

Lobster Bisque

GF

Slow-simmered lobster in a roux-thickened chicken and lobster stock with Spanish sherry, light cream and a pinch of white pepper.



Contains Fish, Milk, and Shellfish.

INGREDIENTS:

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Light Cream (milk, cream), Butter (sweet cream, salt), Rice Flour, Water, Lobster Stock (lobster, salt, cod), Lobster Meat (lobster, water, salt), Tomato Puree (tomatoes, salt, citric acid), Sugar, Sherry Wine (contains sulfites), Rice Starch, Sea Salt, Clam Concentrate (concentrated clam broth, salt), White Pepper.

	Nutrition Facts				
Serving size 1	Cup (245g)				
Amount per serving Calories	260				
	% Daily Value*				
Total Fat 18g	23%				
Saturated Fat 11g	55%				
Trans Fat 0.5g					
Cholesterol 110mg	37%				
Sodium 900mg	39%				
Total Carbohydrate 19g	7%				
Dietary Fiber 0g	0%				
Total Sugars 6g					
Includes 4g Added Sugar	rs 8%				
Protein 6g					
Vitamin D 1mcg	6%				
Calcium 67mg	6%				
Iron 1mg	6%				
Potassium 179mg	4%				

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700221	500175	00667978041109	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).