

# Signature Creamy Garden Cauliflower



CASE CODE  
**26842**

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



Source of  
Calcium



Source of  
Potassium



Vegetarian



A creamy, delicately seasoned soup made with cauliflower, cabbage, corn and carrots.

- 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 96.56**

Total Fat 5.53 g

Saturated Fat 2.06 g

+ Trans Fat 0.09 g

Total Carbohydrate 9.56 g

Dietary Fibre 1.28 g

Sugars 4 g

Protein 2.99 g

Cholesterol 11.32 mg

Sodium 581.51 mg

Potassium 153.67 mg

Calcium 77.81 mg

Iron 0.28 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   | 26842                         |
| 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         | 063211268423                  |
| SCC-14      | 10063211268420                |

## Ingredients

Cauliflower, Water, Cream, Cabbage, Skim milk powder, Corn, Modified corn starch, Carrots, Onions, Canola and/or soybean oil, Salt, Soy protein concentrate, Dried parsley, Yeast extract, Flavour, Spice, Beta carotene, Annatto, Turmeric.

## 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 and toasted bread with melted cheese.
- Create a signature Cauliflower Bisque by adding shredded White Jalapeno Jack or Cheddar cheese and a dash of nutmeg.
- Use alternate names to add excitement to your menu: Cauliflower Power, Creme Dubarry, and Ivory Veggie Soup!

## Storage & Handling

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**Shelf Life :** 21 months

**Storage Temperature :** -18°C

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