

New England Clam Chowder



Tender potatoes, onions, ocean clams, celery and pollock mixed with bits of bacon in a decadent, creamy base.



Contains: Milk and Shellfish (clam).

INGREDIENTS:

Water, Sea Clams (sea clams, sea clam juice, salt, sodium tripolyphosphate, calcium disodium EDTA), Potatoes, Whole Milk (milk, vitamin D3), Rice Flour, Heavy Cream, Celery, Rice Starch, Sea Salt, Clam Concentrate (concentrated clam broth, salt), Pork Fat, Canola Oil, Uncured Bacon with no nitrites or nitrates added (pork, sea salt, cane sugar), Roasted Garlic, Onion Powder, White Pepper, Parsley Flakes.

7 servings per container Serving size 1 0	cup (245g
Amount per serving Calories	170
%	Daily Value
Total Fat 4.5g	69
Saturated Fat 2g	109
Trans Fat 0g	
Cholesterol 20mg	79
Sodium 780mg	349
Total Carbohydrate 25g	99
Dietary Fiber 1g	49
Total Sugars 2g	
Includes 0g Added Sugar	rs 0º
Protein 6g	
Vitamin D 1mcq	69
Calcium 51mg	40
Iron 1mg	69
Potassium 175mg	40

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
910116	501239	10667978012717	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).

