



FOODSERVICE

MADE TO SERVE™



SIGNATURE GOLDEN AUTUMN CARROT

Case Code
03021

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



This velvety puree of golden-orange carrots is simmered with onions, cream, butter, parsley and delicately seasoned with garlic and savoury spices.

Nutrition Facts

Serving Size 125 condensed

Amount Per Serving

Calories 110 Calories from Fat

% Daily Value

Total Fat 4.5g **7%**

Saturated Fat 1g **5%**

Cholesterol 5mg **2%**

Sodium 810mg **34%**

Total Carbohydrate 17g **6%**

Dietary Fiber 3g **12%**

Sugars 4g **8%**

Protein 1g **2%**

Vitamin A 25% Vitamin C 0%

Calcium 6% 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

Water, Carrots, Carrot Juice Concentrate, Potato Flakes [mono and diglycerides, sodium phosphate, citric acid], Modified Corn Starch, dehydrated Onions, Sugar, Butter, Buttermilk Powder, Wheat Flour, Salt, Flavour (contains garlic powder), Cream, Yeast Extract, Celery, Cabbage, Onions, Dehydrated Chives, Parsley Flakes, Spice, Parsley and Soy Lecithin.

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

As a soup, or ingredient in many of your favourite recipes. Add simple garnishes to create signature soups.

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:	63211030211
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211030218