



ITEM
2098

Chipotle Beef Chili with Beans

A mildly spicy, full flavored chili. Made with ground beef and a pinto and kidney bean combination. Seasoned to perfection with green chiles and chipotle peppers. Guaranteed to be hot and spicy enough to warm you right up.



Soups, Chowders, Chilis

UPC:

880632020986

Case GTIN:

00880632020986

Case:

2 x 8 lb pouches | Net Weight: 17.5 lb | Gross Weight: 16 lb
Case Dimensions: 14.50" x 8.25" x 5.50" | Case Cube: .38

Max Pallet Build:

15 per tier/8 tiers high | 120 cases per pallet
Pallet weight (gross): 2131 lbs

INGREDIENTS:

GROUND BEEF, PINTO BEANS (pinto beans, water, salt, calcium chloride), TOMATOES (tomatoes, tomato puree, sea salt, citric acid), BEEF STOCK (water, beef stock, natural flavor, salt, and beef fat), TOMATOES (tomatoes, tomato juice, sea salt, citric acid), KIDNEY BEANS, ONIONS, PEPPERS, CORNMEAL, CHILE PEPPERS (green chiles, salt, citric acid, calcium chloride), SPICES, JALAPEÑOS (jalapeño peppers, water, vinegar, salt, calcium chloride, garlic), GARLIC, GRANULATED SUGAR, NATURAL BUTTER FLAVOR (whey, butter, oil, salt, sugar, guar gum), SEA SALT.

CONTAINS:

Milk.



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	270
% Daily Value*	
Total Fat 13g	17%
Saturated Fat 5g	25%
Trans Fat 0.5g	
Cholesterol 45mg	15%
Sodium 500mg	22%
Total Carbohydrate 20g	7%
Dietary Fiber 4g	14%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 16g	
Vitamin D 0mcg	0%
Calcium 59mg	4%
Iron 3mg	20%
Potassium 353mg	8%

* 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.



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A: 101 Phoenix Ave., Lowell, MA 01852 T: 978.970.3832 F: 978.441.2528 E: sales@pgifoods.com