



ITEM
2103

Italian Wedding Soup with Beef Meatballs

A medley of Parmesan cheese, onion, celery and seasoning, loaded with spinach, traditional pearl pasta and Italian-style beef meatballs in chicken broth.

Soups, Chowders, Chilis

UPC:

730516921031

Case:

2 x 8 lb pouches | Net Weight: 16 lb | Gross Weight: 16.9 lb
Case Dimensions: 14.5" x 8.25" x 5.5" | Case Cube: .31

Pallet:

15 per tier/ 8 tiers high | 120 cases per pallet
Pallet weight (gross): 2028 lb

INGREDIENTS:

CHICKEN STOCK (water, roasted chicken meat, salt, chicken fat, dextrose, sugar, natural flavoring, chicken broth), MEATBALLS (beef, water, egg whites, bread crumbs [wheat flour], romano cheese [pasteurized cow's and sheep's milk, rennet, salt, cheese cultures, enzymes], dehydrated onion, dried cane sugar, salt, natural flavors), SPINACH, ONIONS, CELERY, ENRICHED PASTA (semolina [wheat], egg whites, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, and folic acid), PARMESAN CHEESE (pasteurized cow's milk, cheese culture, salt, and enzymes), CORN STARCH, SEA SALT, CANOLA OIL, ONION POWDER, SPICES, MALTODEXTRIN, DEXTROSE, GUAR GUM, XANTHAN GUM, EXTRA VIRGIN OLIVE OIL, CARROT POWDER (carrot, rice hull), YEAST EXTRACT (yeast extract, salt), GRANULATED GARLIC.

CONTAINS:

EGG, MILK, and 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	140
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 660mg	29%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 77mg	6%
Iron 1mg	6%
Potassium 273mg	6%

*The % Daily Value 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.