

Signature Broccoli Cheddar Soup



This traditional favorite blends vibrant broccoli in a rich, cheesy sauce with sharp cheddar and fresh heavy cream, seasoned with a pinch of sea salt.



INGREDIENTS:

Water, Broccoli, Pasteurized Process Sharp Cheddar Cheese (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, sodium citrate, cream, salt, apo carotenal [color]), Heavy Cream (cream, fat free milk), Modified Food Starch, Nonfat Dry Milk, Cheddar Cheese Flavor Base (cheddar cheese [milk, cultures, salt, enzymes], salt, yeast extract, corn oil, dry vegetable shortening, unsalted butter [cream, flavorings], sweet cream powder, sugar, dry mustard, disodium inosinate/disodium guanylate, potassium sorbate), Sea Salt, Broth Concentrate (natural flavor, water, salt, vegetable oils [olive, palm], xanthan gum), Annatto Extract (water, natural extractives of annatto seed, potassium hydroxide).

Contains Milk.

Nutrition Facts	
Serving size	1 cup (245g)
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 940mg	41%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes <1g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 230mg	20%
Iron 0.2mg	2%
Potassium 180mg	4%

*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
701322	500787	00667978601136	4 - 8lb. 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: 14 x 4 (56)

CASE DIMENSIONS: 15.25" x 8.625" x 10"