

# Signature Cream of Mushroom



CASE CODE  
**0817**  
**2**

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



This rich, delicately seasoned soup is made with sliced mushrooms and real cream.

- 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 116.67**

Total Fat 6.8 g	<b>0%</b>
Saturated Fat 2.5 g	<b>0%</b>
+ Trans Fat 0.1 g	
Cholesterol 10.5 mg	<b>0%</b>
Sodium 657.9 mg	<b>0%</b>
Total Carbohydrate 10.5 g	<b>0%</b>
Sugars 4.6 g	<b>0%</b>
Dietary Fibre 0.5 g	<b>0%</b>
Protein 3.7 g	<b>0%</b>
Potassium 173.1 mg	<b>0%</b>
Calcium 87.6 mg	<b>0%</b>
Iron 0.3 mg	<b>0%</b>
Vitamin A 0 µg	<b>0%</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>	08172
<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

Water, Mushrooms, Cream, Skim milk powder, Modified corn starch, Canola and/or soybean oil, Wheat flour, Salt, Sugar, Soy protein concentrate, Vinegar, Tomato paste, Dried garlic, Yeast extract, Spice, Flavour.

## 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

Marry with *Campbell's*® Creamy Garden Broccoli for Creamy Broccoli and Mushroom Soup. Create a Wild Mushroom Bisque by adding sliced oyster, shiitake and Portobello mushrooms. Stir in some sherry wine for a Sherried Mushroom Soup.

## Storage & Handling

**Shelf Life** : 21 months

**UPC** 063211081725  
**SCC-14** 10063211081722

**Storage Temperature : -18**

**FROZEN**

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