



FROZEN SOUP

Campbell's® Reserve Lobster Bisque with Sherry

FRESH? FROZEN? *Our soups are both.*

To help you in your mission to delight guests, our frozen soups are made with carefully selected ingredients and then frozen at peak freshness to capture the fullest flavor. Now more than ever, you need a low-prep product with a longer shelf life to get the job done. With the convenience and longer-lasting quality of our frozen soups, you get more flexibility, efficiency and satisfaction.



WHY FROZEN?



REDUCE WASTE

Frozen prepared soups have a shelf life of **21 MONTHS**, compared with refrigerated soups' shelf life of 2-3 months

This longer shelf life can help make menu forecasting easier when facing inconsistent demand



MAXIMIZE INVENTORY

Frozen prepared soups are delicious on their own, but they are also extremely versatile and can be cooked down to create great-tasting **SAUCES** or used as a **SPEED-SCRATCH INGREDIENT** in other dishes

Our ready-to-eat soups are easy to use in recipes and simple to serve



FREEZING LOCKS IN FRESHNESS

Unlike some refrigerated soups, frozen soups don't need added preservatives

Ingredients are carefully selected, then the soup is frozen at the **PEAK OF FRESHNESS** to lock in flavor

When thawed, they have the same high quality as they do on day one, maintaining both flavor and nutrition

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To discover our full frozen soup portfolio, visit campbellsfoodservice.com/soup-guide.



THE FROZEN SOUP That's There for You.

Chicken & White Cheddar Pasta



Available in a wide range of flavors, from classic to on-trend, to meet the demands of every guest



Our ready-to-eat soups* are crafted with care and simple to serve; just heat in our pouch, pour into a kettle and ladle into a cup or bowl!



With distributor availability across the continental US, we've got you covered

Turn your soup into a variety of dishes

Roasted Poblano and White Cheddar Gravy



Seafood Fettuccine



French Onion Dip



*Our RTE soups have been fully cooked before freezing. During the manufacturing process, the soup is brought up to 190°F to adhere to food safety regulations.



For culinary inspiration, visit campbellsfoodservice.com/frozen-versatility.

