Verve® Lobster Bisque

Campbell's Foodservice

Campbell's VERVE® SOUPS

CASE CODE
23412

PACK & SIZE
4 x 1.81 kg (4lb) pouch

Source of Calcium

Source of Potassium



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

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

NUTRITION FACTS

Per 1 cup (270 g)

Calories 320	% Daily Value*
Total Fat 22 g	29%
Saturated Fat 9 g	47%
+ Trans Fat 0.4 g	
Total Carbohydrate 20 g	
Dietary Fibre 1 g	4%
Sugars 8 g	8%
Protein 11 g	
Cholesterol 100 mg	
Sodium 1470 mg	64%
Potassium 250 mg	7%
Calcium 150 mg	12%
Iron 0.75 mg	4%

*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	23412
Pack & Size	4 x 1.81 kg (4lb) pouch
Case Weight	7.56 kg
Case Size	28.42 cm x 24.61 cm x 18.74 cm
Cube	0.0131 m
UPC	063211234121
SCC-14	10063211234128

Ingredients

Water, Cream, Lobster, White wine, Onions, Red bell peppers, Canola and/or soybean oil, Tomato paste, Wheat flour, Skim milk powder, Sugars (sugar, maltodextrin), Modified corn starch, Salt, Butter, Garlic, Soy protein isolate, Dried potatoes, Dried onions, Yeast extract, Flavour (contains celery), Spice, Paprika extract, Citric acid.

Preparation

Do not dilute. Heat to a minimum temperature of 74°C (165°F) and hold for 60 seconds to ensure uniform heat distribution. 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
3. 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.

Serving Ideas

Garnish with a generous layer of jumbo lump crabmeat dusted with fresh parsley.

- Accent soup with a light drizzle of crème fraiche 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.

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Storage & Handling

Shelf Life : 21 MONTHS

Storage Temperature : -18°C

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.

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