



FOODSERVICE

MADE TO SERVE™



SIGNATURE CREAM OF ASPARAGUS

Case Code
08162

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



A smooth soup made with tender asparagus, real cream, Parmesan cheese and seasoned with garlic and lemon juice.

Nutrition Facts

Serving Size 125 mL condensed
(250 mL prepared)

Amount Per Serving

Calories 150 Calories from Fat

% Daily Value

Total Fat 8g **12%**

Saturated Fat 2.5g **13%**

Trans Fat 0.1g

Cholesterol 10mg **3%**

Sodium 870mg **36%**

Total Carbohydrate 14g **5%**

Dietary Fiber 1g **4%**

Sugars 7g **14%**

Protein 5g **10%**

Vitamin A 4% Vitamin C 0%

Calcium 15% 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

ASPARAGUS, WATER, CREAM, SKIM MILK POWDER, SOYBEAN AND/OR CANOLA OIL, WHEAT FLOUR, MODIFIED CORN STARCH, SALT, SUGAR, PARMESAN CHEESE, SOY PROTEIN CONCENTRATE, GARLIC, LEMON JUICE CONCENTRATE, SPICE.

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

Prepare a signature Rosemary Chicken and Asparagus Soup with Sun Dried Tomatoes, add oven-roasted chicken with rosemary, fresh cooked asparagus tips and sun-dried tomatoes. •Create a Smokehouse Asparagus Soup by adding 1 cup chopped smoked bacon, 1 cup grated sharp Cheddar cheese and 1 teaspoon hickory salt. •Garnish with fresh-cooked asparagus tips.

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

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211081626
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081623