

# Cream Of Potato W/Bacon Soup



## PRODUCT DESCRIPTION

Chef Francisco: Potato with Bacon Soup is full of potato chunks in a rich cream soup laced with the hearty taste of bacon. This product is packaged in a patented stacking tub designed for easy product stacking & faster thawing. The tub is also used as your measuring cup.

**UPC Code**  
**164050**

## INGREDIENTS

Water, Dehydrated Potatoes, Reconstituted Dried Whey, Celery, Carrots, Food Starch-Modified, Margarine (Liquid and Partially Hydrogenated Soybean Oil, Water, Salt, Whey, Vegetable Mono- and Diglycerides, Soy Lecithin, Vitamin A Palmitate, Beta Carotene [for Color], Artificial Flavor) Bacon Bits ([Cured with Water, Salt, Sugar, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite], Smoke Flavoring), Salt, Green Peppers, Mechanically Separated Chicken, Propylene Glycol, Dehydrated Onions, Yeast Extract, Sugar, Spice, Chicken Fat, Dehydrated Parsley, Dehydrated Garlic, Turmeric Extract (for color), Artificial Flavor. (HJ)

## Storage/Shelf Life

2 YEARS FROM DATE OF PRODUCTION

## Packaging Qty

4, 4 lb

## Product Benefits

- Freshness & quality are close to homemade--cooked from scratch.
- 100% dependable, even when the help isn't.
- Consistency of product.
- Quick & easy to prepare.
- More menu variety.
- More value for the labor dollar.
- Convenience.

## Preparation

To quick-thaw a 4 lb. tub of frozen soup, make several small slits in the clear film that covers the top to the tub. Do Not Remove The Film! Microwave on high for 2 min., rotate & microwave an additional 2 mins. The product should be softened enough around the edges. Remove the clear plastic film from the top of the tub by cutting around the edges of the tub with a knife. Invert the opened tub over the pot & twist the tub slightly until the frozen product "pops" out like an ice cube. Check the label instructions and add the required amount of liquid. Stir gently & allow the product to heat to 170-180°F. When working with product in the frozen state, you will need to allow about 1 hour of heating time for product to reach 170°F, hold it at that temperature for 10 mins., then reduce the heat & maintain the temperature at 150-160°F until served.

## Nutritional

Serving Size: 4.76 z

Calories: 120

Calories from fat: 40

Total Fat: 4.5 g

Saturated fat: 1 g

Trans fat: 0 g

Cholesterol: 5 mg

Sodium: 870 mg

Total Carbohydrates: 17 g

Dietary fiber: 3 g

Sugars: 1 g

Protein: 3 g

## Serving Suggestions:

Adding a garnish to a serving of soup creates added value. For best results, sprinkle or slowly lower the garnish onto individual portions of soup just before serving. Garnish Potato with Bacon Soup with sour cream and sprinkling of chopped, fresh chives or grated Cheddar cheese

