



FOODSERVICE

MADE TO SERVE™



# SIGNATURE BROCCOLI & CHEESE

Case Code  
**08080**

Pack & Size  
**3 x 1.81 kg (4lb) tub**



A thick, creamy soup made with rich Cheddar cheese and large broccoli florets.

## Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 140	Calories from Fat
	% Daily Value
<b>Total Fat 7g</b>	<b>11%</b>
<b>Saturated Fat 3g</b>	<b>15%</b>
<b>Trans Fat 0.2g</b>	
<b>Cholesterol 15mg</b>	<b>5%</b>
<b>Sodium 950mg</b>	<b>40%</b>
<b>Total Carbohydrate 13g</b>	<b>4%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 4g	<b>8%</b>
<b>Protein 5g</b>	<b>10%</b>
Vitamin A 2%	Vitamin C 10%
Calcium 10%	Iron 2%
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

WATER, BROCCOLI, CREAM, CHEDDAR CHEESE, MODIFIED CORN STARCH, SKIM MILK POWDER, WHEAT FLOUR, CANOLA OR SOYBEAN OIL, SALT, ENZYME MODIFIED CHEDDAR CHEESE (CHEDDAR CHEESE, WATER, DISODIUM PHOSPHATE, ENZYMES), SUGAR, SOY PROTEIN CONCENTRATE, PARMESAN CHEESE, YEAST EXTRACT, DISODIUM PHOSPHATE, FLAVOUR, SPICE, BETA CAROTENE.

## 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

Marry with Campbell's® Classic Chicken Noodle for Country Chicken Broccoli Soup. •Prepare a signature Broccoli Primavera Soup, add 4 cups frozen mixed vegetables (thawed) and 1/3 cup prepared pesto, garnish with fresh basil. •Create a Chicken Con Broccoli top with sliced chicken breast, garnish with sliced black olives, finely diced tomatoes, chopped Italian parsley and shredded Parmesan cheese, and serve with soft garlic breadsticks.

## MORE

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## 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) water 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

## PACKAGING DETAILS

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211080803
<b>Cube:</b>	0.0111 M	<b>Case Size:</b>	45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b>	10063211080800