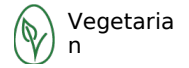




CASE CODE  
**0816**  
2

PACK & SIZE  
**3 x 1.81 kg (4lb) tub**



A smooth soup made with tender asparagus, real cream, Parmesan cheese and seasoned with garlic and lemon juice.

- Easy to prepare: 1:1 Reconstitution with water (or milk for seafood chowders).
- Our split pack tray results in quicker preparation time as it allows you to make half batches.
- Our soups start with stocks, seasoning and other ingredients simmered to perfection. Vegetables are added last and therefore are cooked for the first time when you prepare the soup in your kitchen.

**NUTRITION FACTS**

Per 100 g

**Calories 107.85**

Total Fat 5.97 g	<b>0%</b>
Saturated Fat 2.28 g	<b>0%</b>
+ Trans Fat 0.1 g	
Cholesterol 12.36 mg	<b>0%</b>
Sodium 664.51 mg	<b>0%</b>
Total Carbohydrate 10.32 g	<b>0%</b>
Sugars 4.56 g	<b>0%</b>
Dietary Fibre 1.04 g	<b>0%</b>
Protein 4.17 g	<b>0%</b>
Potassium 195.69 mg	<b>0%</b>
Calcium 87.24 mg	<b>0%</b>
Iron 0.54 mg	<b>0%</b>
Vitamin A 0 µg	<b>4%</b>
Vitamin C 0 mg	<b>0%</b>

\*5% or less is a little. 15% or more is a lot.

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.

**SPECIFICATIONS**

<b>Case Code</b>	08162
<b>Pack &amp; Size</b>	3 x 1.81 kg (4lb) tub
<b>Case Weight</b>	5.90 kg
<b>Case Size</b>	45.09 cm x 27.64 cm x 7.80 cm
<b>Cube</b>	0.0111 m

**Ingredients**

Asparagus, Water, Cream, Skim milk powder, Canola and/or soybean oil, Wheat flour, Modified corn starch, Salt, Sugar, Parmesan cheese, Soy protein concentrate, Garlic, Lemon juice concentrate, Spice.

**Preparation**

1. Remove plastic film.
2. Place 1 tray (2 blocks) of soup in pot.
3. Add one full tray (1.9 L or 8 cups) water and cover.
4. Heat to boiling (min. 80°C / 180°F), stirring occasionally. Reduce heat (70°C / 160°F ) and cover. Stir periodically.

**Serving Ideas**

- Prepare a signature Rosemary Chicken and Asparagus Soup with Sun Dried Tomatoes, add oven-roasted chicken with rosemary, fresh cooked asparagus tips and sun-dried tomatoes.
- Create a Smokehouse Asparagus Soup by adding 1 cup chopped smoked bacon, 1 cup grated sharp Cheddar cheese and 1 teaspoon hickory salt.
- Garnish with fresh-cooked asparagus tips.

UPC  
SCC-14

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10063211081623

## Storage & Handling

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**Shelf Life** : 21 months

**Storage Temperature** : -18

FROZEN

Do not re-freeze. Do not use if film is torn or missing.