

# TrueSoups® Broccoli Cheddar

Chunks of fresh cut broccoli and seasonings and simmered in a velvety smooth cheese sauce with accents of shredded carrot.

Variety	Package Size
78001507	Broccoli Cheddar 4-8 lbs. Bags
<hr/>	
Case Net Wt:	32 lbs.
Case Gross Wt:	33.5 lbs.
Case Cube:	0.72
Case Size:	15.650" x 8.650" x 9.200"
Cases/Pallet:	65
Cases/Layer:	13
Layers/Pallet:	5



## Ingredients

water, milk (vitamin d3), broccoli, cheddar cheese (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], water, sodium phosphate, milkfat, salt, apo-carotenal [color]), heavy cream, onion, carrots, modified corn starch, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrite, riboflavin, folic acid, ascorbic acid [dough conditioner], enzyme), chicken base (chicken meat including chicken juices, hydrolyzed soy and corn protein, potato flour, flavorings, autolyzed yeast extract, carrot powder, turmeric), unsalted butter (cream [milk], natural flavor), canola oil, salt, dijon mustard (water, mustard seeds, vinegar, salt, potassium metabisulfite [as a preservative], citric acid), spices, pepper sauce (vinegar, red pepper, salt). contains milk, soy, wheat

Allergens: Milk, Soy, Wheat

Frozen Shelf Life: 720 days

## Nutrition :

Serving Size :	245 g
Calories :	240
Calories Per Fat :	150
Fat :	17 g
Saturated Fat :	9 g
Trans Fat :	0.5 g
Cholesterol :	50 mg
Sodium :	1010 mg
Total Carbohydrates :	13 g
Fiber :	1 g
Sugar :	4 g
Protein :	8 g
Vitamin A :	25 %
Vitamin C :	25 %
Calcium :	20 %
Iron :	2 %
Total Fat :	28 %
Saturated Fat :	41 %
Cholesterol :	13 %
Sodium :	42 %
Total Carbohydrates :	4 %
Dietary Fiber :	4 %

## Preparation

**Our soups are quick and easy to prepare. Watch this video for step-by-step instructions.**

### Heating unopened bags in water:

1. Place unopened bag in a large kettle or pot of boiling water. Caution: Do not overload. Bag must float freely in the water to avoid damage to packaging material.
2. Lower heat and simmer until product reaches 185 degrees F for 10 minutes, approximately 60 minutes if frozen, or 45 minutes if previously thawed. Internal temperature can be checked by removing bag from the water and folding it, unopened, around a stemmed thermometer. Do not puncture bag.
3. Carefully remove hot bag from the water by grasping the top corners of the bag. Place bag in a gallon measuring container and cut corners of the bag facing the spout.
4. Hold the uncut corner of the bag and pour contents into serving container.
5. Reduce heat and hold at 150 degrees-160 degrees for service.

### Heating bags in kiosks, kettles and on the stove top:

1. Thaw product ahead of time. Cut the corner of bag and pour the thawed product into a soup insert or other container for heat.
2. Cover and heat slowly, stirring occasionally, until product reaches 185 degrees F for 10 minutes, approximately 45 minutes if previously thawed. It is important to hold cream soups at 185 degrees F for 10 minutes to allow the starch system to fully develop. Otherwise, these products may have a thin consistency.
3. Reduce heat and hold product at 150 degrees - 160 degrees F for service.

#### **Heating bags in a commercial steamer:**

1. Place unopened bag on a tray or perforated pan and place in steamer.
2. Heat product to 185 degrees F for 10 minutes. Heating time will be about 60 minutes if product is frozen or about 45 minutes if previously thawed. Heating time can vary, depending upon the type of steamer used. Internal temperature can be determined by removing the bag from the steamer and checking for any cold or frozen spots. For an accurate temperature, fold the unopened bag around a stemmed thermometer.
3. Transfer product to a holding/serving unit and maintain a temperature of 150 degrees-160 degrees for service.

#### **How to Handle Leftovers**

Ideally, product held for 6 hours or more in any foodservice operation should be discarded, and a new batch of soup should be prepared. There are occasions however, when operators may have leftover product they can store or reuse. Because leftover foods are an ideal medium for bacterial growth, it is extremely important that safe food handling practices be followed:

- The key to preventing problems is to rapidly cool leftovers. The temperature of the soup must be cooled from 135 degrees to 70 degrees F. within two hours and from 70 degrees to 41 degrees or lower in an additional four hours.
- Rapidly cool a large amount of leftover soup by dividing it into smaller quantities.
- Use shallow stainless steel containers; plastic tends to retain heat longer.
- The more surface exposed, the more rapid the cooling.
- Do not store hot soups in kettle inserts or other deep stream table pans; it gives bacteria the opportunity to thrive.
- Cream soups that are not cooled rapidly can appear thin or separated when reheated.
- To cool containers of hot soup more quickly, place the containers of hot soup more quickly, place the containers in an ice bath and stir frequently prior to refrigerating. Unopened bagged product can be iced and stored right in the bag.

At a refrigerated temperature of 41 degrees F. or lower, leftover soups and sauces can be held up to 3 days. Never store any product that has curdled or broken down, or been contaminated in any way. Never combine leftovers with a fresh batch. Always handle leftovers separately and serve them first.

#### **Storage and Shelf Life**

The maximum shelf life of TrueSoups® varieties held at 0 degrees F or colder:

- 12 months for products containing tomatoes or tomato paste (Note after that time, quality remains good, but the color may become more orange.)
- 24 months for all other soups, chillis and sauces.