



FOODSERVICE

MADE TO SERVE™



# SIGNATURE NORTH ATLANTIC CLAM CHOWDER

Case Code  
**24655**

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



Made with clams and potatoes, garnished with celery in a pearl white cream sauce.

## Nutrition Facts

Serving Size	125 mL condensed
Amount Per Serving	
Calories 110	Calories from Fat
	% Daily Value
<b>Total Fat</b> 3g	<b>5%</b>
<b>Saturated Fat</b> 0.5g	<b>3%</b>
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 970mg	<b>40%</b>
<b>Total Carbohydrate</b> 16g	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 1g	<b>2%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin A 0%	Vitamin C 0%
Calcium 4%	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

CLAM BROTH (WATER, CLAM STOCK), REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), SEASONED CLAMS (CLAMS, WATER, MODIFIED CORN STARCH, SODIUM PHOSPHATE), CELERY, POLLOCK WITH BROTH, WHEAT FLOUR, SOYBEAN AND/OR CANOLA OIL, MODIFIED CORN STARCH, ONIONS, SALT, POTATO FLAKES (CONTAIN MONO- AND DIGLYCERIDES, SODIUM PHOSPHATE, CITRIC ACID), YEAST EXTRACT (BARLEY), BUTTER (MILK), SOY PROTEIN CONCENTRATE, DRIED PARSLEY, POTATO FLOUR, SPICE EXTRACTS, WHEY POWDER, ONION POWDER, GARLIC POWDER, SPICES, FLAVOUR (COD).

## 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® Creole Style Chicken Gumbo for Creole Clam Bake. • Create a signature Rustic North Atlantic Clam Chowder by adding sauteed mushrooms and cooked barley. • Prepare a Bistro Corn and Clam Chowder, add 1 lb frozen corn kernels (thawed), 1/2 lb. diced fresh bell peppers and 1 cup cooked chopped bacon, top with herbed croutons. • Serve up a Catch of the Day Combo, pairing the soup with a golden fried cod fillet served on a whole grain roll spread with horseradish mayonnaise and topped with crispy fresh greens.

## 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) milk 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

<b>Pack &amp; Size:</b>	3 x 1.81 kg (4lb) tub	<b>Case Weight:</b>	5.90 KG	<b>UPC:</b>	63211246551
<b>Cube:</b>	0.0111 M	<b>Case Size:</b>	45.09CM x 27.64CM x 7.80CM (L x W x H)	<b>SCC-14:</b>	10063211246558