 5oz. flour with 4.25 oz. Freeze Thaw Thickener	1 to 1.2 replacement, i.e. replace 5 oz. cornstarch with 6 oz. Freeze Thaw Thickener

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

Nutrition Facts

Serving Size 2 oz. (56g)

Amount Per Serving

Calories 230 Calories from Fat 12

% Daily Value*

Total Fat 1.4g

Saturated Fat 0.2g

Trans Fat 0g

Cholesterol 0mg

0%

Sodium 62.5mg

Total Carbohydrate 49.2g

Dietary Fiber 0.1g

0%

Sugars 0g

Protein 1.7g

*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

MINOR'S FREEZE THAW THICKENER *Recipe Ideas*



APPLE PIE

MADE WITH MINOR'S FREEZE THAW THICKENER | MADE WITHOUT MINOR'S FREEZE THAW THICKENER

THE PHOTOS ABOVE SHOW APPLE PIES THAT HAVE BEEN PREPARED, COOKED, FROZEN AND THEN THAWED



SLURRY

MAKE A SLURRY BY ADDING WATER TO
MINOR'S FREEZE THAW THICKENER



CHICKEN GRAVY

MADE WITH MINOR'S FREEZE THAW THICKENER

Product Applications:

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



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