

SIGNATURE TOMATO GARDEN VEGETABLE WITH ROTINI



Case Code
11971

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



A rich tomato broth loaded with tender rotini noodles, tomatoes, carrots, celery and green beans.

Nutrition Facts

Serving Size	125 mL condensed (250 mL prepared)
Amount Per Serving	
Calories 80	Calories from Fat
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 750mg	31%
Total Carbohydrate 17g	6%
Dietary Fiber 2g	8%
Sugars 6g	12%
Protein 3g	6%
Vitamin A 10%	Vitamin C 4%
Calcium 4%	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, TOMATO PASTE, ENRICHED PASTA (DURUM WHEAT SEMOLINA, EGG WHITES, NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), CARROTS, CELERY, GREEN BEANS, ONIONS, MODIFIED CORN STARCH, SALT, SUGAR, CARROT JUICE CONCENTRATE, DRIED GARLIC, CELERIAC JUICE CONCENTRATE, ONION POWDER, CITRIC ACID, 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

Create a signature Pesca Pasta Pomodoro, add grilled or sauteed shrimp, crab, scallops or lobster and pesto tableside, and finish with croutons and toasted pine nuts. •Garnish with Asian noodles, tofu, bean sprouts or finely shredded herbs. •Serve a Garden Party, pairing soup side by side with a garden salad topped with fresh herbed croutons.

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: 63211119718
Cube: 0.0111 M	Case Size: 45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14: 10063211119715