

MADE TO SERVE



3 x 1.81 kg (4lb) tub

SIGNATURE CREAMY TOMATO BASIL BISQUE



A rich blend of ripe red tomatoes and onions simmered with real cream and delicately seasoned with basil.

Nutrition Facts	125
Serving Size	125 mL condensed
Amount Per Serving	
Calories 120	Calories from Fat
	% Daily Value
Total Fat 7g	11%
Saturated Fat 4g	20%
Trans Fat 0.2g	
Cholesterol 20mg	7%
Sodium 710mg	30%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 6g	12%
Protein 2g	4%
Vitamin A 6%	Vitamin C 6%
Calcium 4%	Iron 4%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%
* Percent Daily Values are base diet.	d on a 2,000 calorie

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, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), TOMATO PASTE, CREAM (MILK), CELERY, ONIONS, MODIFIED CORN STARCH, CARROTS, SALT, BUTTER, SUGAR, WHEAT FLOUR, PARMESAN CHEESE, YEAST EXTRACT (BARLEY), BASIL, ONION POWDER, SPICES (CONTAIN CHILLIES), SPICE EXTRACTS, FLAVOUR.

FEATURES AND BENEFITS

Our split pack tray results in quicker preparation time as it allows you to make half

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

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders). 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 cup 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

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PACKAGING DETAILS						
Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211248616	
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211248613	