



FOODSERVICE

MADE TO SERVE™

VERVE® TOMATO ROASTED RED PEPPER BISQUE



Case Code 23413	Pack & Size 4 x 1.81 kg (4lb) pouch
----------------------------------	--



A smooth, rich bisque made with tomatoes, roasted red peppers and butternut squash simmered with butter, real cream and garlic.

Nutrition Facts

Serving Size	250 mL
Amount Per Serving	
Calories 350	Calories from Fat
% Daily Value	
Total Fat 24g	37%
Saturated Fat 14g	70%
Trans Fat 0.5g	
Cholesterol 50mg	17%
Sodium 970mg	40%
Total Carbohydrate 24g	8%
Dietary Fiber 5g	20%
Sugars 18g	36%
Protein 4g	8%
Vitamin A 10%	Vitamin C 6%
Calcium 4%	Iron 10%
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

CREAM (MILK), TOMATO PASTE, WATER, ROASTED RED PEPPERS, BUTTER, SUGAR, ONIONS, BUTTERNUT SQUASH, CANOLA OIL, SALT, GARLIC PURÉE, MODIFIED CORN STARCH, WHEAT FLOUR, SPICE EXTRACT (CONTAINS SOY LECITHIN, SPICES (CONTAIN CHILI PEPPER), CITRIC ACID, COLOUR, FLAVOUR.

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 delicately curled yellow bell peppers accented with a fresh basil leaf. •Accent this soup with freshly shredded Gouda cheese surrounded by a flavourful pistou pattern. •Accent this exquisite soup with Parmesan cheese crisp topped with sweet tomato confit and a thyme sprig. •For a lovely Pasta Primavera in Blush Sauce, toss penne pasta and vegetables in a rich blend of fresh basil, cream and Verve® Roasted Red Pepper Bisque. Add cooked shrimp or chicken.

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° F.
3. Using a ladle or insulated gloves, remove pouch from water.
4. 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.

STORAGE

Shelf Life: 21 MONTHS

Storage Temperature: - 18C

MORE

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

PACKAGING DETAILS

Pack & Size:	4 x 1.81 kg (4lb) pouch	Case Weight:	7.75 KG	UPC:	63211234138
Cube:	0.0116 M	Case Size:	48.10CM x 24.61CM x 9.84CM (L x W x H)	SCC-14:	10063211234135