

## Captain's Corn Chowder

Sweet corn, tender potatoes, diced onions and carrots in a creamy base with uncured bacon, seasoned with a savory blend of herbs and spices.



Contains: Milk and Soy.

## **INGREDIENTS:**

Water, Corn, Whole Milk (milk, vitamin D3), Potatoes, Rice Flour, Heavy Cream (cream, fat free milk), Onions, Soybean Oil, Carrots, Corn Starch, Uncured Bacon\* (pork bellies, sea salt, cane sugar, celery powder, spices), Sea Salt, Pork Fat, Butter (cream, salt), Sugar, Yeast Extract (yeast extract, salt), Spike Seasoning (salt crystals [earth and sea], nutritional yeast, hydrolyzed soy protein [no added msg], mellow toasted onion, onion powder, orange powder, soy granules, celery leaf powder, celery root powder, garlic powder, dill, kelp, Indian curry, horseradish, ripe white pepper, orange and lemon peel, summer savory, mustard flour, sweet green and red bell peppers, parsley flakes, tarragon, rosehips, safflower, mushroom powder, parsley powder, spinach powder, tomato powder, sweet paprika, celery seed ground, cavenne pepper, oregano, sweet basil, marjoram, rosemary and thyme), Gumbo File, Annatto Extract (canola oil, annatto seed [for color]), Onion Powder, Parsley Flakes. \*No nitrates/ nitrites added except for those naturally occurring in sea salt and celery powder

Nutrition Facts Serving size 1 Cup (245g)			
Amount per serving Calories	180		
	6 Daily Value*		
Total Fat 9g	12%		
Saturated Fat 3.5g	18%		
Trans Fat 0g			
Cholesterol 10mg	3%		
Sodium 720mg	31%		
Total Carbohydrate 23g	8%		
Dietary Fiber 2g	7%		
Total Sugars 4g			
Includes 1g Added Suga	rs <b>2</b> %		
Protein 3g			
Vitamin D 0.2mcg	2%		
Calcium 30mg	2%		
Iron 0.3mg	2%		
Potassium 230mg	4%		
*The % Daily Value tells you how much serving of food contributes to a daily di day is used for general nutrition advice	et. 2,000 calories a		

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
910132	501243	10667978012878	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).

