

## Hungarian Mushroom Soup



Delicately sautéed mushrooms in a rich, roux-thickened beef stock with light cream, Madeira wine, sour cream and a pinch of Hungarian paprika.



Contains Milk.

### INGREDIENTS:

Water, Mushrooms, Light Cream (milk, cream), Rice Flour, Onions, Carrots, Soybean Oil, Madeira Wine (contains sulfites), Beef Stock, Sour Cream (cultured light cream, nonfat milk, enzymes), Sea Salt, Butter (cream, salt), Rice Starch, Paprika (for color), Dried Dill, Cayenne Ground Pepper.

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 Cup (245g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>230</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 16g	<b>21%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 630mg	<b>27%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 4g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 49mg	<b>4%</b>
Iron 1mg	<b>6%</b>
Potassium 307mg	<b>6%</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
700227	500180	00667978043035	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).

**PALLET CONFIGURATIONS:** 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"