

Vegetarian Minestrone Soup







Slow-simmered tomatoes and garden vegetables with hearty chickpeas and dark red kidney beans, seasoned with a savory blend of herbs and spices.



Contains: Soy.

INGREDIENTS:

Water, Ground Tomato Puree (diced tomatoes, tomato puree, salt, citric acid), Diced Tomatoes (tomatoes, tomato juice, salt, citric acid), Onions, Zucchini, Broccoli, Carrots, Green Cabbage, Tomato Paste, Diced Red Peppers (bell peppers, water, citric acid), Garbanzo Beans, Mirepoix Base (sautéed vegetables [carrot, celery, onion, and soybean oil], salt, sugar, maltodextrin, mirepoix flavor [autolyzed yeast extract, maltodextrin, canola oil, and natural flavors], modified food starch, disodium inosinate and disodium guanylate, natural flavorings), Green Peppers, Cooked Dark Kidney Beans, Spinach, Celery, Peas, Soybean Oil, Garlic, 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, cayenne pepper, oregano, sweet basil, marjoram, rosemary and thyme), Oregano, Black Pepper, Sea Salt.

Nutrition F	-acts
Serving size 1	Cup (245g
Amount per serving Calories	100
	% Daily Value
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 810mg	35%
Total Carbohydrate 16g	6%
Dietary Fiber 4g	14%
Total Sugars 7g	
Includes 0g Added Suga	ars 0 %
Protein 3g	
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 1mg	6%
Potassium 520mg	10%

day is used for general nutrition advice

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
701291	500784	00667978601297	4 - 8lb. 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).

