

### MADE TO SERVE

## **CAMPBELL'S® LOW SODIUM VEGETABLE STOCK**

23025

វី x 1.81 kg (4lb) tub

or major allergens.



### **Nutrition Facts** Servina Size Amount Per Serving Calories 10 Calories from Fat % Daily Value Total Fat 0g 0% Saturated Fat 0g 0% Cholesterol 0mg 5% Sodium 130mg 1% Total Carbohydrate 2g Dietary Fiber 0g 0% 0% Sugars 0g 0% Protein g Vitamin C % Vitamin A % Calcium % Iron % Vitamin E 0% Thiamine 0% Magnesium 0% Zinc 0% \* Percent Daily Values are based on a 2,000 calorie

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 INGREDIENTS: WATER, VEGETABLE BASE (CARROTS, CABBAGE, ONIONS, CELERYLEAVES, CELERY, PARSLEY), YEAST EXTRACT, POTATO STARCH, FLAVOUR, SALT.

# FEATURES PREPARATION AND THIS PRODUCT HAS N

SERVING

THIS PRODUCT HAS NOT BEEN FULLY COOKED BEFORE FREEZING. CAREFULLY FOLLOW THE RECOMMENDED COOKING TIMES AND TEMPERATURES TO ENSURE COMPLETE COOKING. Cooking Directions: This product may be tempered up to 48 hours in a 4° C (40° F) refrigerator prior to cooking. Peel back plastic film starting from one edge. Keep film to view cooking directions. 1. If frozen, run knife around each block in tray to loosen. Empty the 2 trays of stock into large saucepot. 2. Fill both of the trays with water three times (5.7 L or 24 cups in total). Add to saucepot. 3. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low. Boil gently, stirring frequently to break up any frozen pieces, until temperature reaches 88° C (190° F).

### HANDLING

Do not re-freeze. Do not use if film torn or missing. Do not hold refrigerated product longer than 2 days.

### **STORAGE**

Shelf Life: 21 months

Storage Temperature: C

### MORE

PACKAGING DETAILS					
Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.44 KG	UPC:	63211230253
Cube:	.0116 M	Case Size:	45.29CM x 27.94CM x 9.21CM (L x W x H)	SCC-14:	10063211230250