



Faits nutritionnels

Portion	125 mL condensed (250 mL prepared)
Quantité par portion	
Calories 120	Calories provenant des lipides
% Valeur quotidienne	
Graisse totale 3g	5%
Graisse saturée 1g	5%
Cholestérol 10mg	3%
Sodium 740mg	31%
Glucides totaux 17g	6%
Fibre alimentaire 1g	4%
Sugars 1g	2%
Protéine 6g	12%
Vitamine A 0%	Vitamine C 0%
Calcium 2%	Fer 8%
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), ENRICHED PASTA (DURUMWHEAT SEMOLINA, NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED MEATBALLS (BEEF, CHICKEN, WATER, BREADCRUMBS, SALT, SOY PROTEIN ISOLATE, ONION POWDER, DEHYDRATED GARLIC, FLAVOUR), SPINACH, MODIFIED CORN STARCH, SALT, CHICKEN FAT, BEEF GELATIN, SUGAR, PARMESAN CHEESE PASTE (PARMESAN CHEESE [MILK], WATER, SALT, SODIUM PHOSPHATE), DEHYDRATED GARLIC, YEAST EXTRACT, SPICE EXTRACTS, SPICES (CELERY), FLAVOURS.

SIGNATURE ITALIAN-STYLE WEDDING

Code de cas
24454

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



A flavourful Italian soup made with meatballs, spinach and mini pasta balls with savoury herbs in a 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

Garnish with diced tomatoes, red and green peppers or stuffed olives. •Serve in a festive dish, like a martini glass. •Use an alternate name to signaturize the soup to your operation, names such as Via Matrimonio and Matrimony Minestrone provide an exciting flair!

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

PLUS

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DÉTAILS DE L' EMBALLAGE

Pack et taille:	3 x 1.81 kg (4lb) tub	Poids du boîtier:	5.90 KG	UPC:	63211244540
Cube:	0.0111 M	Taille de la valise:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211244547