

Soup Supreme

- French Onion Soup

Julienne-cut sautéed onions in a rich, buttery broth with sherry wine, seasoned with classic spices, garlic, white pepper and sea salt.



MARKETING

Delivering rich, nostalgic flavors with every spoonful, Soup Supreme, a trusted brand from Kettle Cuisine, is cooked from scratch using carefully curated ingredients for clean labels and robust taste. This frozen, ready-to-use format offers both convenience and uncompromising quality.

Nutrition Facts

60 Servings per container

Serving Size	1 cup
Amount Per Serving	
Calories	80
% Daily Value*	
Total Fat 3 g	4%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 1140 mg	50%
Total Carbohydrates 11 g	4%
Dietary Fiber 2 g	7%
Total Sugars 5 g	
Includes 1 g Added Sugars	2%
Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 0 mg	0%
Potassium 148 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		
701308		00667978600498		4 - 8 lb bags/case		
Brand		Brand Owner		GPC Description		
Soup Supreme		Kettle Cuisine		Soups - Prepared (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
33 LBR	32 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.875 INH	8.25 INH	9.1875 INH	0.65 FTQ	14x4	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	Peanuts - N
Eggs - N	Tree - N
Soybean - C	Fish - N
Wheat - C	Shellfish - N
Sesame - N	Crustaceans - N

INGREDIENTS

Water, Onions, Beef Base (salt, roasted beef and concentrated beef stock, hydrolyzed corn, soy, and wheat protein, corn oil, yeast extract, caramel color, natural flavors, maltodextrin, sugar, disodium inosinate and disodium guanylate, sulfites), Roasted Onion Base (onion, dextrose, maltodextrin, salt, water, onion powder, contains 2% or less of hydrolyzed soy protein, soybean oil, caramel color, natural flavors, potassium sorbate [preservative], soy lecithin), Sherry Wine (contains sulfites), Unsalted Butter (pasteurized cream, natural flavor), Chicken Base (salt, chicken, rendered chicken fat, sugar, hydrolyzed corn, wheat, and soy protein, whey, maltodextrin, contains 2% or less of yeast extract, flavorings, disodium inosinate and disodium guanylate, oleoresin turmeric), Seasoning (water, salt, wheat gluten, wheat, less than 2% wheat bran, sugar, acetic acid, artificial flavor, disodium inosinate, disodium guanylate, dextrose, caramel color), Flavoring and Browning Sauce (water, caramel color, vinegar, citric acid, garlic powder, pepper, onion powder, spices), Seasoning (salt, nutritional yeast, hydrolyzed soy protein, mellow toasted onion, onion powder, orange powder, soy granules, celery leaf powder, celery root powder, garlic powder, dill, kelp, spices, horseradish, ripe white pepper, orange and lemon peel, summer savory, mustard flour, sweet green and red bell peppers, parsley flakes, tarragon, rosehips, safflower, mushroom powder, parsley powder, spinach powder, tomato powder, sweet paprika, ground celery seed, cayenne pepper, oregano, sweet basil, marjoram, rosemary and thyme), Mustard Flour, House Seasoning (salt, garlic, white pepper), Black Pepper. Contains Milk, Soy, Wheat.

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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. 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
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MORE IMAGES

