

Chicken & Dumpling Soup



Slow-simmered chicken, sautéed onions, celery and carrots in a roux-thickened chicken stock with hearty dumplings, a dash of nutmeg and chopped parsley.



INGREDIENTS:

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Chicken Meat (dark and light meat), Dumplings (durum wheat flour, water, eggs, wheat gluten, salt), Carrots, Onions, Celery, Chicken Fat, Wheat Flour, Sea Salt, Parsley, White Pepper, Nutmeg.

Contains Egg, Wheat.

| Nutrition Facts | |
|-------------------------------|---------------------|
| Serving size | 1 Cup (245g) |
| Amount per serving | |
| Calories | 230 |
| % Daily Value* | |
| Total Fat 11g | 14% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 60mg | 20% |
| Sodium 700mg | 30% |
| Total Carbohydrate 20g | 7% |
| Dietary Fiber 1g | 4% |
| Total Sugars 2g | |
| Includes 0g Added Sugars | 0% |
| Protein 13g | |
| Vitamin D 0mcg | 0% |
| Calcium 30mg | 2% |
| Iron 1mg | 6% |
| Potassium 296mg | 6% |

*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 |
|----------|-------------|----------------|----------------|--------------------------|
| 700048 | 500037 | 00667978017401 | 2-8# Bags/Case | 37 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"