



FOODSERVICE

MADE TO SERVE™



SIGNATURE CREAMY GARDEN CAULIFLOWER

Case Code: **26842** Pack & Size: **3 x 1.81 kg (4lb) tub**



A creamy, delicately seasoned soup made with cauliflower, cabbage, corn and carrots.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 130	Calories from Fat
	% Daily Value
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0.1g	
Cholesterol 10mg	3%
Sodium 800mg	33%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 5g	10%
Protein 4g	8%
Vitamin A 2%	Vitamin C 4%
Calcium 10%	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

CAULIFLOWER, WATER, CREAM, CABBAGE, SKIM MILK POWDER, CORN, MODIFIED CORN STARCH, CARROTS, ONIONS, CANOLA AND/OR SOYBEAN OIL, SALT, YEAST EXTRACT, SOY PROTEIN CONCENTRATE, DRIED PARSLEY, SPICE, 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

Garnish with diced tomatoes and toasted bread with melted cheese. •Create a signature Cauliflower Bisque by adding shredded White Jalapeno Jack or Cheddar cheese and a dash of nutmeg. •Use alternate names to add excitement to your menu: Cauliflower Power, Creme Dubarry, and Ivory Veggie 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

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211268423
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211268420