

Chicken Gumbo Soup





Tender chicken, onions, celery, peppers and okra in a savory chicken broth with tomato and white rice, finished with traditional Cajun spices.



INGREDIENTS:

Water, Chicken Meat, Onions, Celery, Tomato Paste (tomatoes), White Rice, Green Peppers, Okra, Rice Flour, Canola Oil, Red Bell Pepper, Chicken Broth Concentrate (chicken stock, natural flavor, salt, chicken fat), Sea Salt, Sugar, Cajun Seasoning (garlic, salt, onion, paprika, oregano, white pepper, red pepper, spice), Yeast Extract (yeast extract, salt), Corn Starch, Gumbo File, Citric Acid, Basil, Mexican Oregano, Dried Thyme.

7 servings per container Serving size 1 Cuj	p (245g
Amount per serving Calories	140
% Da	ily Value
Total Fat 4.5g	69
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	39
Sodium 880mg	389
Total Carbohydrate 19g	79
Dietary Fiber 1g	49
Total Sugars 4g	
Includes 1g Added Sugars	29
Protein 6g	
Vitamin D 0mcg	09
Calcium 25mg	29
Iron 1mg	69
Potassium 187mg	49

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
910130	501244	10667978012854	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).

