

# CAMPBELL'S® SIGNATURE BOSTON CLAM CHOWDER



<b>Case Code</b> <b>08556</b>	<b>Pack &amp; Size</b> <b>3/4 LB. TRAYS</b>
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This rich, balanced clam chowder is made with potatoes, real clams and blended with fresh cream, traditional herbs and spices.

**Nutrition Facts**

Serving Size 1/2 CUP (120 ML)

Amount Per Serving

Calories 110	Calories from Fat
% Daily Value	
<b>Total Fat</b> 3.5g	<b>4%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 800mg	<b>35%</b>
<b>Potassium</b> 201mg	<b>4%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
<b>Dietary Fiber</b> 2g	<b>7%</b>
<b>Sugars</b> 2g	
<b>Protein</b> 5g	
Vitamin A 0%	Calcium 4%
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

**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**

Oyster crackers are a famous pairing here, but you can also add chimichurri or a combination of sour cream and hot sauce.

**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 milk (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: 638 DAYS

Storage Temperature: 0F

**MORE**

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PACKAGING DETAILS			
<b>Pack &amp; Size:</b>	3/4 LB. TRAYS	<b>Case Weight:</b>	LB
<b>UPC:</b>	51000085566	<b>Case Size:</b>	IN x IN x IN (L x W x H)
<b>SCC-14:</b>	10051000085563	<b>Cube:</b>	FT

**ALLERGENS**

FISH, MILK, SOY, WHEAT

**INGREDIENTS**

INGREDIENTS: POTATOES, CLAM STOCK, SKIM MILK, CLAMS, CELERY, POLLOCK, MODIFIED FOOD STARCH, CREAM, VEGETABLE OIL (CORN AND/OR CANOLA), CONTAINS LESS THAN 2% OF: BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, POLLOCK INCLUDING NATURAL JUICES, ONIONS, SUGAR, DEHYDRATED POTATOES, SOY PROTEIN CONCENTRATE, POTATO FLOUR, SPICES, DEHYDRATED ONIONS, DEHYDRATED GARLIC, SODIUM PHOSPHATE, FLAVORING, CELERY SEED, CELERY EXTRACT, ONION EXTRACT, CITRIC ACID, GARLIC OIL.