



FOODSERVICE

MADE TO SERVE™

# VERVE® ZUPPA ALLA BOLOGNESE WITH SWEET PEPPERS



**Case Code**  
**27737**

**Pack & Size**  
**4 x 1.81 kg**

This flavourful soup features seasoned ground beef, tender rotini, red and green peppers and sausage in a creamy tomato broth accented with garlic and Parmesan cheese.

## Nutrition Facts

Serving Size	250 mL
Amount Per Serving	
Calories 104	Calories from Fat
	% Daily Value
<b>Total Fat</b> 6g	<b>9%</b>
<b>Saturated Fat</b> 3g	<b>15%</b>
<b>Cholesterol</b> 18.5mg	<b>6%</b>
<b>Sodium</b> 329.7mg	<b>14%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 4.7g	<b>9%</b>
<b>Protein</b> 4.5g	<b>9%</b>
Vitamin A %	Vitamin C %
Calcium 52.1%	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

INGREDIENTS: WATER, CREAM, TOMATO PASTE, SEASONED BEEF (BEEF, SALT, SPICE EXTRACT), DICED TOMATOES (TOMATOES, TOMATO JUICE, CITRIC ACID, CALCIUMCHLORIDE), ENRICHED PASTA (DURUM WHEAT SEMOLINA, EGG WHITES, NIACIN, FERROUS SULPHATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), RED PEPPERS, SAUSAGE (PORK, SEASONING, WATER, SALT), GREEN PEPPERS, ONIONS, SKIM MILK POWDER, MUSHROOMS, SUGAR, VEGETABLE BASE (CARROTS, CELERY, CABBAGE, ONIONS, SALT, PARSLEY), RED WINE, GARLIC, MODIFIED CORN STARCH, BUTTER, SALT, PARMESAN CHEESE, SPICES, SOY LECITHIN, ONION POWDER, PARSLEY FLAKES, FLAVOUR, CITRIC ACID, YEAST EXTRACT.

## 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

Serve Zuppa Alla Bolognese with Sweet Peppers in small bowl, place in one corner of a large rectangular plate. Serve with a side of olives, Provolone cheese, with sliced calabrese bread, rolled slices of prosciutto and salami, include a small fork, knife and spoon on the plate.

## 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. 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	<b>Case Weight:</b> 7.64 KG	<b>UPC:</b> 63211277371
<b>Cube:</b> .0130 M	<b>Case Size:</b> 28.42CM x 24.61CM x 18.73CM (L x W x H)	<b>SCC-14:</b> 10063211277378