

MADE TO SERVE

Nutrition Facts



SIGNATURE CAULIFLOWER AND CHEESE

3 x 1.81 kg (4lb) tub



A smooth cauliflower soup made with white Cheddar cheese and real cream garnished with celery.

125 mL condensed Serving Size (250 mL prepared) Amount Per Serving Calories 160 Calories from Fat % Daily Value Total Fat 7g 15% Saturated Fat 3g Trans Fat 0.1g 5% **Cholesterol** 15mg 38% Sodium 900mg Total Carbohydrate 20g 7% 4% Dietary Fiber 1g

Protein 5g	1070
Vitamin A 4%	Vitamin C 6%
Calcium 10%	Iron 2%
Vitamin E 0%	Thiamine 0%
Magnesium 0%	Zinc 0%
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Percent Daily Values are based on a 2,000 calorie

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

Sugars 4g

WATER, CAULIFLOWER, CREAM, CHEDDAR CHEESE, MODIFIED CORN STARCH, WHEAT FLOUR, CANOLA AND/OR SOYBEAN OIL, ONIONS, SALT, SKIM MILK POWDER, PARMESAN CHEESE, SUGAR, GARLICPURÉE (GARLIC, CITRIC ACID), SOY PROTEIN CONCENTRATE, YEAST EXTRACT, DRIED CHIVES, SPICE, BETACAROTENE, FLAVOURS, DISODIUM PHOSPHATE.

FEATURES AND BENEFITS

(or milk for seafood chowders). Our split pack tray results in quicker preparation time as it allows you to make half

Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

SERVING IDEAS

As a soup, or ingredient in many of your favourite recipes. Add simple garnishes to create signature soups.

PREPARATION

Easy to prepare: 1:1 Reconstitution with water Cooking Directions Remove plastic film 1) Place 1 tray (2 blocks) of soup in pot. 2) Add one full tray (1.9 L or 8 cups) water and cover. 3) Heat to boiling (min. 80C/180F), stirring occasionally. Reduce heat (70C/160F) and cover. Stir periodically.

HANDLING

Do not re-freeze. Do not use if film is torn or missing.

STORAGE

Shelf Life: 21 months

Storage Temperature: -18C

8%

10%

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PACKAGING DETAILS					
Pack & Size:	3 x 1.81 kg (4lb) tub	Case Weight:	5.90 KG	UPC:	63211122282
Cube:	0.0111 M	Case Size:	45.09CM x 27.64CM x 7.80CM (L x W x H)	SCC-14:	10063211122289