



## SIGNATURE CLASSIC CHICKEN NOODLE

Case Code  
**08501**

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



Our seasoned chicken broth full of diced chicken, large spiral noodles, carrots and celery.

### Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 80	Calories from Fat
	% Daily Value
<b>Total Fat</b> 1.5g	<b>2%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 890mg	<b>37%</b>
<b>Total Carbohydrate</b> 11g	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 1g	<b>2%</b>
<b>Protein</b> 6g	<b>12%</b>
Vitamin A 2%	Vitamin C 2%
Calcium 2%	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

CHICKEN BROTH (WATER, CHICKEN STOCK), SEASONED CHICKEN (CHICKEN, WATER, MODIFIED CORN STARCH, SOY PROTEIN CONCENTRATE, SALT, SODIUM PHOSPHATE, FLAVOUR), EGG NOODLES (WHEAT FLOUR, WHOLE EGG, EGG WHITE), CELERY, CARROTS, REHYDRATED ONIONS, SALT, CHICKEN FAT, SUGAR, YEAST EXTRACT (BARLEY), BEEF GELATIN, SPICE EXTRACTS, DRIED PARSLEY, SOY LECITHIN, TURMERIC EXTRACT, FLAVOUR.

### 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

Create a signature Spring Chicken Noodle soup, add 2 cups of fresh spinach and 2 tablespoons of fresh chopped dill, and top with fresh dill. • Prepare a Tuscan Chicken Noodle Soup, add crushed tomatoes, grated Parmesan cheese and fresh basil. • Try an alternate name to signaturize this soup to your operation, consider using Chicken and Bows, Farmhouse Chicken Noodle or Old Fashion Chicken Noodle.

### 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

Shelf Life: 21 months Minimum Storage Temperature: -18°C Maximum Storage Temperature: 0°C

### STORAGE

Shelf Life: 21 months  
Storage Temperature: -18C

### MORE

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### PACKAGING DETAILS

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211085013
<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>	10063211085010