

Garden Vegetable Soup









A colorful blend of tomatoes, broccoli, carrots, kidney beans, zucchini, green beans, cauliflower, corn and onions in a light vegetable broth.



INGREDIENTS:

Water, Diced Tomatoes (tomatoes, tomato juice, citric acid, calcium chloride), Corn, Carrots, Peas, Celery, Green Beans, Tomato Paste (tomatoes, citric acid), Corn Starch, Onions, Potatoes, Sea Salt, Sugar, Dried Marjoram, Garlic Powder, Vegetable Broth (vegetable juices [tomato, mushroom, onion, carrot, celery], salt, natural flavor), Onion Powder, Basil, Mushroom Broth Concentrate (mushroom juice, natural flavor, salt), Celery Salt (salt, celery seed ground), Garlic, Red Pepper Flakes.

Nutrition	Facts
7 servings per containe	er
Serving size 1	Cup (245g)
A who man a a main a	
Amount per serving	00
Calories	80
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1190mg	52%
Total Carbohydrate 16g	6%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 1g Added Sug	ars 2 %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 44mg	4%
Iron 1mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Potassium 171mg

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
910122	501220	10667978012779	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).

