



FOODSERVICE

MADE TO SERVE™



SIGNATURE MINESTRONE

Case Code
08167

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



Sun-ripened tomatoes, hearty potatoes, carrots, kidney beans, spinach and shell pasta combine in a savoury beef broth with a touch of Parmesan cheese.

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%**

Cholesterol 0mg **0%**

Sodium 910mg **38%**

Total Carbohydrate 17g **6%**

Dietary Fiber 3g **12%**

Sugars 5g **10%**

Protein 4g **8%**

Vitamin A 2% Vitamin C 4%

Calcium 6% 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

DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), REHYDRATED KIDNEY BEANS, WATER, REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), CARROTS, PASTA (WHEAT FLOUR, EGG WHITES), CELERY, TOMATO PASTE, REHYDRATED PEA BEANS, PEAS, GREEN BEANS, LEEKS, ZUCCHINI, MODIFIED CORN STARCH, SALT, SPINACH, SUGAR, YEAST EXTRACT (BARLEY), PARMESAN CHEESE (MILK), CANOLA AND/OR SOYBEAN OIL, SPICE EXTRACTS, DRIED GARLIC, DRIED PARSLEY, SPICES, 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

Marry with Campbell's® Vegetable Beef for Hearty Beef Minestrone. Create a signature Grilled Chicken Italiano by adding grilled chicken and wedges of ciabatta bread, finished with shredded Fontina cheese, basil and arugula.

Prepare a Tuscan Ribolita, topped with thin sliced Italian bread and bake until hot and bubbly, garnish with sliced red onions and a drizzle of extra virgin olive oil.

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:	63211081671
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081678