

## Potato with Uncured Bacon Soup



Tender potatoes, carrots and uncured bacon in a creamy roux-thickened smoked pork broth, finished with white pepper and parsley.



**Contains: Milk.**

### INGREDIENTS:

Whole Milk (milk, vitamin D3), Water, Potatoes, Carrots, Uncured Bacon\* (pork, sea salt, cane sugar), Celery, Corn Starch, Sea Salt, Sugar, Smoked Pork Broth Concentrate (pork stock, natural flavor, salt, xanthan gum), Onion Powder, Hickory Smoke Flavor (purified natural wood smoke, water), White Pepper, Parsley Flakes. \*No nitrites or nitrates added except those naturally occurring in sea salt

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 cup (245g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>190</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 8g	<b>10%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 900mg	<b>39%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 7g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 158mg	<b>10%</b>
Iron 0mg	<b>0%</b>
Potassium 193mg	<b>4%</b>

\*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
910135	501246	10667978012908	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).

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