

SIGNATURE HOMESTYLE VEGETABLE BEEF WITH BARLEY



Case Code	Back & Size
08500	3 x 1.81 kg (4lb) tub



A hearty vegetable and beef soup loaded with chunky potatoes, barley, carrots and onions in a flavourful broth.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 90	Calories from Fat
	% Daily Value
Total Fat 1.5g	2%
Saturated Fat 0.2g	1%
Cholesterol 5mg	2%
Sodium 660mg	28%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 4g	8%
Protein 3g	6%
Vitamin A 6%	Vitamin C 4%
Calcium 2%	Iron 6%
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

BEEF BROTH (WATER, BEEF STOCK), REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), BARLEY, CARROTS, SEASONED BEEF, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), ONIONS, TOMATO PASTE, CELERY, PEAS, GREEN BEANS, CABBAGE, CORN, WHEAT FLOUR, DRIED POTATOES (CONTAIN MONO AND DIGLYCERIDES, SODIUM PHOSPHATE, CITRIC ACID), SALT, YEAST EXTRACT, CANOLA OIL, SUGAR, DRIED PARSLEY, SPICE EXTRACTS, 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

Serve side by side with grilled zucchini, eggplant, red peppers and onions, tossed with fresh mozzarella, pesto vinaigrette, and croutons for a Tuscan Sampler Platter. •Marry with Classic Chicken Noodle for a Heartland Beef Vegetable. •Marry with Tomato Tortellini soup for Italian Vegetable Beef.

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:	63211085006	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)
Cube:	0.0111 M	SCC-14:	10063211085003