Signature Chicken Corn Chowder

Campbell's Foodservice

Campbell's SIGNATURE SOUPS

CASE CODE
10940

PACK & SIZE
3 x 1.81 kg (4lb) tub

Low in Saturated Fat

Source of Fibre

Source of Potassium



A flavourful chowder made with sweet corn, seasoned chicken, celery, bacon, red peppers and onion.

- 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.

NUTRITION FACTS

Per 100 g

Calories 115.03	**% Daily Value***
Total Fat 3.79 g	
Saturated Fat 1.48 g	
+ Trans Fat 0.1 g	
Total Carbohydrate 16.54 g	
Dietary Fibre 1.48 g	
Sugars 3.06 g	
Protein 4.43 g	
Cholesterol 11.17 mg	
Sodium 546.64 mg	
Potassium 253.77 mg	
Calcium 38.66 mg	
Iron 0.49 mg	
Vitamin A 0 g	0%
Vitamin C 0 mg	2%

*5% or less is a little. 15% or more is a lot.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

SPECIFICATIONS

Case Code	10940
Pack & Size	3 x 1.81 kg (4lb) tub
Case Weight	5.90 kg
Case Size	45.09 cm l × 27.64 cm w × 7.80 cm h
Cube	0.0111 m

Ingredients

Corn, Water, Rehydrated potatoes (contains sodium phosphate), Seasoned chicken (chicken, water, modified corn starch, soy protein concentrate, salt, sodium phosphate, flavour), Cream, Modified corn starch, Celery, Modified milk ingredients, Bacon (pork, water, sea salt, sugar, cultured celery powder, smoke flavour), Red bell peppers, Salt, Corn flour, Onions, Vegetable Oil (corn, canola and/or soybean), Sugar, Onion powder, Wheat flour, Soy protein concentrate, Dried garlic, Dried parsley, Flavour, Spices.

Preparation

1. Remove plastic film.
2. Place 1 tray (2 blocks) of soup in pot.
3. Add one full tray (1.9 L or 8 cups) water and cover.
4. Heat to boiling (min. 80°C / 180°F), stirring occasionally. Reduce heat (70°C / 160°F) and cover. Stir periodically.

Serving Ideas

Garnish with chopped green bell peppers, tomatoes and onions, serve with warm herbed biscuits. •Create a signature Harvest Corn and Butternut Squash Chowder by mixing in 3 cups butternut squash puree, 2 tsps ginger powder and 1 tsp dried sage. Top with roasted pumpkin seeds. •Prepare a Sonora Fire Roasted Corn Chowder, add sauteed fire-roasted corn and pepper blend, and top with avocado salsa and tortilla strips.

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UPC	063211109405
SCC-14	10063211109402

Storage & Handling

Shelf Life : 21 months

Storage Temperature : -18°C

Do not re-freeze. Do not use if film is torn or missing.

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