SOUP SUPREME.

Vegetarian Chili

Red kidney, pinto, black and navy beans with diced tomatoes, peppers, onions and corn with traditional chili spices and a dash of hot sauce.



Contains: Soy.

INGREDIENTS:

Water, Diced Tomatoes in Juice (Tomatoes, Tomato Juice, Salt, Citric Acid), Green Peppers, Onions, Olives (ripe olives, water, salt, ferrous gluconate [to stabilize color]), Corn, Tomato Paste, Mushrooms, Red Kidney Beans, Carrots, Pinto Beans, Black Beans, White Navy Beans, Light Chili Powder (chili pepper, salt, spices, garlic powder and silicon dioxide added to prevent caking), Soybean Oil, Celery, Salt, 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), Louisiana Hot Sauce (peppers, vinegar, salt), Cumin, Dried Basil, Dried Oregano.

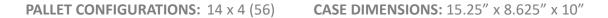


Nutrition Facts Serving size 1 Cup (255g)				
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Amount per serving Calories	150			
	Daily Value*			
Total Fat 5g	6%			
Saturated Fat 1g	5%			
Trans Fat 0g				
Cholesterol 0mg	0%			
Sodium 840mg	37%			
Total Carbohydrate 25g	9%			
Dietary Fiber 7g	25%			
Total Sugars 6g				
Includes 0g Added Sugars	s 0%			
Protein 7g				
Vitamin D 0mcg	0%			
Calcium 98mg	8%			
Iron 3mg	15%			
Potassium 592mg	15%			
*The % Daily Value 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.				

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
701316	500615	10667978011857	4 - 8lb. bags/case	15 months from manufacture

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F 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).



KETTLE CUISINE.