

# Potato Indulgence Soup

Potatoes blended with cream and butter, sautéed with onions, leeks and white pepper in a rich stock.



Contains Milk.

**INGREDIENTS:**

Water, Heavy Cream, Yukon Gold Potatoes, Red Potatoes, Butter (cream and salt), Onions, Leeks, Rice Flour, Chicken Broth Concentrate (chicken stock, natural flavor, salt, chicken fat), Sea Salt, Rice Starch, White Pepper.

<b>Nutrition Facts</b>	
About 7 servings per container	
<b>Serving size</b>	<b>1 Cup (245g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>380</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 34g	<b>44%</b>
Saturated Fat 21g	<b>105%</b>
Trans Fat 1.5g	
<b>Cholesterol</b> 105mg	<b>35%</b>
<b>Sodium</b> 900mg	<b>39%</b>
<b>Total Carbohydrate</b> 19g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	<b>0%</b>
Calcium 54mg	<b>4%</b>
Iron 1mg	<b>6%</b>
Potassium 172mg	<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.

CODE	FORMAT	UPC	PACK SIZE	SHELF LIFE
910071	RTE	667978012000	4-4# Bags/Case	540 DAYS

**FROZEN HANDLING INSTRUCTIONS:**

Thaw soup under refrigeration. **Option 1:** Open bag and place contents in a soup kettle, stock pot, or double boiler and heat above 165°F. Stir vigorously before using. **Option 2:** Heat product by placing pouches in a water bath kept preferably around 180° -190°F, until product is at or above 165°F; open bag and carefully pour contents in soup kettle, stock pot, double boiler. Stir vigorously before using.

**Garnish Ideas:**

- Chives
- Fresh chopped scallions
- Bacon pieces
- Chopped parsley
- Celery leaves

**PALLET CONFIGURATIONS:** 17 x 8 (136) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"

Technical data as of 2/19/2021. Subject to change.