



SIGNATURE CREAM OF LEEK AND POTATO

Case Code  
13031

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



A rich, satisfying soup made with leeks, potatoes, real cream and onions. Finished with herbs and spices.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 120	Calories from Fat
	% Daily Value
<b>Total Fat</b> 6g	<b>9%</b>
<b>Saturated Fat</b> 2.5g	<b>13%</b>
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 850mg	<b>35%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 3g	<b>6%</b>
<b>Protein</b> 2g	<b>4%</b>
Vitamin A 0%	Vitamin C 0%
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

WATER, LEEKS, CREAM, REHYDRATED POTATOES, WHEAT FLOUR, ONIONS, MODIFIED CORN STARCH, CANOLA AND/OR SOYBEAN OIL, SKIM MILK POWDER, SALT, SUGAR, YEAST EXTRACT, SOY PROTEIN CONCENTRATE, ONION JUICE, ONION POWDER, LEMON JUICE CONCENTRATE, DRIED GARLIC, SODIUMPHOSPHATE, SPICE, 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

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

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211130317
<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>	10063211130314