



FLAVOR
MEANS BUSINESS.



MINOR'S. Complete Product Line



MINOR'S
TRUSTED BY CHEFS

THERE'S ONE THING THAT WILL BRING CUSTOMERS BACK AGAIN AND AGAIN AND AGAIN.

Flavor. It turns one visit into several, one patron
into dozens, and one dish into a destination.

At MINOR'S, we know that each taste has to be
perfect, that each patron has to be wowed, and that
the best tomorrow is based on what you serve today.

Explore our full product line to discover how and
why MINOR'S is your perfect flavor partner. Each
of our products has been developed by our chefs to
provide the very best flavor. Because the right flavor
means everything. Flavor means business.

*Guests are impacted by flavor more than any other
criteria when making a menu selection at restaurants.**



BASES

THE VALUE OF GREATER FLAVOR AND YIELD.

*MINOR'S® bases are made from the finest ingredients for rich, fresh, vibrant flavors. Meaning you can serve a variety of in-house soups, sauces and gravies with made-from-scratch tastes, but made with ease. Plus, these are proven products. Chefs prefer MINOR'S Bases three to one over the competition.**



*Black & Blue Short Rib Cone
made with Beef Base*

POULTRY BASES

MINOR'S Poultry Bases are made from USDA-inspected meat and are freshly cooked in natural juices for rich, full flavor.

Chicken Base

Instantly create a fully seasoned stock or broth for soups, sauces and gravies or rub on roasted chicken to add intensity.

Turkey Base

Give gravies, pot pies and dressings a natural roasted turkey flavor. Also, lightly rub on turkey for a full-body flavor.

MEAT BASES

MINOR'S Meat Bases are made with freshly cooked USDA-inspected meats and natural juices for flavor that inspires.

Bacon Base

This smoky bacon base can add flavor to everything from black-eyed peas and green beans to rice and casseroles.

Beef Base

Push the flavor limits with this fully-seasoned beef stock—perfect for soups, sauces and gravies. Add home-style flavor by rubbing on roasts, steaks or chops.

Ham Base

Add natural smoked ham flavor to sauces, scalloped potatoes, baked beans and green beans.

Pork Base

Genuine pork flavor is an excellent platform for traditional American or Asian entrées such as won ton soup and pork chow mein.

SEAFOOD BASES

Made from choice ocean delicacies, MINOR'S® seafood bases taste deliciously fresh.

Clam Base

Create a hearty clam chowder or add rich flavor to red and white clam sauces, seafood stuffings and dips.

Crab Base

Made from North Atlantic crab sautéed in butter and delicately seasoned, this crab base adds memorable flavor to crab cakes and crepes.

Fish Base

Ideal for poaching seafood, our fish base is the perfect foundation for bouillabaisse, chowder and stuffings.

Lobster Base

Made from North Atlantic lobster for rich, authentic flavor, this base will add genuine distinction to sauces and bisques. Use in classics such as lobster Thermidor and Newburg.

Seafood Base

A perfect blend of cooked clams, shrimp, crab and lobster, our seafood base empowers you to get creative with endless seafood applications.

Shrimp Base

Create delicious stock for a variety of seafood sauces. Add flavor to everything from gumbos and jambalaya to shrimp Creole.

VEGETABLE BASES

We use only top-quality vegetables to give MINOR'S® Vegetable Bases an unmistakably natural, straight-from-the-garden flavor.

Mushroom Base

Fresh and consistent, our mushroom base is great for adding bold mushroom flavor to soups, sauces, salad dressings and ethnic cuisine.

Sautéed Vegetable Base (Mirepoix)

Carrots, onions, celery and seasoning are carefully blended together in this gentle sauté—perfect for soups, stir-fried dishes, omelets and vegetarian dishes.

LOW SODIUM BASES

Get all the flavor, without all the salt. You'll love the rich taste and nutritional options MINOR'S Low Sodium Bases offer.

Low Sodium Beef Base

Real beef and natural juices in a savory base, this is a flavorful way to create soups, stews and gravies.

Low Sodium Chicken Base

Made with chicken meat and natural chicken juices, this base adds real flavor to gravies, soups and pasta dishes.

