



SIGNATURE CAULIFLOWER AND CHEESE

Case Code 12228	Back & Size 3 x 1.81 kg (4lb) tub
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A smooth cauliflower soup made with white Cheddar cheese and real cream garnished with celery.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 160	Calories from Fat
	% Daily Value
Total Fat 7g	11%
Saturated Fat 3g	15%
Trans Fat 0.1g	
Cholesterol 15mg	5%
Sodium 900mg	38%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	4%
Sugars 4g	8%
Protein 5g	10%
Vitamin A 4%	Vitamin C 6%
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, CAULIFLOWER, CREAM, CHEDDAR CHEESE, MODIFIED CORN STARCH, WHEAT FLOUR, CANOLA AND/OR SOYBEAN OIL, ONIONS, SALT, SKIM MILK POWDER, PARMESAN CHEESE, SUGAR, GARLIC PURÉE (GARLIC, CITRIC ACID), SOY PROTEIN CONCENTRATE, YEAST EXTRACT, DRIED CHIVES, SPICE, BETA-CAROTENE, FLAVOURS, DISODIUM PHOSPHATE.

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

As a soup, or ingredient in many of your favourite recipes. Add simple garnishes to create signature soups.

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

MORE

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PACKAGING DETAILS

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211122282
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211122289