



FOODSERVICE

MADE TO SERVE™



SIGNATURE FRENCH ONION

Case Code
08171

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



A rich beef broth made with random onion slices and a hint of sherry, finishing with a soft, buttery note.

Nutrition Facts

Serving Size 125 mL condensed
(250 mL prepared)

Amount Per Serving

Calories 40 Calories from Fat

% Daily Value

Total Fat 0.5g **1%**

Saturated Fat 0.3g **2%**

Cholesterol 0mg **0%**

Sodium 830mg **35%**

Total Carbohydrate 7g **2%**

Dietary Fiber 1g **4%**

Sugars 6g **12%**

Protein 2g **4%**

Vitamin A 0% Vitamin C 4%

Calcium 2% 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

ONIONS, BEEF BROTH (WATER, BEEF STOCK), SHERRY WINE, TOMATO PASTE, SALT, SUGAR, YEAST EXTRACT, MODIFIED CORN STARCH, BEEF GELATIN, BEEF FAT, DEXTROSE, DRIED GARLIC, BEEF, SOY LECITHIN, XANTHAN GUM, SPICES, CARAMEL COLOUR, 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® Creole Style Chicken Gumbo for French Quarter Gumbo. •Serve with flour tortillas layered with shredded Provolone, roasted red peppers, sliced black olives, toasted pine nuts and basil chiffonade for a Café Combo. •Use an alternate name to signaturize this soup to your operations, try Oui! French Onion, Paris Market Soup, or Soupe de l'Oignon Francaise.

MORE

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.

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: 63211081718
Cube: 0.0111 M	Case Size: 45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14: 10063211081715