

Minestrone soup base

DESCRIPTION

A reddish powder with pieces of vegetables, pasta and beans.

USAGE

Use the Minestrone soup base to add flavour to soups, sauces, rice, sautéed vegetables and other dishes.

PREPARATION

To make 1 L of Minestrone soup, boil 1 L of water add 90 g of Minestrone soup mix, mix well and bring back to a boil. Cover and simmer for 20 minutes or until vegetables and pasta have reached proper tenderness. Stir occasionally.

INGREDIENTS

Dehydrated vegetables (tomato, onion, carrot, leek, green bean, celery, potato, red and green bell pepper, cabbage, celery, asparagus, garlic, beet), noodle (wheat), corn syrup solids, white beans, salt, sugar, modified corn starch, palm oil, hydrolyzed vegetable proteins (soy, corn), wheat flour, monosodium glutamate, seasonings, citric acid, malic acid, disodium inosinate, disodium guanylate, silicon dioxide.

PACKAGING

White plastic container made of (HDPE). Sealed for your protection.

CASE SIZE

6 Units x 1 kg
Height: 7.875"
Width: 10.125"
Depth: 14.875"
Volume: 0.69 p2

OTHER PACKAGING OPTIONS

Plastic Pail 5 kg
Plastic Pail 20 kg

CODE	DESCRIPTION	WEIGHT	CASE WEIGHT
7900	Minestrone soup base	1 kg (2.2 lbs)	6.3 kg

STORAGE

Store under cool, dry and clean warehouse conditions, off the floor and away from outer walls. Under these conditions the shelf life of the product is estimated at one year or longer.



UPC: 060612790041

Nutrition Facts	
per 1/4 cup (24 g)	
Amount	% Daily Value
Calories 90	
Fat 1 g	2 %
Saturated 0.4 g	2 %
+ Trans 0 g	
Cholesterol 5 mg	
Sodium 980 mg	41 %
Carbohydrate 17 g	6 %
Fibre 2 g	8 %
Sugar 3 g	
Protein 2 g	
Vitamin A	0 %
Vitamin C	15 %
Calcium	2 %
Iron	6 %