



Organic, slow-cooked
chicken bone broth that's
good enough to drink.

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takingstockfoods.com



OUR PRODUCTS

Classic Chicken

- Hearty chicken flavor with mild seasoning
- Lays the foundation for casseroles, slow-cooked meats, vegetable dishes and sauces
- Made with a touch of sea salt and 5 other simple, wholesome ingredients

Unsalted Chicken

- Only 30 mg of sodium per 8-oz. serving
- Great for low-sodium diets or cooks who like to start with a clean slate

Ginger Turmeric

- Aromatic flavors of ginger and turmeric add new dimensions to favorite recipes
- A customer favorite



FAST FACTS

- USDA organic and FDA certified
- Slow cooked for optimal nutrition and flavor—it tastes homemade
- Nutrient-dense, low-calorie and high-protein
- Made using chickens raised without antibiotics or hormones
- No artificial ingredients and minimally processed
- Mild flavor complements any style of cooking
- Good enough to drink on its own, hot or cold
- Microwave-safe, BPA-free packaging with convenient pouring spout
- Order online, available in select stores

Compatible with all kinds of diets:

- | | |
|------------------|------------------------------------|
| • Paleo friendly | • Sugar free |
| • Gluten free | • Low sodium |
| • Soy free | (Unsalted Chicken Bone Broth only) |
| • Dairy free | |



We are driven by the motto:

**Taking the time
to do things right.**

This motto guides all of Taking Stock's decisions, including:

- **How they cook.** Every batch begins with a custom bone broth formula. The broth is cooked for over 18 hours, for optimal nutrition and to bring out Taking Stock's signature flavor.
- **The ingredients they use.** Taking Stock bone broth has a clean label, which means that the short list of ingredients only has real, recognizable foods. No mystery additives or chemicals. And they only use ethically sound ingredients, including cage-free, organic chickens and organic vegetables.
- **The people they work with.** They build genuine relationships with manufacturers, wholesalers, retailers and employees.
- **Their customers.** They love connecting with home cooks, and hearing how people use Taking Stock broth.
- **The causes they support.** Taking Stock is proud to call St. Paul home. They're committed to local growers, makers and markets, and to understanding the issues affecting the community. They're an active voice in the ongoing conversation about Minnesota food production. And they always have broth to share for a good cause.

By taking time to do things right, Taking Stock aims to create food and relationships that have a lasting impact.



OUR BACKGROUND

Taking Stock Foods was founded by Molly Clark and Maddy Kaudy, who met while working in the kitchen of a St. Paul steakhouse. They became fast friends, and began cooking up a dream of going into business together. The goal was to harness their 25 years' of combined culinary experience to create something both delicious and nutritious.

In 2015, they left their jobs to develop a soup restaurant concept called The Twin Cities Stock Exchange. The Stock Exchange laid the foundation for what would become Taking Stock Foods. Their signature chicken bone broths were perfected during two intensive years in the kitchen.

In the beginning, they sold fresh and frozen broth from a booth at farmer's markets in Minneapolis. Now, Taking Stock shelf-stable broth pouches are available nationwide. The company has grown since those early days, but the heart of Taking Stock hasn't changed. Their original recipes of slow-cooked broth are still made with great care.

DOWNLOADS

Download Taking Stock logos and images below or find them at: www.takingstockfoods.com/downloads



Taking Stock



**HAVE QUESTIONS?
GET IN TOUCH.**

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