

## SIGNATURE CREAM OF MUSHROOM

Case Code  
**08172**

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



This rich, delicately seasoned soup is made with sliced mushrooms and real cream.

### Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 190	Calories from Fat
	% Daily Value
<b>Total Fat</b> 12g	<b>18%</b>
<b>Saturated Fat</b> 4g	<b>20%</b>
<b>Trans Fat</b> 0.2g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 900mg	<b>38%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 5g	<b>10%</b>
<b>Protein</b> 5g	<b>10%</b>
Vitamin A 0%	Vitamin C 0%
Calcium 8%	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, MUSHROOMS, CREAM, SKIM MILK POWDER, MODIFIED CORN STARCH, CANOLA AND/OR SOYBEAN OIL, WHEAT FLOUR, SALT, SUGAR, SOY PROTEIN CONCENTRATE, YEAST EXTRACT, VINEGAR, TOMATO PASTE, DRIED GARLIC, 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

Marry with Campbell's® Creamy Garden Broccoli for Creamy Broccoli and Mushroom Soup. Create a Wild Mushroom Bisque by adding sliced oyster, shiitake and Portobello mushrooms. Stir in some sherry wine for a Sherried Mushroom Soup.

### MORE

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### 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>	63211081725
<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>	10063211081722