

French Onion Soup



Caramelized, julienne-cut onions in a rich, beef stock infused with red wine, French brandy and chopped thyme with a pinch of sea salt.



Contains Milk.

INGREDIENTS:

Onions, Water, Beef Stock, Red Wine (contains sulfites), Brandy, Soybean Oil, Sea Salt, Butter (cream, salt), Caramel Color, Thyme, White Pepper, Bay Leaves, Cloves.

| Nutrition Facts | |
|-------------------------------|---------------------|
| Serving size | 1 Cup (245g) |
| Amount per serving | |
| Calories | 110 |
| % Daily Value* | |
| Total Fat 3.5g | 4% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 5mg | 2% |
| Sodium 670mg | 29% |
| Total Carbohydrate 13g | 5% |
| Dietary Fiber 2g | 7% |
| Total Sugars 6g | |
| Includes 0g Added Sugars | 0% |
| Protein 6g | |
| Vitamin D 0mcg | 0% |
| Calcium 39mg | 4% |
| Iron 1mg | 6% |
| Potassium 205mg | 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.

| CODE | GTIN | PACK SIZE | SHELF LIFE |
|--------|----------------|----------------|--------------------------|
| 700026 | 00667978014080 | 2-8# Bags/Case | 40 days from manufacture |

REFRIGERATED HANDLING INSTRUCTIONS:

Store at 30-38°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 product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 14 x 7 (98) **CASE DIMENSIONS:** 14.875" x 8.25" x 5"