ITEM FACT SHEET

MANHATTAN CLAM CHOWDER

We begin with fresh ocean clams sautéed with diced carrots, celery and potatoes. We then add them to our simmering tomato and clam broth. Diced tomatoes and onions are stirred in with our own special blend of seasonings.

Serving	Size	8 oz
Amount Per S Calo		100
		% Daily Val
Total Fat	3.5 g	5
Saturate	ed Fat 1 g	5
Trans F	at 0 g	
Cholester	ol 10 mg	3
Sodium	700 mg	30
Total Car	bohydrate 14 g	5
Dietary	Fiber 1 g	5
Total S	ugars 2 g	
In	cludes 0 g Added Sug	ars 0
Protein	4 g	
Vitamin D	0 mg	0
Calcium 2	1 mg	2
Iron 1 mg		4



PRODUCT SPECIFICATIONS:

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
105882	00015094058820	49593	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, DICED POTATOES (POTATOES, SODIUM ACID PYROPHOSPHATE ADDED TO PROTECT COLOR), TOMATO (DICED TOMATOES, TOMATO JUICE, CALCIUM CHLORIDE, CITRIC ACID), SEA CLAMS, CELERY, ONION, MODIFIED WHEAT STARCH, 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]), CARROT, TOMATO PASTE, 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), SEA CLAM JUICE, BACON FAT (BACON FAT CURED WITH: WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE [MAY CONTAIN: BROWN SUGAR, SMOKE FLAVORING]), GARLIC, PEPPER, PARSLEY, THYME.

CONTAINS: MILK, SHELLFISH, WHEAT, SOY

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.

