

New England Clam Chowder



Tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions.



Contains Fish, Milk, and Shellfish.

INGREDIENTS:

Light Cream (milk, cream), Fish Stock (water, cod bones, haddock bones, onions, celery, black pepper, thyme, mustard seed, bay leaves), Potatoes, Sea Clams (sea clams, water), Chopped Cockle (clam meat), Onions, Rice Flour, Soybean Oil, Clam Concentrate (concentrated clam broth, salt), Butter (cream, salt), Sea Salt, Celery, Salt Pork (pork, sea salt), Fish Sauce (anchovy, sea salt), Black Pepper, Worcestershire Sauce (distilled white vinegar, molasses, water, sugar, onions, anchovies, salt, garlic, cloves, tamarind extract, natural flavorings, chili pepper extract), Garlic, Clam Broth (dehydrated clam broth, maltodextrin).

Nutrition Facts	
Serving size	1 cup (245g)
Amount per serving	
Calories	350
% Daily Value*	
Total Fat 23g	29%
Saturated Fat 13g	65%
Trans Fat 0.5g	
Cholesterol 90mg	30%
Sodium 780mg	34%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes <1g Added Sugars	0%
Protein 11g	
Vitamin D 3mcg	15%
Calcium 116mg	8%
Iron 5mg	30%
Potassium 464mg	10%

*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.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700274	500209	00667978041017	4-4# Bags/Case	15 months from manufacture

FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"