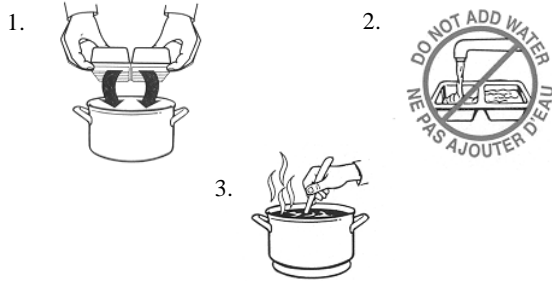


## Preparation (Tubbed Entrees) – For Panned Entrees, see Note below.

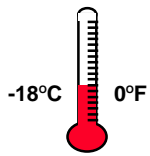


- Remove plastic film
- Place 1 tray (2 blocks) of Campbell's Tubbed Entrees in pot (do NOT add water). Cover.
- Heat (min. 80°C/180°F), stirring occasionally.
- Reduce heat (70°C/160°F) and cover.
- Stir periodically.

## Yields

<b>Pack Size:</b>	3x4 lb. Tubs	<b>Portions per Full Tub</b>	<b>Portions per Case</b>
<b>Format:</b>	Frozen	7 - 8 oz.	22 - 8 oz.
<b>Approx. Yield/Case:</b>	176 fl. oz.		

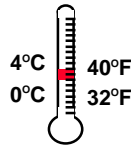
## Storage



### Frozen

**Shelf Life: 21 months**

1. Store **below -18°C**
2. **Expiry** date on tub & case
3. Return thawed, damaged cases

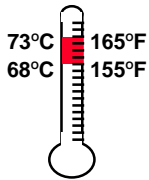


### Refrigerated (unopened)

**Shelf Life: 2 days**

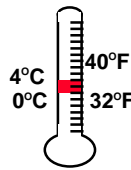
1. Store **between 0° - 4° C**
2. Do **not** refreeze
3. Record storage date

## Post Cooking Procedures



### Holding Time/Temperature

1. Hold between 68°C and 73°C
2. Keep covered!



### Handling Unused Product

**Shelf life: 2 days @ 0° to 4°C**

1. Transfer to a clean **covered** tray
2. Chill immediately to 4°C
3. Record storage date

## Tips For Optimal Heat and Serve Performance

- Keep product covered! (Avoids evaporation which holds in quality and \$.)
- Have you brought product to 80°C (180°F) and held for 5-7 minutes?
- Are you holding product between 68°C and 73°C (155°F - 165°F)? A higher temperature will cause deterioration.
- Are all the utensils cleaned and rinsed prior to use? (Grease build-up will break down product)
- Is your freezer temperature below 0°C (32°F) at all times?
- Did your product arrive in a frozen state from your distributor? (i.e. sides of tub firm when squeezed)
- Are your utensils (ladles/pots) free from rust?

*Note: Panned Entrées—tent lid prior to heating; heat as directed (see label) until internal temperature of product reaches at least 74°C/165°F; let product stand for at least 20 minutes after heating (before serving).*