



Case Code 08558	Pack & Size 3/4 LB. TRAYS
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A rich soup made with chunks of broccoli, fresh cream and a smooth blend of velvety cheese.

Nutrition Facts	
Serving Size	1/2 CUP (120 ML)
Amount Per Serving	
Calories 180	Calories from Fat 130
% Daily Value	
Total Fat 14g	22%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 850mg	35%
Total Carbohydrate 8g	3%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 5g	
Vitamin A 0%	Vitamin C 0%
Calcium 10%	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: WATER, BROCCOLI, PASTEURIZED PROCESS AMERICAN CHEESE (AMERICAN CHEESE [MILK, CULTURES, SALT, ENZYMES], WATER, CREAM [MILK], SODIUM PHOSPHATE, SALT, ARTIFICIAL COLOR), CREAM, VEGETABLE OIL (CORN AND/OR CANOLA), MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: SUGAR, SALT, SOY PROTEIN CONCENTRATE, CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES), DEHYDRATED BROCCOLI, CORN MALTODEXTRIN, DEHYDRATED GARLIC, DEHYDRATED ONIONS, DISODIUM INOSINATE, DISODIUM GUANYLATE, SPICE, BETA CAROTENE FOR COLOR, ANNATTO EXTRACT FOR COLOR, SOY LECITHIN.

FEATURES AND BENEFITS

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

SERVING IDEAS

Enjoy as is or develop into a meal by pouring over a baked potato and topping it with bacon and sour cream.

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 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

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PACKAGING DETAILS			
Pack & Size:	3/4 LB. TRAYS	Case Weight:	LB
UPC:	51000085580	Case Size:	IN x IN x IN (L x W x H)
SCC-14:	10051000085587	Cube:	FT

ALLERGENS

MILK, SOY

SPECIAL DIETARY NEEDS

Gluten Free