Low Sodium Vegetable Base

A variety of vegetables merge together in a medley of flavors allowing you to enhance vegetable-based dishes, stocks, soups, sauces and gravies.

MOTHER SAUCES

PERFECT BEGINNINGS TO AN ENDLESS VARIETY.

Made from premium ingredients, MINOR'S mother sauces are crafted to deliver superb flavor and outstanding performance consistently, providing an unbeatable base for your creativity. These sauces are just waiting for your final touch.

Beef Demi-Glace

A flavorful blend of reduced beef stock, tomato and onion, you can easily create Madeira or Hunter sauces, or invent something new to go with beef, pork and veal and other succulent entrées.

NATURAL GLUTEN FREE BASES

Wholesome, fresh taste made with natural ingredients—and tested gluten free—to help you add nutritional options and noticeably superior flavor to your menu, all with 25% less sodium than traditional bases.

Natural Gluten Free Beef Base

This made-from-scratch flavor begins with roasted beef that was raised without added hormones or antibiotics, and adds clean flavor to soups, sauces, gravies and meats.

Natural Gluten Free Chicken Base

Made from the delicious juices of natural chicken, the savory richness of this chicken base provides fresh flavor to soups, sauces and gravies.

Natural Gluten Free Vegetable Base

Add fresh, unforgettable flavor to soups, stir-fries and vegetarian dishes with this natural blend of carrots, onions, celery and mild seasonings.



*Fritto Misto Skewers
drizzled with Hollandaise*

Hollandaise Sauce

A creamy butter sauce with real egg yolk and a hint of lemon, our Hollandaise sauce inspires new ideas while always remaining steam table-stable for holding.



*Vanilla Bean Ice Cream and
Pineapple basted with Chipotle
Flavor Concentrate*

FLAVOR CONCENTRATES

STIR EVEN MORE FLAVOR INTO YOUR MENU.

Filled with the savory tastes of roasted vegetables, sautéed onions and flavorful herbs, MINOR'S® flavor concentrates bring distinct flavors to your kitchen—all without added labor. Add a touch of Southwestern excitement, layer in the fragrant flavor of herbs and vegetables into rich soups and sauces, or spread fresh, tangy tastes over sandwiches. Simply stir in MINOR'S flavor concentrates to make a bold statement of great flavor in your recipes.

Ancho

Bring a sizzling, Southwestern flair to your menu with this smoky blend of ancho peppers and sautéed onions.

Chipotle

This smoky blend of peppers offers hints of onion, garlic and spice for a flavorful, yet fiery kick.

Cilantro Lime

Add a fresh, tangy twist with a bright combination of cilantro and lime.

Fire Roasted Jalapeño

Fire roasted jalapeños meld with onions, garlic and the brightness of cilantro and lime for a spicy kick of the unexpected.

Fire Roasted Poblano

Add zesty distinction with a combination of fire roasted Poblano peppers, onions, garlic and a unique blend of spices.

Herb de Provence

This French blend of savory herbs offers hints of marjoram, thyme, basil, rosemary and garlic.

Red Chile Adobo

The rich flavor of smoky ancho chiles and tomato paste combine with lively spices to offer the perfect balance of heat.

Roasted Garlic

Brighten a variety of dishes with the full flavor of roasted garlic.

Roasted Mirepoix

The full-bodied flavor of our Roasted Mirepoix concentrate adds aromatic taste with roasted onions, carrots and celery.

Sun Dried Tomato Pesto

Liven up sauces, pastas and sandwiches with the deep, rich flavor of sun dried, ripe tomatoes.

READY-TO-USE SAUCES

THE FREEDOM OF TIME AND CREATIVITY.

Our Ready-To-Use sauces open your kitchen to a world of contemporary flavors and culinary creativity with unbeatable ease. Brush on chops, ribs and fish, and grill for mouthwatering taste. Toss onto wings or vegetables, or mix two together for an enticing sauce all your own.

With MINOR'S® Ready-To-Use sauces you can serve flavors from around the world.

