



Faits nutritionnels

Portion 125 mL condensed
(250 mL prepared)

Quantité par portion

Calories 100 Calories provenant
des lipides

% Valeur quotidienne

Graisse totale 2g **3%**

Graisse saturée 0.5g **3%**

Gras trans 0.2g

Cholestérol 5mg **2%**

Sodium 850mg **35%**

Glucides totaux 17g **6%**

Fibre alimentaire 2g **8%**

Sugars 4g **8%**

Protéine 3g **6%**

Vitamine A 2% Vitamine C 2%

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

WATER, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), CORN, ONIONS, TOMATO PASTE, CORN FLOUR, GREEN PEPPERS, KIDNEY BEANS, MODIFIED CORN STARCH, SALT, CHICKEN FAT, BLACK BEANS, SUGAR, GREEN CHILI PEPPERS, CORN TORTILLA (CORN MASA, WATER), CILANTRO, SPICE EXTRACTS, FLAVOUR, SPICES.

SIGNATURE MEXICALI TORTILLA

Code de cas
10431

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



This spicy Southwestern soup is made with diced tomatoes, corn, kidney beans, black beans, tortilla strips and seasoned with cilantro.

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® Chicken Corn Chowder and garnish with diced tomatoes, cilantro and tortilla chips for Southwestern Tomato Corn Chowder. Create a signature Fajita Soup, add grilled peppers, onions and beef, chicken or shrimp. Finish with sour cream, tortilla strips, sliced olives, avocados and grated Cheddar cheese.

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:	63211104318
Cube:	0.0111 M	Taille de la valise:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211104315