



SANTA FE STYLE BLACK BEAN SOUP

3/4 LB. TRAYS
case code 10430

- Southwestern and right on trend. Bacon, celery, carrots, sweet red peppers and garlic add complexity to this savory black bean soup.
- This soup is part of our Global Collection.

UPC: 0-51000-10430-4
SCC-14: 10-05100-01043-01
Storage Temp: 0°F
Servings per case: 48
Approx. cost per serving:
\$0.68



Features & Benefits

- Campbell's® Soups are made from the finest ingredients, for the real food taste that distinguishes a great bowl of soup. Campbell's Soups are made with real stocks, bright crisp vegetables, no added MSG and zero grams of trans fat.
- Campbell's® frozen condensed soups are primarily water reconstituted with the exception of our Boston Clam Chowders, New England Clam Chowders and Poblano Corn Chowders. Water reconstitution is designed to save you over \$1 per gallon of prepared soup!
- Campbell's® frozen condensed soup packaging is designed with the needs of your operation in mind. Campbell's® split pack tray allows for quicker preparation time, allows you to make as little as ½ gallon at a time with the tray acting as a measuring device for reconstitution. The compact 3-tray ensemble allows you to offer more varieties while maximizing your freezer space.

Serving Ideas

- Create a Black Bean and Rice Soup by adding dice tomatoes, cooked white rice and fresh lime.
- Prepare a Tropical Black Bean Soup by adding thinly sliced limes and garlic, marinated grilled chicken breast filets and top with a pineapple or mango salsa and fried plantains.
- Make a Cuban Black Bean Soup with 2 cups of diced smoked ham, 2 cups diced smoked tomatoes, and 1 tablespoon of balsamic vinegar. Garnish with minced onion and a dollop of sour cream.

Preparation & Storage

Shelf Life: 21 MONTHS - FROZEN

Preparation:

THIS PRODUCT HAS NOT BEEN FULLY COOKED BEFORE FREEZING. **CAREFULLY FOLLOW THE RECOMMENDED COOKING TIMES AND TEMPERATURES TO ENSURE COMPLETE COOKING.** **Cooking Directions:**

This product may be tempered up to 48 hours in a 40 degrees F. refrigerator prior to cooking.

Peel back plastic film starting from one edge. Keep film to view cooking directions.

1. If soup is frozen, run knife around soup blocks in trays to loosen. Empty the 2 trays of soup into large saucepot.
2. Fill both of the trays with **water**(64 fl. oz. in total). Add to saucepot.

Handling Guidelines:

DO NOT USE IF PUNCTURED OR TORN. KEEP FROZEN UNTIL READY TO USE. DO NOT REFREEZE.

Packaging Details

Pack & Size: 3/4 LB. TRAYS
Case Weight: 13 LB

Cube: 0.410 FT
Case Size: 17.832 IN x 11 IN x 3.625 IN



Other Information

A 1/2 cup (120 ml) condensed serving contributes 1/4 cup cooked dry beans or peas only and contributes 3/8 cup vegetables (includes any cooked dry beans or peas) to the USDA Child Nutrition Programs - Food Component Contribution. For more information on Campbell's® products, see your distributor or call toll free 1-800-TRY-SOUP.

Nutrition Information

Serving size: 1/2 CUP (120 ML) CONDENSED

Nutrients per Serving		%DV
Calories	150	
Calories From Fat	15	
Total Fat	1.5 g	2 %
Saturated Fat	1 g	5 %
Trans Fat	0 g	
Cholesterol	5 mg	2 %
Sodium	960 mg	40 %
Total Carbohydrate	27 g	9 %
Dietary Fiber	13 g	52 %
Sugars	2 g	
Protein	8 g	

Vitamin A	6 %	Vitamin C	0 %
Calcium	4 %	Iron	10 %

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

Ingredients

COOKED BLACK BEANS, WATER, TOMATO PUREE (WATER, TOMATO PASTE), BACON (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATES, SODIUM ERYTHORBATE, SODIUM NITRITE), CELERY, MODIFIED FOOD STARCH, CARROTS, SWEET RED PEPPERS, SALT, DEHYDRATED ONIONS, HAM TYPE FLAVOR (MALTODEXTRIN, SALT, SOYBEANS, SMOKE FLAVOR), ONION POWDER, SPICE, CARAMEL COLOR, DEHYDRATED GARLIC.

Special Dietary Needs:

250 calories or less per serving
 Good source of Fiber
 Good source of Iron
 Good source of Protein
 Low Fat
 Serving of Vegetables
 Zero Trans Fats



Information true and accurate as of: 12/14/2005