READY-TO-USE SHELF-STABLE SAUCES

Bourbon

This savory blend of molasses and onion is sweet and spirited—just like a well-balanced, Southern-style sauce should be.

Caribbean

Thick and spicy, our Caribbean sauce is a lively mix of citrus juices, Caribbean spices, crushed red pepper and garlic for an intriguing blend of heat and sweet.

Chile Garlic

The spicy bite of chile peppers and the zesty flavor of garlic come together for a sauce that adds excitement to any meal.

General Tso's

This popular Asian sauce features a fiery blend of ginger, garlic, sesame oil, scallions and hot chili peppers for a memorable and succulent bite.

Honey Citrus Pepper

This amber, golden-colored sauce is perfectly crafted with cracked black pepper, honey and citrus juices, and is layered with light soy flavor and small red chili flakes.

Sesame

This spicy favorite—perfect for Asian dishes—combines the subtle sweetness of molasses with sesame, ginger flavor and soy.

Stir Fry

Get creative with this versatile sauce, which features a balanced blend of soy sauce, sherry, Worcestershire sauce and other seasonings.

Sweet Chili

This golden, chutney-like sauce is blended with bits of red sweet chilies and chili flakes, giving a spicy kick of heat at the end of every bite.



*Bourbon Street Stuffed French Toast
with Bourbon Sauce*



*Sweet and Spicy Thai Lettuce Wraps
with Sweet Chili Sauce*

Sweet & Sour

This savory sauce is made with fresh, juicy pineapple and diced tomatoes for an authentic, bold flavor that allows you to explore endless possibilities in Asian cuisine.

Sweet & Spicy Plum

Rich and sweet plums balanced with spicy wasabi and soy flavor give this classic sauce a flavor that's as unique as it is irresistible.

Szechuan

Made with oyster sauce and a unique blend of ingredients and seasonings, this tangy, peppery sauce is ideal for traditional Szechuan dishes.

Teriyaki

A combination of soy sauce, sherry, brown sugar and sesame oil, this sauce is the beginning of new Asian-inspired dishes.

Thai-Style Red Curry

This spicy sauce is blended from red peppers, ginger, tomatoes, coconut, and infused with classic Thai herbs and flavors such as lemongrass and a hint of chili pepper.

Zesty Orange

Sweet and tangy citrus flavor is complemented by garlic, soy, ginger and toasted sesame.

READY-TO-USE REFRIGERATED SAUCES

Garlic Herb

A rich garlic butter-style sauce delicately flavored with just the right array of oregano and parsley. A stable alternative to garlic butter.

Lemon Wine

A light beurre blanc sauce with the perfect blend of white wine, butter and lemon.

PREMIUM SAUCES AND GRAVIES ADDRESS CRAVINGS AND ADD VALUE TO THE CENTER OF THE PLATE.

Any time of day, for any audience, our premium sauces and gravies allow you to easily deliver inviting, made-from-scratch flavors to the foods your customers desire most. Use MINOR'S® premium sauces to create marinades and original ethnic dishes. Rely on MINOR'S gravies for consistently rich, savory comfort food appeal.

SAUCE PREPS

Add depth to a multitude of meals by customizing MINOR'S already flavorful sauces.

Au Jus Prep

Full-bodied, natural beef flavor makes this au jus the ultimate complement for French Dip sandwiches and prime rib, or it can be used as a baste or marinade.

Brown Sauce Prep with Beef

Delicate hints of tomato, onion and garlic merge with the rich, natural beef flavor of this classic sauce, making it the perfect addition to Coq Au Vin, Steak Diane or Veal Scaloppini.



Turkish Meatballs and Cranberry-Pomegranate Chutney with Turkey Gravy

GRAVY CONCENTRATES

In just minutes, create hearty, delicious gravies to add to ever-popular comfort foods

Beef Gravy

Fresh-roasted beef and beef stock come together to give you savory, made-from-scratch taste that's perfect for beef tips, meatloaf, roast beef, open-faced sandwiches and much more.

Chicken Gravy

Roasted chicken meat, sautéed carrots and the perfect mix of herbs and spices give this gravy a hearty, homestyle flavor that's superb over mashed potatoes and roasted chicken or in chicken pot pie.

