SOUP SUPREME.

New England Clam Chowder

Tender potatoes, onions, ocean clams, celery and pollock mixed with bits of bacon in a decadent, creamy base.



Contains: Milk and Shellfish (clam).

INGREDIENTS:

Water, Sea Clams (sea clams, sea clam juice, salt, sodium tripolyphosphate, calcium disodium EDTA), Potatoes, Milk (milk, vitamin D3), Rice Flour, Heavy Cream (cream, fat free milk), Celery, Rice Starch, Uncured Bacon* (pork, sea salt, cane sugar), Sea Salt, Clam Concentrate (concentrated clam broth, salt), Pork Fat, Canola Oil, Roasted Garlic, Onion Powder, White Pepper, Parsley Flakes. *No nitrites or nitrates added except those naturally occurring in sea salt



Nutrition 7 servings per contain Serving size 1			
Amount per serving Calories	170		
	% Daily Value*		
Total Fat 4.5g	6%		
Saturated Fat 2g	10%		
Trans Fat 0g			
Cholesterol 20mg	7%		
Sodium 780mg	34%		
Total Carbohydrate 25g	9%		
Dietary Fiber 1g	4%		
Total Sugars 2g			
Includes 0g Added Sug	gars 0%		
Protein 6g			
Vitamin D 1mcg	6%		
Calcium 51mg	4%		
Iron 1mg	6%		
Potassium 175mg	4%		
*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
910116	501239	10667978012717	4 - 4lb. 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).

