



ITEM
2023

New England Clam Chowder

Our award-winning, two-time Boston Chowdafest Champion! A blend of tender sweet whole surf clams, clam broth, fresh cream, natural cut potatoes and roux make this truly an all-time New England favorite!

Soups, Chowders, Chilis

UPC:

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Case:

2 × 8 lb pouches | Net Weight: 16 lb | Gross Weight: 16.9 lb
Case Dimensions: 13.75" x 8.25" x 4.75" | Case Cube: .31

Pallet:

14 per tier/ 8 tiers high | 112 cases per pallet
Pallet weight (gross): 1892.8 lb

INGREDIENTS:

HALF & HALF (milk, cream), CLAMS (clams, water, sea clam juice, dextrose, maltodextrin, sodium tripolyphosphate, carrageenan, yeast extract, salt, clam flavor [salt, yeast extract, maltodextrin, natural flavor], disodium inosinate, disodium guanylate, calcium disodium EDTA), CLAM STOCK (water, cooked clams in natural juices, salt, natural flavoring, butter [cream, milk, salt], dehydrated potatoes, dextrose, onion powder, maltodextrin, disodium inosinate, disodium guanylate), POTATO, FLOUR (unbleached wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), CANOLA OIL, ONION, MODIFIED FOOD STARCH, CLAM BROTH (clam broth, maltodextrin), GRANULATED GARLIC, SEA SALT, SPICES.

CONTAINS:

Milk, Wheat.



Cooking Instructions:

Heat soup until it reaches a uniform 165°F.
Hold product at 145°F or above.



Handling:

Keep frozen. Thaw
under refrigeration



Shelf Life:

18 months from
manufacture date, frozen.
Once thawed use within
21 days.

Nutrition Facts

Serving size	1 cup (245g)
Amount per serving	
Calories	320
% Daily Value *	
Total Fat 17g	22%
Saturated Fat 8g	42%
Trans Fat 0g	
Cholesterol 70mg	24%
Sodium 970mg	42%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	5%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 170mg	15%
Iron 2.2mg	10%
Potassium 230mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.