

FOODSERVICI

CAMPBELL'S® SIGNATURE CREOLE CHICKEN GUMBO

Nutrition Facts

Serving Size	1/2 CUP (120 ML)		
Amount Per Serving			
Calories 60	Calories from Fat 5		
	% Daily Value		
Total Fat 0.5g	1%		
Saturated Fat Og	0%		
Trans Fat 0g			
Cholesterol 5mg	2%		
Sodium 810mg	34%		
Total Carbohydrate 11g	4%		
Dietary Fiber 1g	4%		
Sugars 3g			
Protein 3g			
Vitamin A 2%	Vitamin C 4%		
Calcium 4%	Iron 2%		

* 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: CHICKEN STOCK, DICED TOMATOES IN TOMATO JUICE, TOMATO PUREE (WATER, TOMATO PASTE), ONIONS, OKRA, CELERY, CHICKEN MEAT, GREEN PEPPERS, RICE, MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: SALT, SPICES, DEHYDRATED GARLIC, SOY PROTEIN CONCENTRATE, DISODIUM INOSINATE, DISODIUM GUANYLATE, FLAVORING, SODIUM PHOSPHATE, CITRIC ACID, CELERY SEED, MUSTARD SEED, PAPRIKA, CHICKEN FAT, YEAST EXTRACT, DEXTROSE, DEHYDRATED CHICKEN. Case Code 08297

Pack & Size 3/4 LB. TRAYS

> A Louisiana-style gumbo made with tomatoes, okra, onions, celery, chicken, green peppers and rice in a thick, spicy chicken broth.

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 amp it up with serving into a sourdough bread bowl.

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

PREPARATION

KEEP FROZEN AT 0°F OR BELOW COOKING DIRECTIONS MIX WITH WATER KEEP FROZEN UNTIL READY TO USE DO NOT USE IF PUNCTURED OR TORN DO NOT REFREEZE USDA 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 - FROZEN

Storage Temperature: 0F

MORE

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

PACKAGING DETAILS					
Pack & Size:	3/4 LB. TRAYS	Case Weight:	LB	UPC:	51000082978
Cube:	FT	Case Size:	IN x IN x IN (L x W x H)	SCC-14:	10051000082975

🛕 ALLERGENS

SOY

SPECIAL DIETARY NEEDS Gluten Free

1-800-TRY-SOUP (879-7687)