

French Onion Soup



Caramelized, julienne-cut onions in a rich, beef stock infused with red wine, French brandy and chopped thyme with a pinch of sea salt.



Contains Milk.

INGREDIENTS:

Onions, Water, Beef Stock, Red Wine (contains sulfites), Brandy, Soybean Oil, Sea Salt, Butter (cream, salt), Caramel Color, Thyme, White Pepper, Bay Leaves, Cloves.

Nutrition Facts				
	Cup (245g)			
	- tip: (= 1:0)			
Amount per serving				
	110			
Calories	110			
9	% Daily Value*			
Total Fat 3.5g	4%			
Saturated Fat 1g	5%			
Trans Fat 0g				
Cholesterol 5mg	2%			
Sodium 670mg	29%			
Total Carbohydrate 13g	5%			
Dietary Fiber 2g	7%			
Total Sugars 6g				
Includes 0g Added Sugars	s 0%			
Protein 6g				
Vitamin D 0mcg	0%			
Calcium 39mg	4%			
Iron 1mg	6%			
Potassium 205mg	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
700026	500478	00667978014080	2-8# Bags/Case	40 days from manufacture

REFRIGERATED HANDLING INSTRUCTIONS:

Store at 30-38°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 product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 14 x 7 (98) CASE DIMENSIONS: 14.875" x 8.25" x 5"