

ITEM FACT SHEET

ROASTED CORN ANDOUILLE

A traditional thick cream-based soup is filled with roasted corn and chunky potatoes. Sliced Andouille sausage adds a smoky Cajun note and a bit of heat to this hearty soup.

Nutrition Facts

32	Servings per container	
Serving Size		8 oz.
Amount Per Serving		
Calories		180
<small>% Daily Value*</small>		
Total Fat	10 g	13%
Saturated Fat	4 g	20%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	660 mg	29%
Total Carbohydrate	15 g	5%
Dietary Fiber	1 g	4%
Total Sugars	3 g	
Includes	0 g Added Sugars	0%
Protein	6 g	
Vitamin D	0 mg	0%
Calcium	80 mg	6%
Iron	0 mg	0%
Potassium	237 mg	6%

*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	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
102812	00015094102813	690199	2/8 LB. BAGS	16.7 LBS	16 LBS

SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 ¼ IN	5 IN	0.3461	13/9	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, ROASTED CORN, ANDOUILLE SAUSAGE (PORK, BEEF, WATER, SALT, CORN SYRUP SOLIDS, SPICES, ONION POWDER, DEXTROSE, PAPRIKA, SODIUM ERYTHORBATE, FLAVORING, SODIUM NITRITE), HALF AND HALF (MILK AND CREAM), DICED POTATOES (POTATOES, SODIUM ACID PYROPHOSPHATE ADDED TO PROTECT COLOR), ONION, FOOD STARCH – MODIFIED, COOKED CHICKEN BROTH, RED PEPPER, PASTEURIZED NONFAT MILK, CELERY, BUTTER (PASTEURIZED CREAM, SALT), SALT, GARLIC, BACON FAT (CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE, MAY CONTAIN BROWN SUGAR, SMOKE FLAVORING), HOT SAUCE (AGED CAYENNE RED PEPPERS, DISTILLED VINEGAR, WATER, SALT AND GARLIC POWDER), XANTHAN GUM, CHIVE, LIQUID SMOKE (WATER 74%, NATURAL HICKORY SMOKE CONCENTRATE 26%), WHITE PEPPER (PIPER NIGRUM L), BAY LEAVES, THYME.

CONTAINS MILK

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to use, simply heat and serve. Consistent every time.