

Tomato Soup with Garden Vegetables



A medley of sautéed garden vegetables in a vibrant foundation of slow-simmered tomatoes with extra virgin olive oil, chopped scallions and a pinch of sea salt.



INGREDIENTS:

Diced Tomatoes (tomatoes, tomato juice, salt, citric acid), Ground Tomatoes (tomatoes, salt, citric acid), Water, Yellow Squash, Zucchini, Onions, Carrots, Golden Wax Beans, Green Beans, Celery, Rice Flour, Corn Oil, Olive Oil, Scallions, Sea Salt, Extra Virgin Olive Oil, Garlic, Fennel Seed, Dried Basil, Bay Leaves, Dried Oregano, Mustard Flour, White Pepper.

Nutrition Facts	
Serving size	1 Cup (245g)
Amount per serving	
Calories	100
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 490mg	21%
Total Carbohydrate 14g	5%
Dietary Fiber 4g	14%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 66mg	6%
Iron 2mg	10%
Potassium 428mg	10%

*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.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700263	500058	00667978044193	4-4# 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).

PALLET CONFIGURATIONS: 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"