



FOODSERVICE

MADE TO SERVE™



SIGNATURE ITALIAN-STYLE WEDDING

Case Code
24454

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



A flavourful Italian soup made with meatballs, spinach and mini pasta balls with savoury herbs in a chicken broth.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 120	Calories from Fat
	% Daily Value
Total Fat 3g	5%
Saturated Fat 1g	5%
Cholesterol 10mg	3%
Sodium 740mg	31%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 1g	2%
Protein 6g	12%
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 8%
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

CHICKEN BROTH (WATER, CHICKEN STOCK), ENRICHED PASTA (DURUMWHEAT SEMOLINA, NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED MEATBALLS (BEEF, CHICKEN, WATER, BREADCRUMBS, SALT, SOY PROTEIN ISOLATE, ONION POWDER, DEHYDRATED GARLIC, FLAVOUR), SPINACH, MODIFIED CORN STARCH, SALT, CHICKEN FAT, BEEF GELATIN, SUGAR, PARMESAN CHEESE PASTE (PARMESAN CHEESE [MILK], WATER, SALT, SODIUM PHOSPHATE), DEHYDRATED GARLIC, YEAST EXTRACT, SPICE EXTRACTS, SPICES (CELERY), FLAVOURS.

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

Garnish with diced tomatoes, red and green peppers or stuffed olives. •Serve in a festive dish, like a martini glass. •Use an alternate name to signaturize the soup to your operation, names such as Via Matrimonio and Matrimony Minestrone provide an exciting flair!

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: -18C

PACKAGING DETAILS

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211244540
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211244547