

Chef Francisco® Boston Clam Chowder (Bag)

A hearty clam chowder with clams, potatoes, celery and mild white fish in a thick creamy broth. The flavor profile is rich clam flavor in a dairy background seasoned with spices.

Variety	Package Size
78003790	Boston Clam Chowder 4-4 lbs. Bags
78001366	Boston Clam Chowder 4-8 lbs. Bags
78003812	Boston Clam Chowder 6-8 lbs. Bags



Ingredients

water, milk, dehydrated potatoes (cooked potatoes, sodium acid pyrophosphate), chopped clams (clams, clam juice, water, sodium tripolyphosphate), minced pollock (contains up to 1% cod), modified cornstarch, celery, nonfat dry milk, contains 2% or less of: soybean oil, butter (cream, salt), salt, whey powder (milk), enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), cream flavor (lactose, whey protein concentrate [milk], cream powder [cream, nonfat milk, soy lecithin], modified cornstarch, milk fat, mannitol, xanthan gum, artificial color, salt, natural flavoring), natural and artificial clam flavor, flavor enhancer (hydrolyzed wheat protein, yeast extract, sunflower oil, flavor), dehydrated onion, emulsifier (distilled monoglycerides [soy], distilled propylene glycol monoesters [soy], citric acid, ascorbic acid), butter flavor (whey solids [milk], enzyme modified butter, maltodextrin [corn], salt, dehydrated butter, guar gum, annatto and turmeric color), white pepper, disodium inosinate and guanylate, parsley.

Allergens: Fish (Cod, Pollock), Soy, Wheat

Frozen Shelf Life: 720 days

Nutrition :

Serving Size :	245 g
Calories :	180
Calories Per Fat :	70
Fat :	8 g
Saturated Fat :	3 g
Trans Fat :	0 g
Cholesterol :	25 mg
Sodium :	880 mg
Total Carbohydrates :	18 g
Fiber :	1 g
Sugar :	6 g
Protein :	8 g
Vitamin A :	2 %
Vitamin C :	2 %
Calcium :	15 %
Iron :	4 %
Total Fat :	13 %
Saturated Fat :	15 %
Cholesterol :	8 %
Sodium :	36 %
Total Carbohydrates :	6 %
Dietary Fiber :	3 %

Preparation

Our soups are quick and easy to prepare. Watch this video for step-by-step instructions.

Heating unopened bags in water:

1. Place unopened bag in a large kettle or pot of boiling water. Caution: Do not overload. Bag must float freely in the water to avoid damage to packaging material.
2. Lower heat and simmer until product reaches 185 degrees F for 10 minutes, approximately 60 minutes if frozen, or 45 minutes if previously thawed. Internal temperature can be checked by removing bag from the water and folding it, unopened, around a stemmed thermometer. Do not puncture bag.
3. Carefully remove hot bag from the water by grasping the top corners of the bag. Place bag in a gallon measuring container and cut corners of the bag facing the spout.
4. Hold the uncut corner of the bag and pour contents into serving container.
5. Reduce heat and hold at 150 degrees-160 degrees for service.

Heating bags in kiosks, kettles and on the stove top:

1. Thaw product ahead of time. Cut the corner of bag and pour the thawed product into a soup insert or other container for heat.

2. Cover and heat slowly, stirring occasionally, until product reaches 185 degrees F for 10 minutes, approximately 45 minutes if previously thawed. It is important to hold cream soups at 185 degrees F for 10 minutes to allow the starch system to fully develop. Otherwise, these products may have a thin consistency.
3. Reduce heat and hold product at 150 degrees - 160 degrees F for service.

Heating bags in a commercial steamer:

1. Place unopened bag on a tray or perforated pan and place in steamer.
2. Heat product to 185 degrees F for 10 minutes. Heating time will be about 60 minutes if product is frozen or about 45 minutes if previously thawed. Heating time can vary, depending upon the type of steamer used. Internal temperature can be determined by removing the bag from the steamer and checking for any cold or frozen spots. For an accurate temperature, fold the unopened bag around a stemmed thermometer.
3. Transfer product to a holding/serving unit and maintain a temperature of 150 degrees-160 degrees for service.

How to Handle Leftovers

Ideally, product held for 6 hours or more in any foodservice operation should be discarded, and a new batch of soup should be prepared. There are occasions however, when operators may have leftover product they can store or reuse. Because leftover foods are an ideal medium for bacterial growth, it is extremely important that safe food handling practices be followed:

- The key to preventing problems is to rapidly cool leftovers. The temperature of the soup must be cooled from 135 degrees to 70 degrees F. within two hours and from 70 degrees to 41 degrees or lower in an additional four hours.
- Rapidly cool a large amount of leftover soup by dividing it into smaller quantities.
- Use shallow stainless steel containers; plastic tends to retain heat longer.
- The more surface exposed, the more rapid the cooling.
- Do not store hot soups in kettle inserts or other deep stream table pans; it gives bacteria the opportunity to thrive.
- Cream soups that are not cooled rapidly can appear thin or separated when reheated.
- To cool containers of hot soup more quickly, place the containers of hot soup more quickly, place the containers in an ice bath and stir frequently prior to refrigerating. Unopened bagged product can be iced and stored right in the bag.

At a refrigerated temperature of 41 degrees F. or lower, leftover soups and sauces can be held up to 3 days. Never store any product that has curdled or broken down, or been contaminated in any way. Never combine leftovers with a fresh batch. Always handle leftovers separately and serve them first.

Storage and Shelf Life

The maximum shelf life of TrueSoups® varieties held at 0 degrees F or colder:

- 12 months for products containing tomatoes or tomato paste (Note after that time, quality remains good, but the color may become more orange.)
- 24 months for all other soups, chillis and sauces.

Recipe & Pairings

Recipe

- There are no recipes for this product.

Bread Selection

- There are no bread selections for this product.

Garnish

- Cheddar Popcorn
- Steamed Littleneck Clams and Chopped Parsley

Presentation Idea

- There are no presentation ideas for this product.