

Signature North Atlantic Clam Chowder



CASE CODE
24655

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



Made with clams and potatoes, garnished with celery in a pearl white cream sauce.

- 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 83.43

Total Fat 2.2 g

Saturated Fat 0.5 g

+ Trans Fat 0 g

Total Carbohydrate 12.3 g

Dietary Fibre 0.8 g

Sugars 0.5 g

Protein 4 g

Cholesterol 6 mg

Sodium 739.6 mg

Potassium 184.1 mg

Calcium 44.9 mg

Iron 1.1 mg

Vitamin A 0 g **0%**

Vitamin C 0 mg **0%**

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.

Ingredients

Clam broth (water, clam stock), Rehydrated potatoes (contains sodium phosphate), Seasoned clams (clams, water, modified corn starch, sodium phosphate), Celery, Pollock with broth, Wheat flour, Soybean and/or canola oil, Modified corn starch, Onions, Salt, Potato flakes (potatoes, mono- and diglycerides, sodium phosphate, citric acid), Yeast extract, Butter (milk), Soy protein concentrate, Dried parsley, Potato flour, Whey powder, Onion powder, Dried garlic, Spices, Flavour (cod).

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

- Create a signature Rustic North Atlantic Clam Chowder by adding sauteed mushrooms and cooked barley.
- Prepare a Bistro Corn and Clam Chowder, add 1 lb frozen corn kernels (thawed), ½ lb. diced fresh bell peppers and 1 cup cooked

SPECIFICATIONS

Case Code	24655
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 063211246551
SCC-14 10063211246558

chopped bacon, top with herbed croutons.

- Serve up a Catch of the Day Combo, pairing the soup with a golden fried cod fillet served on a whole grain roll spread with horseradish mayonnaise and topped with crispy fresh greens.

Storage & Handling

Shelf Life : 21 months

Storage Temperature : -18°C

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