



**CHEF FRANCISCO
ITALIAN STYLE WEDDING
With Beef and Chicken Meatballs and Spinach
CONDENSED FROZEN SOUP**

VARIETY NUMBER 160650

PACKAGE SIZE 4/4 lb. fully labeled tubs

PRODUCT DESCRIPTION

This soup contains meatballs, pasta, spinach and carrots in a rich chicken broth. The broth has a pronounced garlic flavor with a hint of parmesan cheese.

PREPARATION INSTRUCTIONS

Empty contents into top portion of double boiler. Add 2 QUARTS WATER (1 TUBFUL, to fill line). Heat to 170°F - 180°F while stirring gently with a spoon or wire whip. Hold 10 minutes. Reduce heat to 150°F - 160°F until served.

ANALYTICAL PROPERTIES

Available Upon Request

PRODUCT CONTAINS

Allergens: **CONTAINS EGGS, MILK, SOYBEANS, WHEAT.**

MICROBIOLOGICAL

APC (35° C) < 100,000/g

Coliform < 500/g

E. coli < 10/g

Staph <100/g

STORAGE AND HANDLING INSTRUCTIONS

Transport and store at 0°F, or below. Frozen shelf life – 24 Months.

YIELD (reconstituted)

1 – 4 lb. Unit about 1 gallon

Serving Size 1 cup

Servings per unit about 15

Servings per case 59



PACKAGING

| | |
|--------------------------|----------------------------|
| Case Dimensions (in) | L: 19.75 W: 6.0625 H: 7.00 |
| Case – Gross Weight (lb) | 17.0 |
| Case – Net Weight (lb) | 16.0 |
| Case Cube (cu ft) | 0.49 |
| Units per Case | 4 |
| Cases per Layer | 15 |
| Layers per Pallet | 8 |
| Cases per Pallet | 120 |

CODE DESIGNATION

Each case and unit are labeled with a code designation which includes plant location, date of production, batch number and production line.

PP YMDD BBL TT:TT

P - Plant code – 2 digits – **KF** = King of Prussia **LD** = Cedar Rapids

Y – Year – 1 digit (last digit of year)

M – Month – 1 alpha (see month code key below)

D - Day of month – 2 digits

B - Batch # – 2 digits (01, 02, 03, etc..)

L – Line – 1 alpha (A, B, etc.)

T - Military time – 4 digits w/ colon

Example: For 09/24/2002: Batch 3 packed on KOP line B at 2:30 PM would read: **KF 2J24 03B 14:30**

Month Code Key (Note: the letter “I” is not used)

- A = January G = July
- B = February H = August
- C = March J = September
- D = April K = October
- E = May L = November
- F = June M = December

INGREDIENTS

CHICKEN BROTH, WATER, COOKED ITALIAN STYLE MEATBALLS (BEEF, CHICKEN, WATER, TEXTURED SOY FLOUR, BREAD CRUMBS (WHEAT FLOUR, SALT, YEAST), EGGS, SALT, DEHYDRATED ONION, FLAVORINGS, ROMANO CHEESE (SHEEP’S AND/OR COW’S MILK, RENNET, SALT, CHEESE CULTURES, ENZYMES), MACARONI PRODUCT (ENRICHED DURUM WHEAT FLOUR [NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, EGG WHITES), SPINACH, CARROTS, CONTAINS 2% OR LESS OF: MODIFIED CORNSTARCH, CHICKEN FLAVOR (SALT, HYDROLYZED CORN GLUTEN, SUGAR, YEAST EXTRACT, CHICKEN POWDER, YEAST, ROSEMARY, SOY FLOUR), GARLIC PUREE (GARLIC, HIGH FRUCTOSE CORN SYRUP), SALT, CHICKEN SEASONING (AUTOLYZED YEAST EXTRACT, CHICKEN FAT, TAPIOCA DEXTRIN, MALTODEXTRIN [CORN], HYDROLYZED WHEAT PROTEIN, FLAVOR, SILICON DIOXIDE, MODIFIED CORNSTARCH, CARAMEL COLOR, GRILL FLAVOR [FROM VEGETABLE OIL], DISODIUM GUANYLATE, DISODIUM INOSINATE, TRICALCIUM PHOSPHATE, LACTIC ACID, SULFITES), PARMESAN CHEESE TYPE FLAVOR (PARMESAN CHEESE [MILK, CHEESE CULTURES, SALT, ENZYMES], NATURAL FLAVORS, DISODIUM PHOSPHATE), DEHYDRATED ONION, ANNATTO COLOR (SOYBEAN OIL, ANNATTO EXTRACT, MONO AND DIGLYCERIDES), DISODIUM INOSINATE AND GUANYLATE, FLAVOR (GUM ARABIC, EXTRACTIVES OF TURMERIC), WHITE PEPPER.

H. J. Heinz Company



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NUTRITIONAL INFORMATION:

| Nutrition Facts | |
|--|------------------------------|
| Serving Size 1/2 Cup undiluted (123g) | |
| Servings Per Container About 15 | |
| Amount Per Serving | |
| Calories 100 | Calories from Fat 35 |
| % Daily Value* | |
| Total Fat 3.5g | 6% |
| Saturated Fat 1.5g | 7% |
| Trans Fat 0g | |
| Cholesterol 10mg | 3% |
| Sodium 740mg | 31% |
| Total Carbohydrate 13g | 4% |
| Dietary Fiber less than 1g | 4% |
| Sugars 1g | |
| Protein 5g | |
| Vitamin A 30% | Vitamin C 0% |
| Calcium 2% | Iron 4% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: | |
| | Calories: 2,000 2,500 |
| Total Fat | Less than 65g 80g |
| Saturated Fat | Less than 20g 25g |
| Cholesterol | Less than 300mg 300mg |
| Sodium | Less than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |
| Calories per gram: | |
| Fat 9 • Carbohydrate 4 • Protein 4 | |

| Nutrient | Amount Per 100g |
|-------------------|------------------------|
| Calories | 85.32 |
| Calories from Fat | 26.86 |
| Protein | 4.07 g |
| Carbohydrates | 10.43 g |
| Dietary Fiber | 0.8 g |
| Sugar - Total | 0.9 g |
| Fat - Total | 2.98 g |
| Saturated Fat | 1.18 g |
| Trans Fatty Acids | 0.1 g |
| Cholesterol | 7.38 mg |
| Water | 80.47 g |
| Ash | 1.88 g |
| Vitamin A IU | 1299.43 IU |
| Vitamin C | 0 mg |
| Calcium | 21.91 mg |
| Iron | 0.71 mg |
| Sodium | 604.65 mg |

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Revised: 09/25/09