

# Wisconsin Cheese Soup



DILGARD # N06016

## 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

Whey, Sharp Pasteurized Process American Cheese (American Cheese [Milk, Cheese Culture, Salt, Enzymes], Water, Sodium Phosphate, Cream, Salt, Sorbic Acid, Oleoresin Paprika), Celery, Food Starch-Modified, Vegetable Shortening (Partially Hydrogenated Soybean and Cottonseed Oils, Monoand Diglycerides, Polysorbate 60), Bacon Fat, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Green Peppers, Imitation Bacon Bits (Soy Flour, Partially Hydrogenated Soybean Oil, Salt, Natural and Artificial Flavors, Caramel Color, FD&C Red No. 3), Pasteurized Process Cheese Spread (Cheddar Cheese [Milk, Cheese Culture, Salt, Enzymes], Water, Skim Milk, Sodium Phosphate, Salt, Cream, Lactic Acid [for Flavor], Annatto), Salt, Seasoning (Cheddar Cheese [Milk, Cheese Cultures, Salt, Enzymes], Sugar, Salt, Autolyzed Yeast, Sodium Stearoyl Lactylate, Spice, Disodium Inosinate, Disodium Guanylate, Garlic, Natural Flavor, Disodium Phosphate, Extractives of Annatto, FD&C Yellow No. 5, FD&C Yellow No. 6, Canthaxanthin), Soy Lecithin, Mechanically Separated Chicken, Dehydrated Onions, Artificial Bacon Flavoring (Lactic Acid, Natural Smoke Flavor, Hydrolyzed Corn Gluten, Soy, and Wheat Gluten Proteins, Salt, Natural Flavor, Thiamine Hydrochloride, Acetic Acid, Extractives of Coffee, Artificial Flavor, Caramel Color), Lactic Acid, Smoke Flavoring, Dehydrated Parsley. (H)

## 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.

## 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: 4.1 z

Calories: 210

Calories from fat: 130

Total Fat: 15 g

Saturated fat: 6 g

Trans fat: 0 g

Cholesterol: 20 mg

Sodium: 990 mg

Total Carbohydrates: 16 g

Dietary fiber: 0 g

Sugars: 6 g

Protein: 4 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

