



FOODSERVICE

MADE TO SERVE™



VERVE® LOBSTER BISQUE

Code de cas
23412Pack et taille
4 x 1.81 kg (4lb) pouch

This rich, creamy lobster bisque is made with white wine and red peppers.

Faits nutritionnels

Portion	250 mL
Quantité par portion	
Calories 330	Calories provenant des lipides
% Valeur quotidienne	
Graisse totale 23g	35%
Graisse saturée 10g	50%
Gras trans 0.5g	
Cholestérol 105mg	35%
Sodium 1470mg	61%
Glucides totaux 23g	8%
Fibre alimentaire 1g	4%
Sugars 7g	14%
Protéine 11g	22%
Vitamine A 6%	Vitamine C 2%
Calcium 10%	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, CREAM, LOBSTER, SAUTERNE WINE, ONIONS, RED PEPPERS, CANOLA OR SOYBEAN OIL, TOMATO PASTE, WHEAT FLOUR, SKIM MILK POWDER, MODIFIED CORN STARCH, SALT, SUGAR, BUTTER, MALTODEXTRIN, GARLIC, SOY PROTEIN ISOLATE, VEGETABLES (CELERY, ONIONS, CARROTS), YEAST EXTRACT, SPICE EXTRACTS, DEHYDRATED POTATOES, DEHYDRATED ONIONS, CORN OIL, CORN STARCH, XANTHAN GUM, CITRIC ACID, FLAVOUR, SPICE.

CARACTÉRISTIQUES ET AVANTAGES

Fully Prepared: Pouch saves time and labour
Easy to prepare: Ability to boil in the bag
Consistent taste and appearance every time

IDÉES DE SERVICE

Garnish with a generous layer of jumbo lump crabmeat dusted with fresh parsley. • Accent soup with a light drizzle of crème fraîche to create a stunning spider web design. • Top soup with a rich tarragon flan with a single tarragon sprig and detailed in colourful dots and drizzles of paprika butter. • For a delicious Seafood Pasta, toss seafood ravioli with Verve® Lobster Bisque and finish with shredded Parmesan cheese.

PRÉPARATION

This product has not been fully cooked before freezing. Carefully follow the recommended cooking directions to assure complete cooking. 1. From a frozen or thawed state, immerse pouch in boiling water. 2. Heat product until 80° C / 180° F. Using a ladle or insulated gloves, remove pouch from water. 4. Open Pouch: Make a cut with a knife near top of pouch. Carefully pour into steam table insert or holding kettle. Do not add water or milk.

MANIPULATION

Keep frozen at 0°F (-18°C) or below. Thaw pouches (35-40°F / 2-4°C) for up to 15 days. Keep frozen until ready to use. Ready to Cook. Do not re-freeze. Do not use if pouch punctured or torn.

STOCKAGE

Durée de conservation: 21 MONTHS

Température de stockage: -18C

PLUS

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Easy to prepare: Ability to boil in the bag
Consistent taste and appearance every time

DÉTAILS DE L' EMBALLAGE

Pack et taille:	4 x 1.81 kg (4lb) pouch	Poids du boîtier:	7.56 KG	UPC:	63211234121
Cube:	0.0131 M	Taille de la valise:	28.42CM x 24.61CM x 18.74CM (L x W x H)	SCC-14:	10063211234128