



CREAMY FARMERS MARKET MINISTRONE
with Cream Soup

Soup Mixes & Bases

FOR CUSTOMERS THEY'RE GREAT AS A STANDALONE ENTREE, SIDED SUBSTITUTION, AN APPETIZER OR A COMPONENT OF A COMBO MEAL BUT FOR OPERATORS THEY'RE A GREAT WAY TO INCREASE AVERAGE CHECK SIZE AND PROFIT MARGINS.

Soup has a 69.3% Menu Penetration

- Datassentials. Menu Trends, 2019.

Soup menu mention increased 4% between Q1 2017 - Q1 2020

- Datassential. Foodservice Summit: Big Ideas Support (Top Line). April 2019.

Many restaurants never take soup off the menu, as people eat soup year-round.

- Technomic. Got Soup?. December 2019.

EFFORTLESS VERSATILITY

One SKU offers diverse options for multiple applications.

- Reduce food waste by utilizing leftovers to create soup de jour like Beefy Chili, Seafood Bisque and Cream of Chicken & Wild Rice Soup
- Create something comforting and hearty like Chicken & Dumplings, Baked Potato Soup, Broccoli Cheddar Soup and Creamy Chicken Tortilla Soup by using simple ingredients
- Lighten up by serving healthier options like Garden Vegetable & Lentil Soup, Chunky Chicken Noodle Soup and Creamy Butternut Squash Soup
- Impress with signature creations like Beer Cheese Soup, White Chicken Chili and Cheeseburger Chowder
- Use as a base to chicken and beef pot pies
- Use as a base to unique sauces for pasta, dips and protein



CHICKEN NOODLE SOUP
with Chicken Soup Base



BROCCOLI CHEDDAR SOUP
with Cream Soup



BEEF BURGUNDY SOUP
with Beef Base





CHICKEN SOUP
with Cream Soup Base

MADE-FROM-SCRATCH TASTE DONE WITH EASE

- Easy to prepare, so you can make menu claims like Fresh-Made, Made-Daily, House-Made and Signature
- Great for large volume settings to meet the demand for fresh in a labor-saving format
- Economically-priced to reduce food costs and increase your profit
- Shelf-stable, freeing up valuable storage space and reducing waste
- Functionality and flexibility, appropriate for all seasons with year-round applications across the menu

EASY PREP

- Mix with hot water
- Add your own special ingredients (e.g. vegetables, rice, noodles, beans, seafood, chicken, sausage) to make a signature soup

Product Description	Manufacture Code	Dot Code	Case UPC	Case Pack	Servings Per Case	Serving Size	Cal.	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Total Carbs. (g)	Total Sugars (g)	Protein (g)	Gluten Free
Soup Mixes																
Irish Vegetable Beef Flavor Soup	059T-T0700	430397	10000645000592	12/11 oz	228	2 Tbsp (17g)	50	0.5	0	0	0	1300	11	1	0	✓
Cream Soup Base	067T-T0700	430417	10000645000677	6/28 oz	108	1/3 cup (42g)	210	13	11	0	0	850	22	6	2	✓
Cream Soup Base	096T-T0700	430439	10000645000967	6/28 oz	114	1/3 cup (42g)	190	9	8	0	0	970	27	6	2	✓
Chicken Flavor Soup	060T-T0700	430398	10000645000608	12/9.4 oz	192	2 Tbsp (16g)	50	0	0	0	0	1320	10	1	1	✓
Cream Chicken Flavor Base	574T-T0700	430486	10000645005740	16/8 oz	144	1/4 cup (26g)	110	4	3.5	0	0	870	17	1	1	✓
Chicken Flavor and Dumplings Base	578T-T0700	430488	10000645005788	12/4.73 oz	204	1 1/2 Tbsp (8g)	25	0	0	0	0	630	5	0	0	✓
Bases																
Beef Flavored	061T-T0700	430399	10000645000615	12/16 oz	672	2 tsp (8g)	20	1.5	0.5	0	0	1470	2	1	0	✓
	L164-30700	514683	072058604752	30 lb	2268	2 tsp (6g)	20	1	0.5	0	0	940	1	1	0	
Chicken Flavored	062T-T0700	430400	10000645000622	12/16 oz	756	1 3/4 tsp (7g)	15	0.5	0	0	0	1370	2	1	0	
	L107-30700	-	072058604776	30 lb	2400	1 1/2 tsp (6g)	15	0.5	0	0	0	820	1	1	0	

Nutritional data computer generated and calculated per serving on dry mix only. Results may vary.