



SIGNATURE CREAM OF POTATO WITH BACON

Case Code 08166	Pack & Size 3 x 1.81 kg (4lb) tub
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A rich, creamy soup loaded with chunky potatoes, carrots and bacon. Seasoned with garlic and parsley.

Nutrition Facts

Serving Size	125 mL condensed
Amount Per Serving	
Calories 180	Calories from Fat
	% Daily Value
Total Fat 4.5g	7%
Saturated Fat 3g	15%
Trans Fat 0.1g	
Cholesterol 20mg	7%
Sodium 860mg	36%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 5g	10%
Protein 5g	10%
Vitamin A 4%	Vitamin C 2%
Calcium 10%	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

REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), WATER, CREAM, SKIM MILK POWDER, CARROTS, MODIFIED CORN STARCH, CANOLA AND/OR SOYBEAN OIL, BACON, DRIED POTATOES (POTATOES, MONO AND DIGLYCERIDES, SODIUM PHOSPHATE, CITRIC ACID), SALT, WHEAT FLOUR, CHICKEN FAT, YEAST EXTRACT, SOY PROTEIN CONCENTRATE, ONION POWDER, DRIED GARLIC, DRIED PARSLEY, FLAVOUR, SMOKE FLAVOUR, BETA CAROTENE.

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® Cream of Spinach soup for Creamy Spinach and Potato Chowder. •Create a signature Irish Potato Leek Soup by adding 4 cups of cooked chopped leeks and garnish with roasted pumpkin seeds or toasted croutons. •Use as a base to create a specialty clam chowder or signature baked potato 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: C

PACKAGING DETAILS

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211081664
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081661