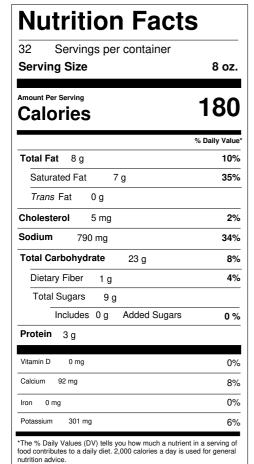
ITEM FACT SHEET

CREAM OF BROCCOLI

An old fashion soup favorite. We take tender broccoli florets and pieces and blend them into a lightly-seasoned cream base.





PRODUCT SPECIFICATIONS;

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
102182	00015094021824	49369	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	13/9	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, BROCCOLI, 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, FOOD STARCH - MODIFIED, PASTEURIZED PROCESS CHEESE PRODUCT (CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), WATER, WHEY, SODIUM PHOSPHATE, WHEY PROTEIN CONCENTRATE, CREAM, CONTAINS 2% OR LESS OF: NONFAT DRY MILK, SALT, NATURAL FLAVOR, ANHYDROUS MILKFAT, AUTOLYZED YEAST, HYDROXYPROPYL METHYLCELLULOSE, EXTRACTIVES OF PAPRIKA AND ANNATTO (COLOR)., 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), RICE FLOUR, SALT, ONION, SUGAR, BLACK PEPPER (SUGAR, SPICE EXTRACTIVE).

CONTAINS: WHEAT, MILK

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.