



Creamy Corn and Poblano Soup

With diced jalapeno and poblano peppers, our flavorful and creamy soup offers a spicy taste of Mexico.

Item Number: 1005332

Target Weight: 2.00 lb

Pack Size: 2 lb/Pouch, 8 Pouches/Case, 16 lb/Case

Net Case Weight: 16.00 lb

Ingredients: Whole Milk (milk, Vitamin D3), Corn, Heavy Whipping Cream (cream (min. 40% milkfat)), Onion, Chicken Base (chicken meat including natural chicken juices, salt, corn maltodextrin, cane sugar, chicken fat, dried onion, natural flavor, turmeric), Water, Poblano Pepper, Modified Corn Starch, Jalapeno Peppers, Blended Oil (canola oil, extra virgin olive oil), Garlic, Salt.

HEATING INSTRUCTIONS

From Frozen (One Pouch)

Convection Oven: 45–50 minutes at 350°F

Microwave Oven: 10–13 minutes (1100 watts)

Combi Oven: 50–60 minutes at 140°F / 20–25 minutes at 200°F

From Thawed (One Pouch)

Convection Oven: 25–30 minutes at 350°F

Microwave Oven: 5–8 minutes (1100 watts)

Combi Oven: 40–45 minutes at 140°F / 8–10 minutes at 200°F

NOTE: HEATING TIMES MAY VARY DUE TO MAKE, MODEL AND TEMPERATURE CALIBRATION OF EQUIPMENT. TO DEFROST THE PRODUCT, PLACE UNDER REFRIGERATION OVERNIGHT.

Nutrition Facts

Serving Size 1 Cup (248g)
Servings Per Container 3.5

Amount Per Serving

Calories 320 **Calories from Fat** 190

% Daily Value*

Total Fat 21g **33%**

Saturated Fat 12g **60%**

Trans Fat 0g

Cholesterol 75mg **25%**

Sodium 940mg **39%**

Total Carbohydrate 28g **9%**

Dietary Fiber 3g **11%**

Sugars 9g

Protein 8g

Vitamin A 30% • Vitamin C 8%

Calcium 15% • 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
Sat. 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



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