



Case Code

25146

Pack & Size

3 / 4.00 LB TRAY(S)



Wisconsin cheddar cheese is used to create a sharp, nutty flavor, combined with fresh cream and bacon bits in this rich, creamy soup.

| Nutrition Facts | | |
|---|-------|-----------------|
| About 43 Servings Per Container | | |
| Serving size | | 1/2 Cup (120mL) |
| | | |
| Amount per serving | | |
| Calories | | 240 |
| | | % Daily Value* |
| Total Fat | 16g | 21% |
| Saturated Fat | 9g | 45% |
| Trans Fat | 0.5g | |
| Cholesterol | 45mg | 15% |
| Sodium | 850mg | 37% |
| Total Carbohydrate | 14g | 5% |
| Dietary Fiber | 0g | 0% |
| Total Sugars | 5g | |
| Includes 3g Added Sugars | | 6% |
| Protein | 9g | |
| | | |
| Vitamin D | 0mcg | 0% |
| Calcium | 220mg | 15% |
| Iron | 0.4mg | 2% |
| Potassium | 100mg | 2% |
| | | |
| *The % Daily Value (DV) 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. | | |
| Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products. | | |

FEATURES AND BENEFITS

- CAREFULLY CRAFTED: Wisconsin cheddar cheese is used to create a sharp, nutty flavor, combined with fresh cream and bacon bits in this rich, creamy soup.
- SIMPLE PREP: We've carefully crafted this soup to be delicious as-is or garnished to your liking—just add water and heat.
- IT'S ALL ABOUT THAT BASE: Get creative and use it as an ingredient in your own signature recipes.
- MENU INSPIRATION: Imagine more possibilities. Make soup a main dish, serve as a savory side to any meal or as a complement to the classic sandwich or salad
- ONLY THE GOOD STUFF: With No HFCS. No added MSG. No artificial flavors. No colors from artificial sources, and no added preservatives. This soup is a delicious option you can feel good about serving.

INGREDIENTS

WATER, CHEDDAR CHEESE (CULTURED MILK, SALT, ENZYMES, ANNATTO FOR COLOR), SKIM MILK, CREAM, MODIFIED FOOD STARCH, CELERY, SUGAR, APPLEWOOD UNCURED BACON-NO NITRITES OR NITRATES ADDED EXCEPT FOR THAT NATURALLY OCCURRING IN SEA SALT AND CELERY POWDER (PORK, SEA SALT, SUGAR, CELERY POWDER, SMOKE FLAVOR), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), GREEN PEPPERS, CONTAINS LESS THAN 2% OF: VEGETABLE OIL (CORN AND/OR CANOLA), BUTTER (CREAM, SALT), SALT, YEAST EXTRACT, UNCURED BACON PIECES - NO NITRATES OR NITRITES ADDED, EXCEPT FOR THOSE NATURALLY OCCURRING IN SEA SALT AND CULTURED CELERY JUICE (PORK, WATER, SEA SALT, SUGAR, NATURAL SMOKE FLAVOR, CULTURED CELERY JUICE), PARMESAN CHEESE PASTE (GRANULAR AND PARMESAN CHEESE [MILK, CULTURES, SALT, ENZYMES], WATER, SALT, LACTIC ACID, CITRIC ACID), NATURAL FLAVORING, MILK, NATURAL SMOKE FLAVORING, PORK, SOY PROTEIN CONCENTRATE, SPICES, DISODIUM PHOSPHATE, BETA CAROTENE, WHEAT STARCH, SMOKE FLAVORING, SODIUM PHOSPHATE, ENZYME MODIFIED CREAM. CONTAINS: WHEAT, MILK, SOY

PACKAGING DETAILS

| | | |
|----------------------------------|---|------------------------|
| Pack & Size: 3 / 4.00 LB TRAY(S) | Case Weight: 12.879 LB | UPC: 51000251463 |
| Cube: 0.411 FT | Case Size: 17.832 IN x 11.000 IN x 3.625 IN (L x W x H) | SCC-14: 10051000251463 |

ALLERGENS

Contains: Gluten, Milk/Dairy, Soybean, Wheat

PREPARATION

This product may be tempered up to 5 days in a 4 degrees C (40 degrees F) refrigerator prior to cooking thoroughly. 1. Remove plastic film. 2. Place 2 blocks in saucepot. 3. Fill Full Tray with 8 cups/1.9L Water. Add to Saucepot. Cover. 4. Heat (min. 82 degrees C/180 degrees F), stirring occasionally. 5. Reduce heat to 70 degrees C/160 degrees F. Cover. Stir occasionally. 6. Keep hot foods hot. Refrigerate leftovers immediately or discard.

HANDLING

Min Product Lifespan from Production: 638 Days. Minimum Temperature: 0 Fahrenheit. Maximum Temperature: 0 Fahrenheit.

STORAGE

Shelf Life: 638 Days

SERVING IDEAS

Make this soup a main dish, serve as a savory side to any meal or as a complement to the classic sandwich or salad

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