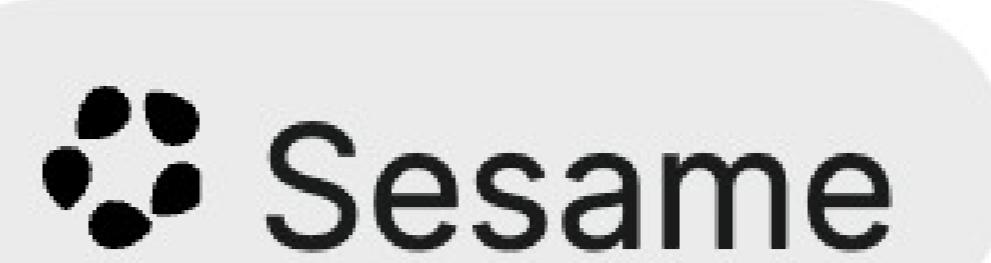


# GR-259658 · Vegetable Ramen Broth · 1 c · 12 servings

 Soy

 Sesame

## Untagged ingredients

Low sodium vegetable base 6 x 1 lb  
3 tbsp

Ginger root, raw  
1 tsp

Soy Sauce, low sodium  
2 tbsp

Spices, onion powder  
1 tbsp

Oil, sesame, salad or cooking  
1 tbsp

Spices, garlic powder  
1 tsp

Vinegar, rice wine  
2 tbsp

Salt, table  
1 tsp

Spices, pepper, black  
0.5 tsp

Water, tap, municipal  
3 qt

## Section 1

### CCP: Pre-prep steps for safe food handling

1. Sanitation Instructions: Food prep areas, equipment and utensils to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
2. Getting Ready: Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.
3. Personal Hygiene: Wash hands thoroughly before handling food, after handling contaminated food or objects and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use.
4. Beginning Temperatures: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

## Section 1

1. Mix all ingredients.
2. Add hot water and stir until all solids are dissolved.
3. Strain before using.
4. May be made in advance.
5. If it gets too cold, heat the brother. Cover and place in a 350 degree F hot oven for 7-10 minutes until it reaches 165 degrees F.

CCP: Heat to 165 degrees F or higher for at least 15 seconds.

# Vegetable Ramen Broth

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 c**

Amount Per Serving

**Calories** **19**

% Daily Value\*

**Total Fat** 1g **2%**

Saturated Fat 0g **1%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 331mg **14%**

**Total Carbohydrate** 1g **1%**

Dietary Fiber 0g **0%**

Sugars 0g

**Protein** 0g **1%**

Vitamin D: 0% DV • Potassium: 0% DV

Calcium: 1% DV • Vitamin A: 0% DV

Iron: 0% DV • Vitamin C: 0% DV

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.