



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%
Cholestérol 0mg	0%
Sodium 910mg	38%
Glucides totaux 17g	6%
Fibre alimentaire 3g	12%
Sugars 5g	10%
Protéine 4g	8%
Vitamine A 2%	Vitamine C 4%
Calcium 6%	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

DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), REHYDRATED KIDNEY BEANS, WATER, REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), CARROTS, PASTA (WHEAT FLOUR, EGG WHITES), CELERY, TOMATO PASTE, REHYDRATED PEA BEANS, PEAS, GREEN BEANS, LEEKS, ZUCCHINI, MODIFIED CORN STARCH, SALT, SPINACH, SUGAR, YEAST EXTRACT (BARLEY), PARMESAN CHEESE (MILK), CANOLA AND/OR SOYBEAN OIL, SPICE EXTRACTS, DRIED GARLIC, DRIED PARSLEY, SPICES, FLAVOURS.

SIGNATURE MINESTRONE

Code de cas
08167

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



Sun-ripened tomatoes, hearty potatoes, carrots, kidney beans, spinach and shell pasta combine in a savoury beef broth with a touch of Parmesan cheese.

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® Vegetable Beef for Hearty Beef Minestrone. Create a signature Grilled Chicken Italiano by adding grilled chicken and wedges of ciabatta bread, finished with shredded Fontina cheese, basil and arugula. Prepare a Tuscan Ribolita, topped with thin sliced Italian bread and bake until hot and bubbly, garnish with sliced red onions and a drizzle of extra virgin olive oil.

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:	63211081671
Cube:	0.0111 M	Taille de la valise:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081678