



SOUP
MAKES EVERYTHING
BETTER



CHICKEN SAUSAGE JAMBALAYA

A soup version of the classic, spicy New Orleans dish made with chicken and sausage.

Ingredients:

Chicken stock (double filtered water, antibiotic free chicken bones, carrots, celery, yellow onions, garlic, black peppercorns, bay leaf, dill, parsley), antibiotic free chicken, yellow onions, suntan peppers, celery, andouille sausage (pork, water, contains less than 2% of black pepper, spices, paprika, flavoring, turmeric, sea salt, salt, sugar, dextrose, celery powder, cherry powder), white rice (long grain parboiled rice enriched with iron [ferric orthophosphate], niacin, thiamin mononitrate and folic acid), diced tomatoes (diced tomatoes, tomato juice, salt, calcium chloride, citric acid), crushed tomatoes (concentrated crushed tomatoes, salt, citric acid, spice), okra, scallions, red hot sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder), garlic blend (garlic, expeller pressed canola oil), corn starch, salt, expeller pressed canola oil, paprika, oregano, gumbo file powder (ground sassafras, ground thyme), basil, nisin preparation.

Nutrition Facts

27.5 servings per container
Serving Size 1 cup (265g)

Amount per serving
Calories **190**

	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 990mg	43%
Total Carbohydrate 22g	8%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 2mg	10%
Potassium 455mg	10%

*The % Daily Value (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 advice

HANDLING INSTRUCTIONS

- *Soups should be stored at or below 38 degrees F (but above 28 degrees F to prevent freezing).
- *Soups should never be frozen as recipes are formulated for fresh handling.
- *Soups must be reheated from a chilled state to at least 165 degrees F within 2 hours, and held at that temperature for at least 15 seconds.
- *Once reheated, soups should be held at 150-155 degrees F for food service.

Fresh (Refrigerated)

Pints (6/ 16oz)

Item Number: 2051
UPC Code: 6 35508 54796 4
Gross Weight: 7.94 lbs
Net Weight: 6 lbs
Shelf Life: 60 Days
Ti-Hi : 13x20
Cases Per Pallet : 260
Case Length: 14
Case Width : 9 3/8
Case Height : 3 3/16
Cube: 0.24



Quarts (6/32oz)

Item Number: 2052
UPC Code: 6 35508 54815 2
Gross Weight: 13.91 lbs
Net Weight: 12 lbs
Shelf Life: 60 Days
Ti-Hi: 13x12
Cases Per Pallet: 156
Case Length: 14.25
Case Width: 9.25
Case Height: 6
Cube: 0.45



Food Service (2/6.91lb)

Item Number: 205
UPC Code: 6 35508 54777 3
Net weight of case: 13.8 lbs
Yields: 220 ounces (110 per bag)
Shelf Life: 60 Days
Gross weight 14.4lb
Ti/Hi: 15x10
Cases Per Pallet: 112
Case Dimensions: 14" x 7.25" x 4.5"
Case Cube: 0.26

