



## Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 170	Calories from Fat
	% Daily Value
<b>Total Fat</b> 6g	<b>9%</b>
<b>Saturated Fat</b> 2g	<b>10%</b>
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 750mg	<b>31%</b>
<b>Total Carbohydrate</b> 22g	<b>7%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 4g	<b>8%</b>
<b>Protein</b> 6g	<b>12%</b>
Vitamin A 0%	Vitamin C 2%
Calcium 4%	Iron 4%
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

CORN, REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), SEASONED CHICKEN (CHICKEN, WATER, MODIFIED CORNSTARCH, SOY PROTEIN CONCENTRATE, SALT, SODIUM PHOSPHATE, FLAVOUR), WATER, CREAM, MODIFIED CORN STARCH, CELERY, MODIFIED MILK INGREDIENTS, BACON (PORK, WATER, SEA SALT, SUGAR, CULTURED CELERY POWDER, SMOKE FLAVOUR), RED PEPPERS, SALT, CORN FLOUR, CORN AND/OR CANOLA OIL, ONIONS, SUGAR, ONION POWDER, SOY PROTEIN CONCENTRATE, DRIED GARLIC, DRIED PARSLEY, SPICES, FLAVOUR (WHEAT), SMOKE FLAVOUR.

## SIGNATURE CHICKEN CORN CHOWDER

Case Code  
**10940**

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



A flavourful chowder made with sweet corn, seasoned chicken, celery, bacon, red peppers and onion.

## 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 chopped green bell peppers, tomatoes and onions, serve with warm herbed biscuits. •Create a signature Harvest Corn and Butternut Squash Chowder by mixing in 3 cups butternut squash puree, 2 tsps ginger powder and 1 tsp dried sage. Top with roasted pumpkin seeds. •Prepare a Sonora Fire Roasted Corn Chowder, add sauteed fire-roasted corn and pepper blend, and top with avocado salsa and tortilla strips.

## MORE

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.

## 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>	63211109405
<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>	10063211109402