

Signature Italian-Style Wedding

Campbell's
FoodserviceCASE CODE
24454PACK & SIZE
3 x 1.81 kg (4lb) tub

Low Fat

Low in
Saturated
FatSource of
Iron

A flavourful Italian soup made with meatballs, spinach and mini pasta balls with savoury herbs in a chicken broth.

- 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 86.6

Total Fat 2.2 g

Saturated Fat 0.63 g

+ Trans Fat 0.03 g

Total Carbohydrate 12.4 g

Dietary Fibre 0.55 g

Sugars 0.75 g

Protein 4.3 g

Cholesterol 6.62 mg

Sodium 522.98 mg

Potassium 64.16 mg

Calcium 16.64 mg

Iron 0.79 mg

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	24454
Pack & Size	3 x 1.81 kg (4lb) tub
Case Weight	5.90 kg
Case Size	45.09 cm x 27.64 cm x 7.80 cm
Cube	0.0111 m
UPC	063211244540
SCC-14	10063211244547

Ingredients

Chicken broth (water, chicken stock), Pasta (coarse wheat flour), Meatballs (beef, chicken, water, breadcrumbs, salt, soy protein isolate, onion powder, flavour, dried garlic), Spinach, Modified corn starch, Salt, Chicken fat, Pork gelatin, Sugar, Parmesan cheese paste (parmesan cheese [milk], water, salt, sodium phosphate), Dried garlic, Yeast extract, Spices, Flavour (contains celery), Turmeric extract.

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 diced tomatoes, red and green peppers or stuffed olives.
- Serve in a festive dish, like a martini glass.
- Use an alternate name to signaturize the soup to your operation, names such as Via Matrimonio and Matrimony Minestrone provide an exciting flair!

Storage & Handling

Shelf Life : 21 months

Storage Temperature : -18°C

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