

## Split Pea with Uncured Ham Soup





Smoky uncured ham and sweet carrots in a pureed blend of slow-simmered green split peas, finished with onion, garlic and parsley.



## **INGREDIENTS:**

Water, Split Peas, Uncured Diced Ham, \*no nitrates or nitrites added except for those naturally occurring in celery (pork, water, vinegar, brown sugar, salt, sugar, dehydrated bell peppers, extractive of paprika, natural flavors, celery powder), Carrots, Corn Starch, Sea Salt, Rice Starch, Pork Fat, Sugar, Pork Flavor Broth Concentrate (pork stock, salt, natural flavor, yeast extract, sugar), Yeast Extract (yeast extract, salt), Onion Powder, Garlic Powder, Parsley Flakes, Turmeric (for color and spices).

| er<br>Cup (245g)<br>110<br>% Daily Value* |
|-------------------------------------------|
|                                           |
| % Daily Value                             |
| 76 Daily Value                            |
| 3%                                        |
| 3%                                        |
|                                           |
| 3%                                        |
| 46%                                       |
| 6%                                        |
| 11%                                       |
|                                           |
| ars 4%                                    |
|                                           |
|                                           |
| 0%                                        |
| 2%                                        |
| 6%                                        |
| 4%                                        |
|                                           |

| MFG CODE | RECIPE CODE | GTIN           | PACK SIZE          | SHELF LIFE                 |
|----------|-------------|----------------|--------------------|----------------------------|
| 910114   | 501236      | 10667978012694 | 4 - 4lb. bags/case | 15 months from manufacture |

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

