



MARKETING

Kettle Cuisine's own brand of products delivers great flavors using natural, real, recognizable ingredients. We partner with trusted farmers and food experts specializing in providing premium, artisan ingredients. We have operated this way for almost thirty years.

Nutrition Facts

32 Servings per container

Serving Size8 Ounces

Amount Per Serving

Calories100

% Daily Value*

Total Fat 3 g5%

Saturated Fat 1 g5%

Trans Fat 0 g

Cholesterol 5 mg2%

Sodium 820 mg34%

Total Carbohydrates 8 g3%

Dietary Fiber 1 g4%

Total Sugars 3 g

Includes Added Sugars%

Protein 7 g

Vitamin D 0 mcg0%

Calcium 20 mg2%

Iron 0.36 mg2%

Potassium%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
700026		00667978014080		2 (8 LB) Pouches		
Brand		Brand Owner		GPC Description		
KETTLE CUISINE		Kettle Cuisine		Soups - Prepared (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.875 INH	8.255 INH	4.875 INH	0.3464 FTQ	14x7	40 Days	30 FAH / 38 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Hold at 30-38°F for optimum shelf life and quality. Be careful not to freeze – soup freezes at 28°F. Shelf life varies by product. Please refer to case label dating.

- ALLERGENS
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally or Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'
- Milk - C

Peanuts - N

Eggs - N

Tree - N

Soybean - N

Fish - N

Wheat - N

Shellfish - N

Sesame - N

Crustaceans - N

AU - N

INGREDIENTS

Beef Stock, Onions, Water, Burgundy Wine, Brandy, Butter (cream, salt), Sea Salt, Soybean Oil, Caramel (100%), Spices. Contains milk.

PREPARATION & COOKING SUGGESTIONS

Recommended Method: Heat product as quickly as possible by placing pouches in a water bath kept preferably around 180 -190°F, until thermometer reads at least 165°F for two minutes (suggested vehicles: large stock pot or pasta cooker). Do not boil. Estimated heat time is approximately 40 minutes. Option 2: Open pouch and pour into a non-reactive stock pot or double boiler. Cover and heat at a low to medium temperature until thermometer reads at least 165°F for two minutes, stirring every 10 minutes. Estimated heat time is approximately 40 minutes. Option 3: Place unopened pouch in a slotted, two-inch hotel pan and heat in a steamer until thermometer reads at least 165°F for two minutes. Estimated heat time is approximately 30 minutes. Please note steamer heating is not recommended for cream based soups as separation may occur.

SERVING SUGGESTIONS

Appetizer, soup course, center of the plate, may be enhanced with additional ingredients.

MORE INFORMATION

Telephone : Contact Kettle Cuisine