

Kettle Cuisine

- French Onion Soup

Caramelized, julienne-cut onions in a rich, beef stock infused with red wine, French brandy and chopped thyme with a pinch of sea salt.



MARKETING

Our Kettle Cuisine fresh 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 110

% Daily Value*

Total Fat 3.5 g	4%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 670 mg	29%
Total Carbohydrates 13 g	5%
Dietary Fiber 2 g	7%
Total Sugars 6 g	
Includes 0 g Added Sugars	0%
Protein 6 g	

Vitamin D 0 mcg	0%
Calcium 39 mg	4%
Iron 1 mg	6%
Potassium 205 mg	4%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
700026		00667978014080		2 - 8 lb bags/case		
Brand		Brand Owner		GPC Description		
Kettle Cuisine		Kettle Cuisine		Soups - Prepared (Perishable)		
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
14.6875 INH	8.0625 INH	4.625 INH	0.31 FTQ	14x7	40 Days	33 FAH / 38 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

Store at 33°-38°F.

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	Peanuts - N
Eggs - N	Tree - N
Soybean - N	Fish - N
Wheat - N	Shellfish - N
Sesame - N	Crustaceans - N

INGREDIENTS

Onions, Water, Beef Stock, Red Wine (contains sulfites), Brandy, Soybean Oil, Sea Salt, Butter (cream, salt), Caramel Color, Thyme, White Pepper, Bay Leaves, Cloves. Contains Milk.

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PREPARATION & COOKING SUGGESTIONS

Heat to 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

TRANS_FAT	FREE_FROM
ARTIFICIAL_COLOUR	FREE_FROM

GLUTEN	FREE_FROM
ARTIFICIAL_FLAVOUR	FREE_FROM

PRESERVATIVES	FREE_FROM
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