Turkey Gravy

A unique blend of turkey meat and juices with sage, sautéed carrots, celery and onions, you can use this gravy to enhance traditional turkey dinners or create something a little more daring.

SAUCE CONCENTRATES

Liven up any dish with MINOR'S® easy-to-prepare, scratch-quality sauces.

Alfredo Sauce

A mouthwatering blend of aged Parmesan and Romano cheese, this sauce enhances pasta, chicken and vegetables.

Beef Au Jus Concentrate

This sauce delivers the savory flavor of real pan drippings to all of your beef dishes. With just a touch of seasonings, it can add a full-bodied natural beef taste to whatever you're serving.

Demi-Glace Concentrate

A rich, savory sauce made from a reduced brown stock and accented with a special blend of garlic and onion.

Hollandaise Concentrate

A creamy, smooth sauce with classic fresh buttery taste and a hint of lemon.

DRY GRAVY MIXES

MINOR'S dry gravy mixes are an easy-to-store option that will save you time and refrigerator space. Quickly create high-quality, flavorful gravy for a wide variety of dishes.

Beef Gravy Mix

Savory beef flavor and black pepper notes combine to make the ultimate comfort food gravy—from steak and potatoes to beef hash and shepherd's pie.

Chicken Gravy Mix

A splendid blend of herbs and spices give our gravy a rich, savory flavor. Create your own signature chicken dish or make classic favorites like mashed potatoes and chicken pot pie irresistible.

Pork Gravy Mix

Mild pork flavor with spicy black pepper, this gravy is an excellent complement to roast pork, tenderloin and chops.

Southern Style Country Gravy Mix

Without even adding milk, you'll get a rich, creamy gravy that's ready for biscuits, ham and baked chicken.

Turkey Gravy Mix

Accompanying potatoes, dressing and turkey with the subtle, yet savory flavor of freshly roasted turkey.



*Waffle Breakfast Stacker with
Southern Style Country Gravy*



*Romain and Blue Cheese Salad
Dressing made with Culinary Cream*

CHEF SPECIALTIES

THE LITTLE THINGS THAT COUNT.

In addition to our sauces, concentrates, and gravies, we also offer a line of culinary options that bring you peace of mind.

Culinary Cream

An exciting dairy-based product that functions in recipes to bind and stabilize ingredients, this is a must-have for any kitchen. Its neutral flavor works to prevent cold salads and slaws from weeping, it adds stability to salad dressings or prevents broken sauces or cream soups. It even keeps scrambled eggs fluffy for hours on the steam table—and that's just the beginning of all Culinary Cream can do.

Dry Roux


This dry mix is a convenient replacement for classic roux, giving you cook/chill stability to allow for advance preparation. Simply add to your recipe at any point in the cooking process for instant thickening.

Freeze/Thaw Thickener

MINOR'S thickener is a starch substitute that easily and quickly thickens soup, sauces and gravies. It functions just like our Dry Roux, but it has the added feature of delivering freeze/thaw stability.


Vegetarian Consommé Prep (Chicken Style)









Add a new level of elegance to your menu with this fully seasoned vegetarian consommé, which is flavored with the subtle taste of roasted chicken.





Poultry Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Chicken	0-00-74826-46006-5	11003241	6/1 LB
Chicken	0-00-74826-46001-0	11003373	12/1 LB
Chicken	0-00-74826-46004-1	11003190	4/5 LB
Chicken	1-00-74826-46003-1	11003374	1/25 LB
Chicken NAMSG	0-00-74826-45906-9	11003371	6/1 LB
Chicken NAMSG	0-00-74826-45901-4	11003367	12/1 LB
Chicken NAMSG	0-00-74826-45904-5	11003369	4/5 LB
Chicken NAMSG	1-00-74826-45903-5	11003368	1/25 LB
Chicken NAMSG	1-00-74826-45905-9	11003370	1/50 LB
Turkey NAMSG 	0-00-74826-19006-1	11003407	6/1 LB












