



## VERVE® LOBSTER BISQUE

Case Code  
**23412**

Pack & Size  
**4 x 1.81 kg (4lb) pouch**



This rich, creamy lobster bisque is made with white wine and red peppers.

### Nutrition Facts

Serving Size	250 mL
Amount Per Serving	
Calories 330	Calories from Fat
	% Daily Value
<b>Total Fat</b> 23g	<b>35%</b>
<b>Saturated Fat</b> 10g	<b>50%</b>
<b>Trans Fat</b> 0.5g	
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 1470mg	<b>61%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 7g	<b>14%</b>
<b>Protein</b> 11g	<b>22%</b>
Vitamin A 6%	Vitamin C 2%
Calcium 10%	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, CREAM, LOBSTER, SAUTERNE WINE, ONIONS, RED PEPPERS, CANOLA OR SOYBEAN OIL, TOMATO PASTE, WHEAT FLOUR, SKIM MILK POWDER, MODIFIED CORN STARCH, SALT, SUGAR, BUTTER, MALTODEXTRIN, GARLIC, SOY PROTEIN ISOLATE, VEGETABLES (CELERY, ONIONS, CARROTS), YEAST EXTRACT, SPICE EXTRACTS, DEHYDRATED POTATOES, DEHYDRATED ONIONS, CORN OIL, CORN STARCH, XANTHAN GUM, CITRIC ACID, FLAVOUR, SPICE.

### FEATURES AND BENEFITS

Fully Prepared: Pouch saves time and labour  
Easy to prepare: Ability to boil in the bag  
Consistent taste and appearance every time

### SERVING IDEAS

Garnish with a generous layer of jumbo lump crabmeat dusted with fresh parsley. •Accent soup with a light drizzle of crème fraîche to create a stunning spider web design. •Top soup with a rich tarragon flan with a single tarragon sprig and detailed in colourful dots and drizzles of paprika butter. •For a delicious Seafood Pasta, toss seafood ravioli with Verve® Lobster Bisque and finish with shredded Parmesan cheese.

### PREPARATION

This product has not been fully cooked before freezing. Carefully follow the recommended cooking directions to assure complete cooking.1. From a frozen or thawed state, immerse pouch in boiling water 2. Heat product until 80° C / 180° F3. Using a ladle or insulated gloves, remove pouch from water4. Open Pouch: Make a cut with a knife near top of pouch. Carefully pour into steam table insert or holding kettle. Do not add water or milk.

### HANDLING

Keep frozen at 0°F (-18°C) or below. Thaw pouches (35-40°F / 2-4°C) for up to 15 days.Keep frozen until ready to use. Ready to Cook. Do not re-freeze. Do not use if pouch punctured or torn.

### STORAGE

Shelf Life: 21 MONTHS

Storage Temperature: -18C

### MORE

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### PACKAGING DETAILS

<b>Pack &amp; Size:</b>	4 x 1.81 kg (4lb) pouch	<b>Case Weight:</b>	7.56 KG	<b>UPC:</b>	63211234121
<b>Cube:</b>	0.0131 M	<b>Case Size:</b>	28.42CM x 24.61CM x 18.74CM (L x W x H)	<b>SCC-14:</b>	10063211234128