

## Preparation



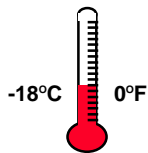
This product has not been fully cooked before freezing. Carefully follow the recommended cooking directions to ensure complete cooking.

1. Thaw in pouch (in refrigerator or cold water bath). **Some natural separation may occur during thawing. Please agitate the contents of the pouch gently before dispensing for even distribution.**
2. Heat according to retherm cart instructions (cold plating compatible) OR by conventional methods in bulk (kettle compatible, large pot or boil in pouch)
3. Heat to boiling (min. 80°C/180°F) hold temp 5 - 7 min.
4. Reduce to holding temperature (70°C/160°F)
5. Stir periodically for bulk reheating.

## Yields

<b>Pack Size:</b>	4x8 lb.	<b>Portions per Pouch</b>	<b>Portions per Case</b>
<b>Format:</b>	Ready to Cook	21 - 6 oz	84 - 6 oz
<b>Approx. Yield/Case:</b>	512 fl. oz.	16 - 8 oz.	64 - 8 oz.

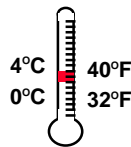
## Storage



### Frozen

**Shelf Life: 21 months**

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

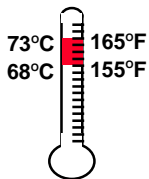


### Refrigerated (unopened)

**Shelf Life: 2 days**

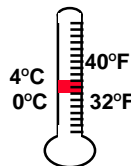
1. Store **between 0° - 4° C**
2. Do **not** refreeze
3. Record storage date

## Post Cooking Procedures



### Holding Time/Temperature

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



### Handling Unused Soup

**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 Soup Performance

- Keep soup covered! (Avoids evaporation which holds in quality and \$.)
- Have you brought soup to 80°C (180°F) and held for 5-7 minutes?
- Have you stirred it occasionally (every 20 minutes)?
- Are you holding soup between 68°C and 73°C (155°F - 165°F)? A higher temperature will cause soup deterioration.
- Are the kettle inserts, lids and ladles 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 soup arrive in a frozen state from your distributor? (i.e. sides of pouch firm when squeezed)
- Are your utensils (ladles/pots) free from rust or scratches?