*Chicken and Portobello
White Cheddar Pot Pie
with Chicken Base*

Meat Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Bacon NAMSG	0-00-74826-08606-7	11003264	6/1 LB
Beef	0-00-74826-33006-1	11003351	6/1 LB
Beef	0-00-74826-33001-6	11003347	12/1 LB
Beef	0-00-74826-33004-7	11003349	4/5 LB
Beef NAMSG	0-00-74826-32906-5	11003334	6/1 LB
Beef NAMSG	0-00-74826-32901-0	11003341	12/1 LB
Beef NAMSG	0-00-74826-32904-1	11003354	4/5 LB
Beef NAMSG	1-00-74826-32903-1	11003342	1/25 LB
Ham NAMSG	0-00-74826-25906-5	11003452	6/1 LB
Pork 	0-00-74826-09906-7	11003421	6/1 LB
Pork NAMSG	0-00-74826-09306-5	11003310	6/1 LB

Seafood Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Clam 	0-00-74826-64001-6	11003124	12/1 LB
Clam NAMSG 	0-00-74826-64906-4	11003094	6/1 LB
Clam NAMSG 	0-00-74826-64901-9	11003103	12/1 LB
Clam NAMSG 	1-00-74826-64903-0	11003101	1/25 LB
Crab NAMSG 	0-00-74826-36506-3	11003327	6/1 LB
Fish NAMSG	0-00-74826-41206-4	11003394	6/1 LB
Lobster	0-00-74826-31506-8	11003337	6/1 LB
Lobster NAMSG 	0-00-74826-21006-6	11003461	6/1 LB
Lobster NAMSG 	1-00-74826-21003-2	11003429	1/25 LB
Seafood NAMSG 	0-00-74826-22706-4	11003470	6/1 LB
Shrimp	0-00-74826-31006-3	11003335	6/1 LB
Shrimp NAMSG	0-00-74826-21106-3	11003464	6/1 LB



Vegetable Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Mushroom NAMSG 	0-00-74826-30106-1	11003457	6/1 LB
Mirepoix NAMSG 	0-00-74826-03306-1	11003276	6/1 LB
Mirepoix NAMSG 	0-00-74826-03301-6	11003273	12/1 LB
Mirepoix NAMSG 	0-00-74826-03303-0	11001999	1/25 LB











Low Sodium Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Beef NAMSG 	0-00-74826-33206-5	11003343	6/1 LB
Beef NAMSG 	0-00-74826-33204-1	11003345	4/5 LB
Chicken NAMSG 	0-00-74826-46206-9	11003078	6/1 LB
Chicken NAMSG 	0-00-74826-46204-5	11003077	4/5 LB
Vegetable NAMSG 	0-00-74826-05706-7	11003257	6/1 LB

Natural Gluten Free Bases	GTIN/UPC Code	Nestlé Code	Pack Size
Chicken 	0-00-74826-43706-7	12072948	6/1 LB
Chicken 	0-00-74826-43704-3	12072224	4/5 LB
Beef 	0-00-74826-38306-7	12073020	6/1 LB
Vegetable 	0-00-74826-05406-6	12073021	6/1 LB



*Crispy Breaded
Green Beans with
Sweet Chili Sauce*

Mother Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Demi Glace 	0-00-74826-60507-7	12145529	4/80 OZ POUCH
Hollandaise Sauce 	0-00-74826-60607-4	12145528	12/24 OZ POUCH

Flavor Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Ancho 	0-00-74826-68006-7	11003106	6/14.4 OZ
Chipotle 	0-00-74826-68606-9	11003109	6/14.4 OZ
Cilantro Lime 	0-00-74826-14806-2	11003436	6/13.6 OZ
Fire Roasted Jalapeño 	0-00-74826-18506-7	12225863	6/13.6 OZ
Fire Roasted Poblano 	0-00-74826-18306-3	12225862	6/13.6 OZ
Herb de Provence 	0-00-74826-05206-2	11003286	6/12.8 OZ
Red Chile Adobo 	0-00-74826-18906-5	12225864	6/13.6 OZ
Roasted Garlic 	0-00-74826-14206-0	11003432	6/1 LB
Roasted Mirepoix 	0-00-74826-14006-6	11003438	6/1 LB
Sun Dried Tomato Pesto 	0-00-74826-13006-7	11003426	6/13.6 OZ



