

MADE TO SERVE"



## **Nutrition Facts**

	105
Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 160	Calories from Fat
	% Daily Value
Total Fat 1g	2%
Saturated Fat 0.4g	2%
Cholesterol 10mg	3%
Sodium 870mg	36%
Total Carbohydrate 27g	9%
Dietary Fiber 7g	28%
Sugars 4g	8%
Protein 10g	20%
Vitamin A 4%	Vitamin C 2%
Calcium 2%	Iron 10%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%
* Percent Daily Values are bas diet.	
Nutrition Eacts are based on a	

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, SPLIT PEAS, HAM (PORK, WATER, SEA SALT,
SUGAR, CULTURED CELERY POWDER, LACTIC ACID
STARTER CULTURE), CARROTS, MODIFIED CORN STARCH,
REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE),
SALT, SUGAR, BACON (PORK, WATER, SEA SALT, SUGAR,
CULTURED CELERYPOWDER, SMOKE FLAVOUR), DRIED GARLIC, DRIED PARSLEY, SPICES, SMOKE FLAVOUR.

## 08180

# SIGNATURE SPLIT PEA WITH HAM

# 3 x 1.81 kg (4lb) tub



This smoky ham soup is made with split green peas, carrots and hearty potatoes.

### FEATURES AND BENEFITS

Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders).

Milk for searood 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<sup>®</sup> Cream of Potato with Bacon soup to Create a Summer Pea and Potato Soup. Garnish with grated cheese, cooked Bacon crumbles and toasted bread slices. Signaturize the soup with alternate names Like Old World Pea soup or Smokehouse Pea Soup.

### 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**

Back & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211081800	
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211081807	