



Nutrition Facts	
Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 100	Calories from Fat
% Daily Value	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0.2g	
Cholesterol 5mg	2%
Sodium 850mg	35%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	8%
Sugars 4g	8%
Protein 3g	6%
Vitamin A 2%	Vitamin C 2%
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
WATER, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), CORN, ONIONS, TOMATO PASTE, CORN FLOUR, GREEN PEPPERS, KIDNEY BEANS, MODIFIED CORN STARCH, SALT, CHICKEN FAT, BLACK BEANS, SUGAR, GREEN CHILI PEPPERS, CORN TORTILLA (CORN MASA, WATER), CILANTRO, SPICE EXTRACTS, FLAVOUR, SPICES.

SIGNATURE MEXICALI TORTILLA

Case Code 10431	Back & Size 3 x 1.81 kg (4lb) tub
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This spicy Southwestern soup is made with diced tomatoes, corn, kidney beans, black beans, tortilla strips and seasoned with cilantro.

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® Chicken Corn Chowder and garnish with diced tomatoes, cilantro and tortilla chips for Southwestern Tomato Corn Chowder. Create a signature Fajita Soup, add grilled peppers, onions and beef, chicken or shrimp. Finish with sour cream, tortilla strips, sliced olives, avocados and grated Cheddar cheese.

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:	63211104318
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211104315