FOOD BASES

POZOLE VERDE
FEATURING CUSTOM CULINARY®
GOLD LABEL TRUE FOUNDATIONS™
CHICKEN LIQUID STOCK CONCENTRATE

RICH, AUTHENTIC FLAVOR TO INSPIRE ANY MENU
Custom Culinary® bases are truly best-in-class. From traditional paste and granular formats to our newest liquid concentrates and ready-to-use Asian broths, we offer an impressive selection of flavor-forward bases suited to every back-of-house need. Custom Culinary® bases are made with the finest ingredients, for quality and performance you can rely on.

CUSTOM CULINARY® GOLD LABEL TRUE FOUNDATIONS™ BASES
These innovative bases were developed with the needs of both operators and patrons in mind, featuring clean and simple ingredient decks for incredible made-from-scratch flavor.

CUSTOM CULINARY® GOLD LABEL SAVORY ROASTED® BASES
Choice cuts of premium chicken, beef and garden vegetables are slow-roasted to deliver deep, intense caramelized flavor and aroma—creating a dining experience worthy of your most craveable dishes.

CUSTOM CULINARY® GOLD LABEL BASES
Featuring well-balanced flavor profiles developed to taste, look and perform like scratch-made stock simmered for hours. Lineup includes meat-first bases, seafood, vegetable and low sodium options.

CUSTOM CULINARY® MASTER’S TOUCH® BASES
Protein-based stocks highlighting well-rounded meat-driven flavors, with complementary herb and seasoning notes. Wide selection of varieties available, including low sodium options.

CUSTOM CULINARY® CHEF’S OWN™ BASES
Best-in-class meat-first varieties available at an excellent value. For quality and convenience at a great value, look to our granular paste and dry granular formats.

NEW! CUSTOM CULINARY® GOLD LABEL TRUE FOUNDATIONS™ LIQUID STOCK CONCENTRATES
Chicken, beef and vegetable flavor profiles in a truly convenient format. Create rich soups, stocks and marinades in an instant—or pour on the flavor straight from the bottle, with no mixing required.

NEW! PASSPORT GLOBAL FLAVORS™ BY CUSTOM CULINARY® ASIAN BROTHS
Bring on-trend noodle bowls to your menu without the time or labor required to make complex broths from scratch. Frozen ready-to-use format is easy to prepare, simply by boiling or steaming in the bag.

EXCEPTIONAL FLAVORS AND FORMATS —A BASE FOR EVERY TASTE
Gold Label True Foundations™ Chicken Liquid Stock Concentrate can be used in multiple ways—here as a flavor enhancer for taco vegetables and char-grilled chicken thighs. This dish also features citrus-chili slaw and jalapeño relish made with Master’s Touch® Ancho Flavor Concentrate.

Meals in a bowl showcase the versatility of our food bases. Here, flank steak is rubbed with Gold Label True Foundations™ Beef Base before char-grilling, while quinoa and farro are prepared in Gold Label True Foundations™ Roasted Vegetable Base instead of water for extra flavor.
A LOOK AT OUR PORTFOLIO

Custom Culinary® bases bring authentic flavor to soups, sauces, stews, braises, sauté applications and more. Our bases portfolio includes everything from vegan to meat-first varieties, as well as clean label and low sodium bases, in a range of formats to meet the needs of every operator. All Custom Culinary® bases have 0g trans fat and no MSG added.

At Custom Culinary® we’re dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM.