



# SIGNATURE BOSTON CLAM CHOWDER

Case Code <b>11904</b>	Pack & Size <b>3 x 1.81 kg (4lb) tub</b>
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A rich, thick chowder loaded with potatoes, clams, celery, onions and real cream.

### Nutrition Facts

Serving Size	125 mL condensed
Amount Per Serving	
Calories 120	Calories from Fat
	% Daily Value
<b>Total Fat</b> 4.5g	<b>7%</b>
<b>Saturated Fat</b> 1g	<b>5%</b>
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 900mg	<b>38%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 1g	<b>2%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%

\* Percent Daily Values are based on a 2,000 calorie diet.  
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

REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), CLAM BROTH (WATER, CLAM STOCK), SEASONED CLAMS (CLAMS, WATER, MODIFIED CORN STARCH, SODIUM PHOSPHATE), CELERY, ONIONS, CREAM (MILK), MODIFIED CORN STARCH, SOYBEAN AND/OR CANOLA OIL, SALT, WHEAT FLOUR, POTATO FLAKES (CONTAIN MONOANDDIGLYCERIDES, SODIUM PHOSPHATE, CITRIC ACID), SOY PROTEIN CONCENTRATE, DRIED PARSLEY, YEAST EXTRACT, FLAVOURS (COD, TUNA).

### FEATURES AND BENEFITS

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.

### SERVING IDEAS

Garnish with cooked, crumbled bacon and diced bell peppers. Signaturize the soup in your operation by using an alternate name like Beantown Clam Chowder, Down East Clam Chowder or Wicked Awesome Chowda.

### PREPARATION

Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) milk and cover. 3) Heat to boiling (min. 80C/ 180F), stirring occasionally. Reduce heat (70C/ 160F) and cover. Stir periodically.

### HANDLING

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

### STORAGE

Shelf Life: 21 months

Storage Temperature: -18C

### MORE

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### PACKAGING DETAILS

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211119046
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211119043