

VEGETARIAN BLACK BEAN SOUP

Serving Suggestion

A south-of-the-border combination of black beans, onions, celery tomatoes and fresh sautéed peppers combined with a thick vegetable stock with special seasonings and a splash of sherry



Nutrition Facts	
About 15 servings per container	
Serving size	1 cup (238g)
Amount per serving	
Calories	180
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 920mg	40%
Total Carbohydrate 29g	11%
Dietary Fiber 7g	25%
Total Sugars 3g	
Includes 1g Added Sugars	2%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 2.2mg	10%
Potassium 660mg	15%

*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.



Customer Reorder Number

NA

Product Code

0662446

Product UPC

NA

Pack Size

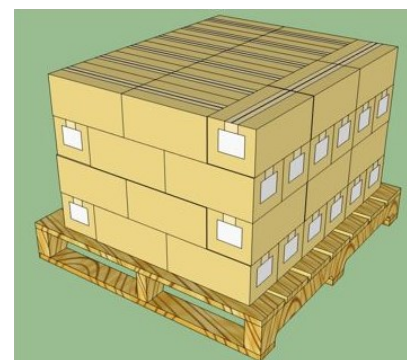
2 x 8 LB POUCHES

Serving Suggestion

Case UPC	Net WT	Gross WT	Case Dimensions	Cube	TI	HI	Total Cases
00072106244664	16.00 lb	16.50 lb	14.875" (L) x 8.188" (W) x 5.750" (H)	0.41 cu ft	15	4	60

INGREDIENTS: BLACK BEANS (BLACK BEANS, WATER, SALT, CALCIUM CHLORIDE, FERROUS GLUCONATE), WATER, ONIONS, CELERY, TOMATOES (DICED TOMATOES, TOMATO JUICE, SALT, CALCIUM CHLORIDE, CITRIC ACID), CONTAINS LESS THAN 2% OF VEGETABLE BASE (COOKED VEGETABLES [CARROT, ONION, CELERY], SALT, SUGAR, CORN OIL, POTATO FLOUR, NATURAL FLAVOR, MALTODEXTRIN, CARROT POWDER), TOMATO PASTE, SOYBEAN OIL, CARROTS, GREEN BELL PEPPERS, MODIFIED CORN STARCH, GARLIC, SPICES, CILANTRO, SALT, SHERRY WINE (SHERRY WINE, SALT, POTASSIUM SORBATE [PRESERVATIVE], POTASSIUM METABISULFITE [ADDED TO PROTECT COLOR]), GRANULATED GARLIC.

CONTAINS A BIOENGINEERED FOOD INGREDIENT.



CODE DATE DESCRIPTION: Coding is a use by date on the case label, the container or embossed on the pure pack gable heat seal in MM/DD/YY format.

STORAGE INSTRUCTIONS: Store and transport at 33-38 degrees Fahrenheit.

INFORMATION SUBJECT TO CHANGE. PLEASE REFER TO ON PACKAGE LABEL FOR MOST CURRENT INFORMATION.

GLUTEN FREE LACTOSE FREE PRESERVATIVE FREE VEGAN VEGETARIAN

Claims: Icons will be placed above the product code when applicable.



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Date: 04.10.2023

Updated By: Wesley Copeland

Supersedes: 11.10.2021

Update Reason: Updated spec format.

VEGETARIAN BLACK BEAN SOUP

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Allergen Matrix		
	CONTAINS	USED IN FACILITY
Crustacean	N	Y
Egg	N	Y
Fish	N	Y
Milk	N	Y
Peanut	N	Y
Sesame	N	Y
Soy	N	Y
Tree Nuts	N	Y
Wheat	N	Y

Other Food Sensitivity	
Sulfites	NA

100g Unrounded	
Calcium (mg)	28.09
Carbohydrates (g)	12.09
Cholesterol (mg)	0.00
Calories (kcal)	78.10
Fat (g)	1.74
Saturated Fat (g)	0.28
Trans Fatty Acid (g)	0.03
Dietary Fiber (g)	2.77
Iron (mg)	0.93
Potassium (mg)	284.71
Protein (g)	3.52
Sodium (mg)	378.07
Total Sugars (g)	1.28
Added Sugar (g)	0.25
Vitamin D (mcg)	0.01

Case Label

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PERISHABLE - KEEP REFRIGERATED

Vegetarian Black Bean Soup

INGREDIENTS: BLACK BEANS (BLACK BEANS, WATER, SALT, CALCIUM CHLORIDE, FERROUS GLUCONATE), WATER, ONIONS, CELERY, TOMATOES (Diced), TOMATOES, TOMATO JUICE, SALT, CALCIUM CHLORIDE, CITRIC ACID, CONTAINS LESS THAN 2% OF VEGETABLE BASE (COOKED VEGETABLES (CARROT, ONION, CELERY), SALT, SUGAR, CORN OIL, POTATO FLOUR, NATURAL FLAVOR, MULTICOLORED CARROT POWDER), TOMATO PASTE, SOYBEAN OIL, CARROTS, GREEN BELL PEPPERS, MODIFIED CORN STARCH, GARLIC, SPICES, CILANTRO, SALT, SHERRY WINE (SHERRY WINE, SALT, POTASSIUM SORBATE (PRESERVATIVE), POTASSIUM METABISULFITE (ADDED TO PROTECT COLOR), GRANULATED GARLIC.

CONTAINS A BIOENGINEERED FOOD INGREDIENT

MANUFACTURED BY SANDRIDGE CRAFTED FOODS, MEDINA, OHIO 44256

HEATING INSTRUCTIONS: Heat product to 165°F in original pouch using boiling water, combi oven or steamer. Approximately, 20-30 minutes.

REMOVE FROM POUCH PRIOR TO RETAIL SALE.

For more information please call 330-725-2348 or visit www.sandridge.com

Use By
 ???/??/?? 0662446

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2 - 8 Lb. Pouches
 Net Wt. 16 Lb (7.26 kg)



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Microbiological	
Standard Plate Count	100,000/g
Yeast and Mold:	100/g