

Homestyle Beef Soup



Tender Angus beef, carrots, diced potatoes, onions and celery in a roux-thickened beef broth, finished with black pepper and thyme.



INGREDIENTS:

Water, Angus Beef, Carrots, Potatoes, Onions, Rice Flour, Celery, Soybean Oil, Beef Flavor Broth Concentrate (beef stock, natural flavor, salt, beef fat), Corn Starch, Tomato Paste (tomatoes), Vegan Broth Concentrate (natural flavor, water, salt, vegetable oils [olive & palm], xanthan gum), Sea Salt, Sugar, Black Pepper, Ground Thyme.

| Nutrition Facts | |
|-------------------------------|-----------------------|
| 7 servings per container | |
| Serving size | 1 Cup (245g) |
| Amount per serving | |
| Calories | 180 |
| | % Daily Value* |
| Total Fat 8g | 10% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 750mg | 33% |
| Total Carbohydrate 19g | 7% |
| Dietary Fiber 2g | 7% |
| Total Sugars 3g | |
| Includes 0g Added Sugars | 0% |
| Protein 8g | |
| Vitamin D 0mcg | 0% |
| Calcium 25mg | 2% |
| Iron 1mg | 6% |
| Potassium 177mg | 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 |
|--------|----------------|--------------------|----------------------------|
| 910120 | 10667978012755 | 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"