



FOODSERVICE

MADE TO SERVE™



# SIGNATURE CREAMY GARDEN VEGETABLE

Case Code  
**24862**

Pack & Size  
**3x1.81 kg (4lb) tub**



A medley of Italian green beans, broccoli, carrots, cauliflower, zucchini, peas and red peppers in a creamy seasoned broth.

## Nutrition Facts

Serving Size	125 ml condensed
Amount Per Serving	
Calories 140	Calories from Fat
	% Daily Value
<b>Total Fat</b> 8g	<b>12%</b>
<b>Saturated Fat</b> 2.5g	<b>13%</b>
<b>Trans Fat</b> 0.1g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 850mg	<b>35%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 5g	<b>10%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin A 6%	Vitamin C 15%
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

WATER, CREAM, GREEN BEANS, BROCCOLI, CARROTS, CAULIFLOWER, ZUCCHINI, SKIM MILK POWDER, MODIFIED CORN STARCH, PEAS, CANOLA AND/OR SOYBEAN OIL, SALT, YEAST EXTRACT (BARLEY), RED PEPPERS, ONION POWDER, SOY PROTEIN CONCENTRATE, CARROT JUICE CONCENTRATE, SUGAR, TURMERIC, FLAVOUR (CONTAINS CELERY), 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

Create a signature Creamy Chicken Vegetable Italiano, top soup with sliced chicken breast, garnish with sliced olives, finely diced tomatoes, chopped Italian parsley and shredded Parmesan cheese. Garnish with fresh farmers market vegetables, shredded Cheddar cheese or herbed croutons. Use an alternate name to signaturize this soup to your operation, try Creme Du Jardin, Garden Medley, or Summer Garden.

## 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

<b>Pack &amp; Size:</b>	3x1.81 kg (4lb) tub	<b>Case Weight:</b>	5.9 KG	<b>UPC:</b>	63211248623
<b>Cube:</b>	0.011 M	<b>Case Size:</b>	45.09CM x 27.64CM x 7.8CM (L x W x H)	<b>SCC-14:</b>	10063211248620