ITEM FACT SHEET

ITALIAN WEDDING SOUP

A garden vegetable soup and a delicious vegan option. Beginning with a rich tomato broth we then add chunky potatoes, cut green beans, corn, green peas, diced carrots and tender

32 Servings per container Serving Size	8 oz.
Amount Per Serving Calories	140
	% Daily Valu
Total Fat 5 g	6%
Saturated Fat 1 g	6%
Trans Fat 0 g	
Cholesterol 10 mg	4%
Sodium 760 mg	33%
Total Carbohydrate 16 g	6%
Dietary Fiber 2 g	6%
Total Sugars 2 g	
Includes 0 g Added Sugars	0 %
Protein 8 g	
Vitamin D 0 mg	0%
Calcium 54 mg	4%
Iron 2 mg	10%
Potassium 50 mg	29



PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS NET WT. WT.	
103212	00015094021626	62886	2/8 LB. BAGS	16.7 LBS	16LBS

SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 1/4 IN	5 IN	0.3461	13/8	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, MEATBALLS (BEEF, PORK, WATER, BREAD CRUMBS (WHEAT FLOUR, SALT, AND YEAST), ROMANO CHEESE (PASTEURIZED COW'S MILK, CULTURE, SALT, ENZYMES), RICOTTA CHEESE (WHEY, MILK, CREAM, VINEGAR, AND XANTHAM GUM, LOCUST BEAN GUM, GUAR GUM (STABILIZERS)), LIQUID EGG WHITES, TEXTURED SOY PROTEIN (SOY PROTEIN CONCENTRATE, CARAMEL COLOR), SALT, DRIED GARLIC, SPICES, PARSLEY, BROWN SUGAR, CARAMEL COLOR, DISODIUM INOSINATE AND DISODIUM GUANYLATE, BHA, BHT, CITRIC ACID), GARBANZO BEANS (PREPARED GARBANZO BEANS, WATER, SALT, CALCIUM CHLORIDE ADDED TO HELP MAINTAIN FIRMNESS, CALCIUM DISODIUM EDTA ADDED TO HELP PROMOTE COLOR RETENTION), PASTA (SEMOLINA (WHEAT), EGG WHITE, NIACIN, FERROUS SULFATE (IRON), THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID), DARK RED KIDNEY BEANS (CALCIUM CHLORIDE ADDED AS A PROCESSING AID), SPINACH, ONION, CHICKEN BROTH, GREEN BEANS, CARROTS, CHICKEN BASE (ROASTED CHICKEN, SALT, SUGAR, HYDROLYZED CORN PROTEIN, CONTAINS 2% OR LESS OF CHICKEN FAT, ONION POWDER, DISODIUM INOSINATE, DISODIUM GUANYLATE, EXTRACTIVE OF TURMERIC (COLOR), SPICE EXTRACTIVE), ZUCCHINI, MODIFIED WHEAT STARCH, GREEN PEPPERS, RED BELL PEPPERS, SALT, SUGAR, WHITE PEPPER, GARLIC.

CONTAINS: SOY, WHEAT, MILK, EGG

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F –160°F until served.	Ready to use, simply heat and serve. Consistent every time.