RTU Shelf-Stable Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Bourbon	0-00-50000-55897-1	11001244	4/5 gallon
Caribbean	0-00-50000-78312-0	11002056	4/5 gallon
Chile Garlic	0-00-50000-31631-1	11001950	4/5 gallon
General Tso's	0-00-50000-31310-5	12043341	4/5 gallon
Honey Citrus Pepper	0-00-50000-68132-7	12069764	4/5 gallon
Sesame	0-00-50000-31620-5	11001944	4/5 gallon
Stir Fry	0-00-50000-31611-3	11001949	4/5 gallon
Sweet Chili	0-00-50000-78304-5	12069796	4/5 gallon
Sweet & Sour	0-00-50000-31681-6	08501534	6/5 gallon
Sweet & Spicy Plum	0-00-50000-54267-3	11001920	4/5 gallon
Szechuan	0-00-50000-31661-8	11001952	4/5 gallon
Teriyaki	0-00-50000-31650-2	11001951	4/5 gallon
Thai-Style Red Curry	0-00-50000-59004-9	12158475	4/5 gallon
Zesty Orange	0-00-50000-54742-5	11001195	4/5 gallon

RTU Refrigerated Sauces	GTIN/UPC Code	Nestlé Code	Pack Size
Garlic Herb	0-00-74826-10504-1	11003423	4/2.5 LB
Lemon Wine	0-00-74826-10604-8	11003424	4/2.5 LB

Sauce Preps	GTIN/UPC Code	Nestlé Code	Pack Size
Au Jus Prep	0-00-74826-90101-8	11003054	12/1 PT
Au Jus Prep	1-00-74826-90103-9	11003048	1/1 GAL
Brown Sauce Prep with Beef	0-00-74826-01401-5	11003237	12/1 LB

Sauce Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Alfredo	0-00-74826-78606-6	11003001	6/13.6 OZ
Beef Au Jus Concentrate	0-00-74826-90306-7	11003057	6/1 LB
Demi-Glace	0-00-74826-78304-1	11002996	4/4.25 LB
Demi-Glace	0-00-74826-78306-5	11002997	6/13.6 OZ
Hollandaise	0-00-74826-78406-2	11002999	6/12 OZ

Gravy Concentrates	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Gravy	0-00-74826-39006-5	11003382	6/13.6 OZ
Chicken Gravy	0-00-74826-49606-4	11003065	6/13.6 OZ
Turkey Gravy	0-00-74826-20506-2	11003440	6/13.6 OZ



Dry Gravy Mixes	GTIN/UPC Code	Nestlé Code	Pack Size
Beef Gravy	1-00-74826-81501-5	11250047	12/12 OZ
Chicken Gravy	1-00-74826-80501-6	11250391	12/11 OZ
Pork Gravy	1-00-74826-83501-3	11250394	12/11.25 OZ
Southern Style Country Gravy	1-00-74826-84601-9	11250395	12/11.5 OZ
Turkey Gravy	1-00-74826-82501-4	11250396	12/12 OZ

Chef Specialties	GTIN/UPC Code	Nestlé Code	Pack Size
Culinary Cream	0-00-74826-73002-1	11003021	2/5 LB
Culinary Cream	0-00-74826-73004-5	11003022	4/5 LB
Culinary Cream	0-00-74826-73005-2	11003023	1/30 LB
Dry Roux	1-00-74826-60404-6	11250234	4/2.5 LB
Dry Roux	1-00-74826-60405-3	11250233	1/40 LB
Freeze/Thaw Thickener	1-00-65000-60303-0	11250393	1/35 LB
Vegetarian Consommé	1-00-74826-71501-8	11250397	12/1 LB



Since 1951, MINOR'S® has been focused on providing exceptional bases, sauces and concentrates that outperform all others on the palate and on the plate. Because the right flavor means everything. Flavor means business.

To learn more about how MINOR'S can help put more flavor on your menu and drive business in your operation, please call 1.800.243.8822 or visit flavormeansbusiness.com.

