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Kickin' Pepper Jack Broccoli

How do you add some 'kick' to a delicious blend of chicken stock, big chunks of broccoli, cream, onions, celery, carrots and spices? By including snappy Pepper Jack cheese. It's a great way to kick new soup sales up by a significant notch.



Product Package Sizes:
4 lb. Package

Ingredients	Nutrition	Preparation	Storage	Pack
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Water, Broccoli, Monterey and Pepper Jack Cheeses (milk, cheese culture, salt, jalapeno peppers, enzymes), Cream, Onions, Seasonings (modified corn starch, rice flour, bleached wheat flour[enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid], salt, sodium phosphate, sugar, spice, citric acid), Celery, Milk, Carrots, Chicken Base (chicken meat including natural chicken juices, salt, maltodextrin, chicken fat, sugar, whey, natural flavors, turmeric), and Club Cheddar Cheese (cheddar cheese [milk, cheese culture, salt, enzymes], water, salt)

Allergens

CONTAINS: MILK, WHEAT

Nutrition Facts

Serving Size: 1 cup (245g)

Servings Per Container:

4 lb. Package: 7

Amount Per Serving

Calories: 200 Calories From

Fat: 120

% Daily Value*

Total Fat 13.0g	20%
Saturated Fat 8.0g	41%
Trans Fat 0.0g	
Cholesterol 40mg	14%
Sodium 1,190mg	50%
Total Carbohydrates 12g	4%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 9g	

Vitamin A 20% Vitamin C 40%

Calcium 20% Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories:	2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Potassium	3,500mg	3,500mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

We recommend preparing Scratch Recipe Single Strength soups from a frozen state. If thawing is necessary, thaw by holding under cold water for approximately 2 hours, or microwave for approximately 8 minutes at Medium setting in a 1600 watt oven. DO NOT DILUTE.

Hot Water Bath

1. Place soup bag(s) in a large kettle of hot water (205°F-210°F). Do not allow the bag to rest on the bottom of the kettle, as hot metal surfaces may weaken the package and cause leaks. Use a trivet or lid in the bottom of the pan to protect the bags.
2. Cook to an internal temperature of 165°F (approximately 40-45 minutes from frozen, 20-30 from thawed). Check the temperature of the soup by agitating the bag to eliminate hot spots, then place the bag on counter and fold the bag over and around the thermometer.
3. Clip corner of bag, carefully pour hot soup into serving container and maintain temperature of 165°F while holding for service. When holding a heated soup in the bag, make sure the temperature does not exceed 165°F-170°F.

Steamer

1. Place soup bag in perforated steam table pan (one bag per pan to oven capacity).
2. Cook to an internal temperature of 165°F (approximately 40-45 minutes from frozen, 20-30 from thawed). Check the temperature of the soup by agitating the bag to eliminate hot spots, then place the bag on counter and fold the bag over and around the thermometer.
3. Clip corner of bag, carefully pour hot soup into serving container and maintain temperature of 165°F while holding for service. If you hold a heated soup in the bag, make sure the temperature does not exceed 165°F-170°F.

Stove top

1. Pour thawed soup into a double boiler and cook until soup reaches 165°F.
2. Maintain temperature of 165°F while holding for service.

Microwave

1. Pour thawed soup into an appropriately sized microwave container.
2. Cover, cook on the HIGH setting for 4 minutes, and stir.
3. Cover, cook on the HIGH setting for an additional 4-6 minutes, or until soup reaches 165°F-170°F.
4. Cover and allow to stand for 5 minutes before serving.
5. Maintain temperature of 165°F while holding for service.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Store at or below 0°F (-18°F) or store in freezer compartment of the refrigerator until ready to use.

Pack

Catalog#	Pack Size	Case Count	Pallet Tie	Pallet High	Total Pallet	Gross Wt.	Net Wt.	Volume	Length	Width	Height
27488	4 lb.	4	17	6	102	17.5	16.0	.42	12 7/8	6 7/8	8 1/4

Yield

Ounces per bag: 64

Ounces per case: 256