



Faits nutritionnels

Portion 125 mL condensed
(250 mL prepared)

Quantité par portion

Calories 40 Calories provenant
des lipides

% Valeur quotidienne

Graisse totale 0.5g **1%**

Graisse saturée 0.3g **2%**

Cholestérol 0mg **0%**

Sodium 830mg **35%**

Glucides totaux 7g **2%**

Fibre alimentaire 1g **4%**

Sugars 6g **12%**

Protéine 2g **4%**

Vitamine A 0% Vitamine C 4%

Calcium 2% Fer 2%

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

ONIONS, BEEF BROTH (WATER, BEEF STOCK), SHERRY WINE, TOMATO PASTE, SALT, SUGAR, YEAST EXTRACT, MODIFIED CORN STARCH, BEEF GELATIN, BEEF FAT, DEXTROSE, DRIED GARLIC, BEEF, SOY LECITHIN, XANTHAN GUM, SPICES, CARAMEL COLOUR, FLAVOUR.

SIGNATURE FRENCH ONION

Code de cas
08171

Back et taille
3 x 1.81 kg (4lb) tub



A rich beef broth made with random onion slices and a hint of sherry, finishing with a soft, buttery note.

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® Creole Style Chicken Gumbo for French Quarter Gumbo. •Serve with flour tortillas layered with shredded Provolone, roasted red peppers, sliced black olives, toasted pine nuts and basil chiffonade for a Café Combo. •Use an alternate name to signaturize this soup to your operations, try Oui! French Onion, Paris Market Soup, or Soupe de l'Oignon Francaise.

PLUS

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders).

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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:	63211081718
Cube:	0.0111 M	Taille de la valise:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081715