

Kettle Cuisine

- New England Clam Chowder

Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.



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.

PRODUCT SPECIFICATIONS

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Code		GTIN		Pack Description		
700274		00667978041017		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	TlxHl	Shelf Life	Storage Temp From/To
11.8125 INH	9.3125 INH	5.875 INH	0.37 FTQ	17x6	455 Days	-20 FAH / 0 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
TRACEABILITY_REGULATION		FSMA204	NOT_APPLICABLE		KILL_STEP_APPLIED	

HANDLING SUGGESTIONS

Hold at a frozen state until use.

- ALLERGENS**
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INNI = 'Intentionally nor Inherently Included' ; 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 - C

Shellfish - NI

Crustaceans - C

Nutrition Facts

30 Servings per container

Serving Size 1 cup

Amount Per Serving

Calories 350

% Daily Value*

Total Fat 23 g	29%
Saturated Fat 13 g	65%
Trans Fat 0.5 g	
Cholesterol 90 mg	30%
Sodium 790 mg	34%
Total Carbohydrates 23 g	8%
Dietary Fiber 2 g	7%
Total Sugars 5 g	
Includes 1 g Added Sugars	0%
Protein 11 g	
Vitamin D 3 mcg	15%
Calcium 115 mg	8%
Iron 4 mg	20%
Potassium 428 mg	10%

* 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.

INGREDIENTS

Light Cream (milk, cream), Fish Stock (water, cod bones, haddock bones, onions, celery, black pepper, thyme, mustard seed, bay leaves), Surfclams (surfclams, water), Potatoes, Onions, Rice Flour, Chopped Cockle (clam meat), Soybean Oil, Clam Concentrate (clam, salt), Butter (cream, salt), Sea Salt, Celery, Salt Pork (pork, salt), Fish Sauce (anchovy, sea salt), Black Pepper, Worcestershire Sauce (distilled white vinegar, molasses, sugar, water, salt, onions, anchovies, garlic, cloves, tamarind extract, natural flavorings, chili pepper extract), Garlic, Clam Broth (dehydrated clam broth, maltodextrin). Contains Fish, Milk.

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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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MORE IMAGES

