



Faits nutritionnels	
Portion	125 mL condensed (250 mL prepared)
Quantité par portion	
Calories 80	Calories provenant des lipides
% Valeur quotidienne	
Graisse totale 2g	3%
Graisse saturée 0.5g	3%
Cholestérol 20mg	7%
Sodium 840mg	35%
Glucides totaux 12g	4%
Fibre alimentaire 1g	4%
Sugars 2g	4%
Protéine 4g	8%
Vitamine A 2%	Vitamine C 0%
Calcium 2%	Fer 6%
Vitamine E 0%	Thiamine 0%
Magnésium 0%	Zinc 0%
* Pourcentage des valeurs quotidiennes sont basées sur un régime de 2 000 calories.	
Les données nutritionnelles sont basées sur nos données actuelles. Toutefois, étant donné que les données peuvent changer de temps à autre, ces informations peuvent ne pas toujours être identiques au tableau de la valeur nutritive figurant sur les étiquettes des produits.	

INGRÉDIENTS
CHICKEN BROTH (WATER, CHICKEN STOCK), EGG NOODLES (WHEAT FLOUR, WHOLE EGG, EGG WHITE), SEASONED CHICKEN (CHICKEN, WATER, MODIFIED CORN STARCH, SALT, SODIUM PHOSPHATE, SOY PROTEIN ISOLATE, FLAVOUR), MECHANICALLY SEPARATED CHICKEN, CARROTS, CELERY, MODIFIED CORN STARCH, REHYDRATED ONIONS, SALT, YEAST EXTRACT (BARLEY), BROCCOLI, SUGAR, SPICE EXTRACTS, CHICKEN FAT, VINEGAR, DRIED PARSLEY, TURMERIC EXTRACT, FLAVOUR (CONTAINS GARLIC).

SIGNATURE CHICKEN NOODLE

Code de cas 08169	Back et taille 3 x 1.81 kg (4lb) tub
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Tender chicken, egg noodles, carrots and celery in a delicately seasoned chicken broth.

CARACTÉRISTIQUES ET AVANTAGES

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders). Our split pack tray results in quicker preparation time as it allows you to make half batches. Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

IDÉES DE SERVICE

Marry with Campbell's® Minestrone for an Italian Chicken Noodle. •Serve alongside a baked macaroni casserole for a Down Home Combo. •Prepare a signature Chicken Zuppa Italiano, add 2 cups canned-diced tomatoes (drained), 1/2 cup crisp-cooked chopped bacon, 1/4 cup grated Parmesan cheese and 2 tsp minced fresh garlic. Top with chopped basil and grated Parmesan cheese. •Serve a Southwest Chicken Corn Soup by adding sauteed corn, jalapeno peppers and onions, top with shredded Cheddar, Jack and Goat cheese and cilantro.

PLUS

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PRÉPARATION

Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) water and cover. 3) Heat to boiling (min. 80C/ 180F), stirring occasionally. Reduce heat (70C/ 160F) and cover. Stir periodically.

MANIPULATION

Do not re-freeze. Do not use if film is torn or missing.

STOCKAGE

Durée de conservation: 21 months
Température de stockage: -18C

DÉTAILS DE L' EMBALLAGE

Pack et taille:	3 x 1.81 kg (4lb) tub	Poids du boîtier:	5.90 KG	UPC:	63211081695
Cube:	0.0111 M	Taille de la valise:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081692