

ITEM FACT SHEET

NEW ENGLAND CLAM CHOWDER

Made with fresh steamed clams in a creamy broth-base. We add tender, sliced celery and diced potatoes creating a soup that is always satisfying.

Nutrition Facts

32	Servings per container	
Serving Size		8 oz.
Amount Per Serving		
Calories		160
<small>% Daily Value*</small>		
Total Fat	7 g	9%
Saturated Fat	4.5 g	23%
Trans Fat	0 g	
Cholesterol	5 mg	2%
Sodium	880 mg	38%
Total Carbohydrate	22 g	8%
Dietary Fiber	1 g	3%
Total Sugars	6 g	
Includes	0g Added Sugars	0%
Protein	4 g	
Vitamin D	0 mg	0.0000
Calcium	69 mg	6%
Iron	1 mg	6%
Potassium	209 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	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
102102	00015094021022	49262	2/8 LB. BAGS	16.7 LBS	16 LBS

SHIPPING INFORMATION;

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 ¼ IN	5 IN	0.3461	13/9	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, DICED POTATOES (POTATOES , SODIUM ACID PYROPHOSPHATE ADDED TO PROTECT COLOR), SEA CLAMS, CELERY, NON DAIRY CREAMER (REFINED COCONUT OIL, CORN SYRUP SOLIDS, POTASSIUM CASEINATE (A MILK DERIVATIVE), SUGAR, DIPOTASSIUM PHOSPHATE, MONO & DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, CARRAGEENAN, SODIUM SILICO ALUMINATE, ARTIFICIAL FLAVOR AND ANNATTO EXTRACTS AND TURMERIC EXTRACTS), WHEY, MODIFIED WHEAT STARCH, MARGARINE (PALM OIL, WATER, SOYBEAN OIL, SALT, CONTAINS LESS THAN 2% OF VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [A PRESERVATIVE], CITRIC ACID, NATURAL & ARTIFICIAL FLAVOR, BETA CAROTENE [COLOR], VITAMIN A PALMITATE ADDED, WHEY), CLAM BASE (COOKED CLAMS WITH CLAM JUICE AND CLAM EXTRACT, SALT, BUTTER OIL, HYDROLYZED CORN PROTEIN, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SUGAR, ONION POWDER, DEHYDRATED POTATO FLAKES, NATURAL FLAVOR [WITH TORULA YEAST, GUM ARABIC, CITRIC ACID]), ONIONS, SEA CLAM JUICE, SALT, GARLIC, PARSLEY.

CONTAINS: SOY, WHEAT, MILK, SHELLFISH

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.