

Broccoli Cheese Soup W/Floret



PRODUCT DESCRIPTION

Our creamy, satisfying soup is a blend of cheddar cheese and whole broccoli florets. Together they make a flavor that's distinctly cheddar with light broccoli notes

Dilgard Item #
40390

Vendor Item #
163470

INGREDIENTS

WATER, BROCCOLI, PASTEURIZED PROCESS CHEESE SPREAD (CHEDDAR CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], SKIM MILK, SODIUM PHOSPHATE, WHEY [MILK], MILKFAT, SALT, SODIUM ALGINATE, SORBIC ACID [PRESERVATIVE], APOCAROTENAL [COLOR]), PASTEURIZED PROCESS CHEESE SPREAD (AMERICAN CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, WHEY [MILK], SODIUM PHOSPHATE, WHEY [MILK] PROTEIN CONCENTRATE, SKIM MILK, SALT, MILKFAT, ARTIFICIAL COLOR [SOYBEAN OIL]), MODIFIED CORNSTARCH, CONTAINS 2% OR LESS OF: RENDERED CHICKEN FAT (CHICKEN FAT, NATURAL FLAVORING), SALT, CHEESE FLAVOR BLEND (DEHYDRATED BLEND OF ENZYME MODIFIED CHEESE AND BUTTER [CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), BUTTER, CHEESE CULTURE, ENZYMES], WHEY [MILK], BUTTERMILK SOLIDS, SALT, SODIUM PHOSPHATE, LACTIC ACID), CREAM FLAVOR (LACTOSE, WHEY PROTEIN CONCENTRATE [MILK], CREAM POWDER [CREAM, NONFAT MILK, SOY LECITHIN], MODIFIED CORNSTARCH, MILKFAT, MANNITOL, XANTHAN GUM, ARTIFICIAL COLOR, NATURAL FLAVOR), ANNATTO COLOR (REFINED SOYBEAN OIL, ANNATTO EXTRACT MONO AND DIGLYCERIDES [SOY]), DISODIUM INOSINATE AND GUANYLATE, EMULSIFIER (DISTILLED MONOGLYCERIDES [SOY], DISTILLED PROPYLENE GLYCOL MONOESTERES [SOY], CITRIC ACID, ASCORBIC ACID), YEAST EXTRACT (CONTAINS SOYBEAN OIL), WHITE PEPPER. ALLERGENS: MILK, SOYBEANS

Storage/Shelf Life

730 days at -10° F to 15° F

Packaging Qty

4, 4 lb

Piece Count

NA

Product Benefits

Customer favorite!

Preparation

1. Place unopened bag in a large kettle or pot of boiling water. Caution: Do not overload. Bag must float freely in the water to avoid damage to packaging material.
2. Lower heat and simmer until product reaches 185 degrees F for 10 minutes, approximately 60 minutes if frozen, or 45 minutes if previously thawed. Internal temperature can be checked by removing bag from the water and folding it, unopened, around a stemmed thermometer. Do not puncture bag.
3. Carefully remove hot bag from the water by grasping the top corners of the bag. Place bag in a gallon measuring container and cut corners of the bag facing the spout.
4. Hold the uncut corner of the bag and pour contents into serving container.
5. Reduce heat and hold at 150 degrees-160 degrees for service.

*Serving
Suggestions:*

Garnish with diced black forest ham or cilantro sour cream dollop.

