



Case Code  
**08163**

Pack & Size  
**3/4 LB TRAYS**

A hearty combination of tender potatoes, carrots, seasoned beef, peas, cabbage, corn, green beans and barley.

## Nutrition Facts

Serving Size 1/2 CUP (120 ML)

Amount Per Serving

Calories 90 Calories from Fat 10

% Daily Value

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

**Saturated Fat** 0g **0%**

**Trans Fat** 0g

**Cholesterol** 5mg **2%**

**Sodium** 620mg **26%**

**Total Carbohydrate** 16g **5%**

**Dietary Fiber** 3g **12%**

**Sugars** 4g

**Protein** 3g

Vitamin A 10% Vitamin C 4%

Calcium 2% Iron 4%

\* Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Facts are based on our current data.

However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

Information is true and accurate as of: 02/15/2017

## INGREDIENTS

INGREDIENTS: POTATOES, WATER, TOMATO PUREE (WATER, TOMATO PASTE), SEASONED BEEF (BEEF, WATER, SALT, SODIUM PHOSPHATE), CARROTS, BEEF STOCK, DICED TOMATOES IN TOMATO JUICE, ONIONS, BARLEY, CELERY, PEAS, CABBAGE, CORN, GREEN BEANS, CONTAINS LESS THAN 2% OF: BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEHYDRATED POTATOES, SALT, CANOLA OIL, SUGAR, YEAST EXTRACT, FLAVORING, CARAMEL COLOR, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, CITRIC ACID.

## FEATURES AND BENEFITS

Yields approximately 384 fluid ozAvailable in a range of authentic flavors that make it simple to deliver customer favorites every day

## SERVING IDEAS

Enjoy as is or make it a meal by adding shell pasta.

## PREPARATION

THIS PRODUCT HAS NOT BEEN FULLY COOKED BEFORE FREEZING. CAREFULLY FOLLOW THE RECOMMENDED COOKING TIMES AND TEMPERATURES TO ENSURE COMPLETE COOKING.Cooking Directions:This product may be tempered up to 48 hours in a 40 degrees F. refrigerator prior to cooking. Peel back plastic film starting from one edge. Keep film to view cooking directions. 1. If soup is frozen, run knife around soup blocks in trays to loosen. Empty the 2 trays of soup into large saucepot. 2. Fill both of the trays with water (64 fl. oz. in total). Add to saucepot. 3. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low. Boil gently, stirring frequently to break up any frozen pieces, until temperature reaches 190 degrees F. 4. Transfer to holding kettle or steam table.

## HANDLING

KEEP FROZEN AT 0°F OR BELOWCOOKING DIRECTIONS MIX WITH WATERKEEP FROZEN UNTIL READY TO USEDO NOT USE IF PUNCTURED OR TORNDONOT REFREEZEUSDA SAFE HANDLING INSTRUCTIONS PROMPTLY REFRIGERATE UNUSED COOKED SOUP IN SEPARATE CONTAINER THAWING - REMOVE FROZEN SOUP FROM OUTER CASE AND PLACE IN COOLER (35°F-40°F) FOR UP TO 5 DAYS

## STORAGE

Shelf Life: 21 MONTHS

Storage Temperature: 0F

## MORE

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## PACKAGING DETAILS

<b>Pack &amp; Size:</b> 3/4 LB TRAYS	<b>Case Weight:</b> 12.973 LB	<b>UPC:</b> 51000081636
<b>Cube:</b> 0.411 FT	<b>Case Size:</b> 17.832IN x 11IN x 3.625IN (L x W x H)	<b>SCC-14:</b> 10051000081633

## ALLERGENS

WHEAT