

## GRAB & GO SOUP SOLUTION

### REPACKING SOUPS IN CUPS



#### RE-PACKING:

Process must be performed in a clean, sanitized environment using food-handling gloves with clean and sanitized utensils. Refrigerated product should be stored at or below 41°F. Frozen product should be thawed at temperatures at or below 41°F prior to repacking. FDA Food Code, Section 3-501.17 mandates that date-coding of soups re-packed into cups is based on the temperature at which the user fills the container. Please use the date-coding guide below as a reference and make sure your soups have at least this much shelf life left before labeling.

**When product is stored at or below 41 °F, product can be labeled with a Use-By date up to a maximum of 7 days; the day of preparation is Day 1.**

#### LABELING:

For repacking soups into grab-and-go retail cups, we have created easy to use **LABEL TEMPLATES** ([kettlecuisine.com/support/labels](http://kettlecuisine.com/support/labels)) that can be applied directly to the cups. The labels offer variety name, ingredients, allergens and nutrition facts (based on 8 oz serving size) and can be printed on standard Avery brand labels size 5163.

We also offer **HEATING INSTRUCTIONS** labels for Avery brand labels size 5160, which can be found by scrolling to the bottom of the Labels page.

**Packaging and labels are suitable only for repacking/relabeling of product which will be sold on premises or served directly to consumers. They are not suitable or compliant for distribution for re-sale.**

*Information detailed on this page is intended as a guideline only. Kettle Cuisine is not responsible for the regulatory compliance of re-packaged products. Customers are encouraged to review local, state, and Federal regulations to ensure they remain in compliance with applicable laws.*

To learn more please contact us.

617-409-1100 • [sales@kettlecuisine.com](mailto:sales@kettlecuisine.com) • [kettlecuisine.com](http://kettlecuisine.com)