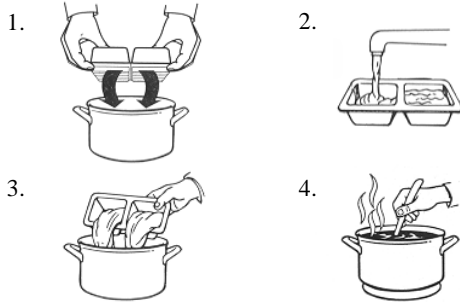


Preparation and Handling Guide

Preparation



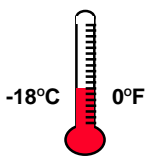
This product has not been fully cooked before freezing. Carefully follow the recommended cooking directions to ensure complete cooking.

- Remove plastic film.
- Place soup in kettle or double boiler.
- Add one **full** tray of water* (1.9 L or 8 cups). **Cover.**
- Heat to boiling (min. 80°C/180°F) hold temp 5 - 7 min.
- Reduce to holding temperature (70°C/160°F).
- Stir periodically (every 20 min).
- * For Clam Chowder add 1.9 L of whole or 2% milk

Yields

Pack Size:	3x4 lb.	Portions per 1/2 tray	Portions per full tray
Format:	Condensed	10 1/2 - 6 oz	21 - 6 oz
Approx. Yield/Case:	384 fl. oz.	8 - 8 oz.	16 - 8 oz.
		6 1/2 - 10 oz	13 - 10 oz.

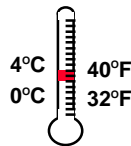
Storage



Frozen

Shelf Life: 21 months

1. Store **below -18°C**
2. **Expiry** date on tub & case
3. Return thawed, damaged cases

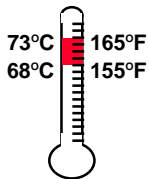


Refrigerated (unopened)

Shelf Life: 2 days

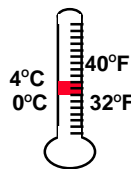
1. Store **between 0° - 4° C**
2. Do **not** refreeze
3. Record storage date

Post Cooking Procedures



Holding Time/Temperature

1. Hold between 68°C and 73°C
2. Keep covered!



Handling Unused Soup

Shelf life: 2 days @ 0° to 4°C

1. Transfer to a clean **covered** tray
2. Chill immediately to 4°C
3. Record storage date

Tips For Optimal Soup Performance

- Keep soup covered! (Avoids evaporation which holds in quality and \$.)
- Have you brought soup to 80°C (180°F) and held for 5-7 minutes?
- Have you stirred it occasionally (every 20 minutes)?
- Are you holding soup between 68°C and 73°C (155°F - 165°F)? A higher temperature will cause soup deterioration.
- Are the kettle inserts, lids and ladles cleaned and rinsed prior to use? (Grease build-up will break down product)
- Is your freezer temperature below 0°C (32°F) at all times?
- Did your soup arrive in a frozen state from your distributor? (i.e. sides of tub firm when squeezed)
- Are your utensils (ladles/pots) free from rust?