

# ITEM FACT SHEET

# LOBSTER BISQUE

We start with sautéed, diced celery and onions in a rich lobster broth. We add in shredded Langostino lobster and a touch of white wine to compliment the creamy lobster base.

## Nutrition Facts

32		Servings per container	
<b>Serving Size</b>		<b>8 oz.</b>	
<b>Amount Per Serving</b>		<b>160</b>	
<b>Calories</b>		<b>% Daily Value*</b>	
<b>Total Fat</b>	7 g	<b>9%</b>	
Saturated Fat	2.5 g	<b>12%</b>	
Trans Fat	.05 g		
<b>Cholesterol</b>	15 mg	<b>5%</b>	
<b>Sodium</b>	1270 mg	<b>55%</b>	
<b>Total Carbohydrate</b>	11 g	<b>4%</b>	
Dietary Fiber	0 g	<b>1%</b>	
Total Sugars	2 g		
Includes	0 g	Added Sugars	<b>0 %</b>
<b>Protein</b>	8 g		
Vitamin D	0 mg	0%	
Calcium	179 mg	15%	
Iron	0 mg	2%	
Potassium	282 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.
255882	00015094558825	420851	2/8 LB. BAGS	16.7 LBS	16LBS

### SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 1/4 IN	5 IN	0.346	13/9	540 Days	-10 FAH / 0 FAH

## INGREDIENT INFO

WATER, NON FAT DAIRY MILK, LANGOSTINO, MODIFIED WHEAT STARCH, LOBSTER BASE (COOKED LOBSTER, SALT, BUTTER [CREAM, SALT], HYDROLYZED TORULA AND BREWERS YEAST PROTEIN, SUGAR, POTATO FLOUR, NATURAL AND ARTIFICIAL FLAVOR [WITH AUTOLYZED YEAST, LACTOSE, WHEY], TOMATO POWDER, LOBSTER EXTRACT, EXTRACTIVE OF PAPRIKA, DISODIUM INOSINATE, DISODIUM GUANYLATE), ONION, CREAM POWDER (CREAM, NONFAT MILK SOLIDS, SODIUM CASINATE, SODIUM ALUMINOSILICATE), MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, CONTAINS LESS THAN 2% OF VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL & ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE ADDED, WHEY), CELERY, SHERRY, WHITE PEPPER.

CONTAINS: SHELLFISH, MILK, WHEAT, SOY

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.