

## Lobster Bisque

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



**Contains Fish, Milk, Shellfish, Wheat.**

### INGREDIENTS:

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

### Nutrition Facts

Serving size 1 Cup (245g)

Amount per serving  
**Calories 260**

	% Daily Value*
<b>Total Fat</b> 18g	<b>23%</b>
Saturated Fat 11g	<b>55%</b>
Trans Fat 0.5g	
<b>Cholesterol</b> 110mg	<b>37%</b>
<b>Sodium</b> 900mg	<b>39%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 6g	
Includes 4g Added Sugars	<b>8%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 69mg	<b>6%</b>
Iron 1mg	<b>6%</b>
Potassium 183mg	<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
700006	500003	00667978011102	2-8# Bags/Case	45 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"