

Tomato Bisque



Slow-simmered tomatoes, carrots and sautéed garlic in a rich blend of cream and handcrafted vegetable stock with fresh chopped basil.



Contains Milk.

INGREDIENTS:

Ground Tomatoes (tomatoes, salt, citric acid), Vegetable Stock (water, onions, cabbage, celery, mushrooms, carrots, turnips, black peppercorns, mustard seed, dill weed, thyme, bay leaves, marjoram), Light Cream (milk, cream), Heavy Cream, Carrots, Onions, Tomato Paste (tomatoes), Water, Basil, Soybean Oil, Corn Starch, Garlic, Sea Salt, Dried Basil, Bay Leaves.

| Nutrition Facts | |
|-------------------------------|-----------------------|
| Serving size | 1 cup (245g) |
| Amount per serving | |
| Calories | 160 |
| | % Daily Value* |
| Total Fat 10g | 13% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g | |
| Cholesterol 35mg | 12% |
| Sodium 610mg | 27% |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 3g | 11% |
| Total Sugars 9g | |
| Includes 0g Added Sugars | 0% |
| Protein 3g | |
| Vitamin D 1mcg | 6% |
| Calcium 76mg | 6% |
| Iron 2mg | 10% |
| Potassium 363mg | 8% |

*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.

| CODE | GTIN | PACK SIZE | SHELF LIFE |
|--------|----------------|----------------|----------------------------|
| 700231 | 00667978044254 | 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"