

Kettle Cuisine

- Lobster Bisque

Slow-simmered lobster in a roux-thickened chicken and lobster stock with Spanish sherry, light cream and a pinch of white pepper.



MARKETING

Our Kettle Cuisine frozen line delivers 100% natural soups, chilis, and chowders, crafted from scratch using wholesome, raw ingredients—natural proteins, fresh vegetables, and custom-blended spices. Every batch reflects our commitment to clean-label transparency, culinary integrity, and delicious flavor.

Nutrition Facts	
32 Servings per container	
Serving Size	1 cup
Amount Per Serving	
Calories	260
% Daily Value*	
Total Fat 18 g	23%
Saturated Fat 11 g	55%
Trans Fat 0.5 g	
Cholesterol 80 mg	27%
Sodium 880 mg	38%
Total Carbohydrates 19 g	7%
Dietary Fiber 1 g	4%
Total Sugars 6 g	
Includes 4 g Added Sugars	8%

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
700221		00667978041109		4 - 4 lb bags/case		
Brand		Brand Owner		GPC Description		
Kettle Cuisine		Kettle Cuisine		Soups - Prepared (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	16 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.6875 INH	9.5625 INH	5.625 INH	0.36 FTQ	17x6	455 Days	-20 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Hold at a frozen state until use.

- ALLERGENS**
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'
- Milk - C

Eggs - N

Soybean - N

Wheat - N

Sesame - N
- Peanuts - N

Tree - N

Fish - N

Shellfish - C

Crustaceans - C

INGREDIENTS

Chicken Stock (water, chicken bones, onions, celery, carrots, sea salt, garlic, parsley, white pepper, thyme, bay leaves, marjoram), Light Cream (milk, cream), Butter (cream, salt), Rice Flour, Water, Lobster Stock (lobster, salt), Lobster Meat (lobster meat, water, salt), Tomato Puree (tomatoes, salt, citric acid), Sugar, Sherry Wine (contains sulfites), Rice Starch, Sea Salt, Clam Concentrate (clam, salt), White Pepper. Contains Milk, Shellfish

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PREPARATION & COOKING SUGGESTIONS

Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to the desired temperature as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

SERVING SUGGESTIONS

Fully Cooked - Ready to Heat & Serve right out of the bag for consistently delicious quality with every bowl. Labor & Waste Savings without Sacrifice! Create added value by pairing our soup with your existing menu items or put your finishing touch with signature garnishes!

MORE INFORMATION

For more information, contact us at www.kettlecuisine.com

NUTRITIONAL CLAIMS

GLUTEN	FREE_FROM
ARTIFICIAL_FLAVOUR	FREE_FROM

PRESERVATIVES	FREE_FROM
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ARTIFICIAL_COLOUR	FREE_FROM
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