Culinary Crafted Classic Flavor

You wouldn't build a house without a strong foundation—why create food without one? Our culinary bases set the stage for unforgettable flavor.

Bases, like mirepoix, caramelized onion, and pesto, bring the depth and richness of traditional cooking to any recipe—without the extra time. Crafted from high-quality ingredients, these bases provide consistency, efficiency, and an authentic scratch-made taste that elevates every product. Whether you're developing dips, sauces, or prepared meals, our expertly designed bases make it easy to deliver timeless, chef-inspired flavors with every bite.

Time-Tested Foundational Flavor & Versatility

- Classic bases like mirepoix, caramelized onion, and pesto have been the backbone of global cuisine for centuries, delivering depth and balance to countless dishes.
- These foundational blends work seamlessly across applications, from meals and sides to sauces and dips and even meat and meat alternatives.
- Whether crafting classic comfort foods or modern culinary twists, these bases provide a rich, familiar foundation that resonates with consumers.

Efficiency & Consistency

- Ready-to-use bases save time by eliminating additional prep work while maintaining depth of flavor.
- Our expertly crafted bases provide chef-quality flavors with every use, ensuring consistency across multiple batches and product lines with quality flavor.

Clean Label Friendly

Made with real, high-quality vegetables, herbs, and aromatics to deliver the authentic taste of scratch cooking while meeting label requirements.





Reach out to request a FREE sample or to check out our full range of culinary bases.

Contact your account representative, click to connect or call 1.630.578.8600.