



SIGNATURE PASTA FAGIOLI

Case Code
10941

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



Great Northern beans, elbow macaroni, kidney beans and carrots in an Italian-style tomato broth accented with Parmesan cheese and olive oil.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 130	Calories from Fat
	% Daily Value
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Cholesterol 5mg	2%
Sodium 680mg	28%
Total Carbohydrate 22g	7%
Dietary Fiber 5g	20%
Sugars 8g	16%
Protein 5g	10%
Vitamin A 4%	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

WATER, GREAT NORTHERN BEANS, MACARONI (WHEAT FLOUR, EGGWHITES), TOMATO PASTE, REHYDRATED ONIONS, COOKED KIDNEY BEANS, DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), CARROTS, CELERY, MODIFIED CORN STARCH, SUGAR, SALT, PARMESAN CHEESE (MILK), EXTRA VIRGIN OLIVE OIL, DRIED GARLIC, ONION POWDER, CABBAGE, ONIONS, YEAST EXTRACT (BARLEY), DRIED PARSLEY, SOY LECITHIN, FLAVOUR, SPICES.

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 large cuts of colourful, seasonal vegetables, cooked in smoked crumbled bacon and Parmesan crusted crostini. Create a Mediterranean Madness platter by pairing soup with grilled zucchini, eggplant, red peppers, and onions, tossed in a mozzarella cheese, pesto vinaigrette and foccacia croutons. Try alternate names like Florentine Pasta and Bean Soup or Pasta and Bean Soup Parmigiana to add some flair to your menu!

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

MORE

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PACKAGING DETAILS

Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211109412
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211109419