



FOODSERVICE

MADE TO SERVE™



SIGNATURE VEGETARIAN VEGETABLE

Case Code
11340

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



A savoury soup made with hearty garden vegetables in a seasoned tomato broth.

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 820mg	34%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 8g	16%
Protein 2g	4%
Vitamin A 10%	Vitamin C 8%
Calcium 4%	Iron 4%
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, CARROTS, REHYDRATED POTATOES (CONTAIN SODIUM PHOSPHATE), DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUM CHLORIDE), TOMATO PASTE, GREEN BEANS, CABBAGE, CORN, CELERY, PEAS, ZUCCHINI, RED PEPPERS, MODIFIED CORN STARCH, SUGAR, SALT, DRIED ONIONS, VEGETABLEJUICE CONCENTRATES (CARROTS, CELERY, BEETS, PARSLEY, LETTUCE, WATERCRESS, SPINACH), DRIED GARLIC, SPICE EXTRACTS (CONTAIN CHILI PEPPERS), DRIED PARSLEY, CITRIC ACID, CARAMEL COLOUR, 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

Create a signature Herb Tortellini Gorgonzola, add tortellini tossed in olive oil and fresh herbs and finish with crumbled gorgonzola cheese and chopped walnuts.
•Prepare a Thai-Style Vegetable Soup, add coconut milk, garlic and red chili paste. •Add canned diced tomatoes, canned beans and cooked tubetti pasta and served over pulled bread with olive oil for a Vegetable Ribolita.

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:	63211113402
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211113409