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HEINZ

PRODUCT SPECIFICATION SHEET

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PRODUCT: *CHEF FRANCISCO FULLY LABELED CHICKEN TORTILLA SOUP*

VARIETY NUMBER: 165090

PACKAGE SIZE: 4 – 4 LB TUBS PER CASE

PRODUCT DESCRIPTION: *The mildly spicy soup gets its authentic Mexican flavor from the traditional mesa used to make corn tortillas. Navy, kidney and pinto beans, corn, sweet red pepper and chicken round out this favorite from our line.*

PREPARATION INSTRUCTIONS:

EMPTY CONTENTS INTO TOP PORTION OF DOUBLE BOILER. ADD 2 QUARTS (1 TUBFUL, TO FILL LINE) WATER. HEAT TO 170° - 180°F WHILE STIRRING GENTLY WITH A SPOON OR WIRE WHIP. HOLD 10 MINUTES. REDUCE TEMPERATURE TO 150°F – 160°F UNTIL SERVED

ANALYTICAL DATA:

Available Upon Request

MICROBIOLOGICAL DATA:

Available Upon Request



CONTAINER PACKAGING:

Container: 4 lb. Tub

CONTAINER CODING: Primary Packaging

PP YM DD BBBB TT:TT (Explanation below)

CASE PACKAGING:

Pack/Size: 4/4 lbs.
Case Net Wt: 16.0 lbs.
Case Gross Wt: 17.0 lbs.
Case Cube: 0.494 cu ft.
Case Size (OD): 19.75" x 6.063" x 7.125"
Cases/Pallet: 120
Cases/Layer: 15
Layers/Pallet: 8

CASE CODING: Secondary Packaging

Example: PP YM DD TT:TT (Explanation Below)

CODE DESIGNATION

Each case and unit is labeled with a code designation which includes plant location, date of production, batch number and production line.

PPYMDD TT:TT

- P - Plant code** - LD = Cedar Rapids
- Y - Year** - 1 digit (last digit of year)
- M - Month** - 1 alpha (see month code key below)
- D - Day of Month** - 2 digits
- B - Batch Identifier** - 3 digits and 1 alpha
- T - Military Time** - 4 digits w/ colon

Example: For product packed at Cedar Rapids on 07/27/2011 at 2:30 PM would read:

LD 1G27 14:30

Month Code Key (Note: the letter "I" is not used)

- | | |
|--------------|---------------|
| A = January | G = July |
| B = February | H = August |
| C = March | J = September |
| D = April | K = October |
| E = May | L = November |
| F = June | M = December |

STORAGE: *Keep frozen at or below 0°F*

SHELF LIFE: *730 days*



INGREDIENT STATEMENT:

WATER, KIDNEY BEANS, NAVY BEANS, PINTO BEANS, CORN, COOKED WHITE MEAT CHICKEN STRIPS (WHITE MEAT CHICKEN, WATER, MODIFIED CORNSTARCH, SALT, SODIUM PHOSPHATE), RED BELL PEPPERS, WHITE CORN FLOUR, MODIFIED CORNSTARCH, CONTAINS 2% OR LESS OF: SALT, CHICKEN FLAVOR (SALT, HYDROLYZED CORN GLUTEN, SUGAR, YEAST EXTRACT, CHICKEN POWDER, YEAST, ROSEMARY, SOY FLOUR), PEPPER SAUCE (VINEGAR, RED PEPPER, SALT), CHILI SEASONING (CHILI PEPPER, SPICES, DEXTROSE, PAPRIKA, GARLIC POWDER, NATURAL FLAVOR), GARLIC PUREE (GARLIC, HIGH FRUCTOSE CORN SYRUP), RENDERED CHICKEN FAT (CHICKEN FAT, NATURAL FLAVORING), SPICE, DISODIUM INOSINATE AND GUANYLATE, PARSLEY, TORTILLA CORN CHIPS (CORN FLOUR, WATER, VEGETABLE OIL [COTTONSEED, CORN OIL, AND/OR PALM OIL], SALT), CHICKEN BROTH POWDER (CHICKEN BROTH, SALT, NATURAL FLAVORS).

ALLERGENS: SOYBEANS, WHEAT

NUTRITIONAL DATA:

Per Serving

Per 100 gram

Nutrition Facts	
Serving Size 1/2 cup condensed (123g) Servings Per Container About 15	
Amount Per Serving	
Calories 140	Calories from Fat 25
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 910mg	38%
Total Carbohydrate 22g	7%
Dietary Fiber 7g	28%
Sugars 1g	
Protein 7g	
Vitamin A 10% • Vitamin C 6%	
Calcium 4% • Iron 10%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Nutrient	Amount Per 100g	
Calories	113.20	kcal
Calories from Fat	19.08	kcal
Total Fat	2.12	g
Saturated Fat	0.58	g
Trans Fat	0.02	g
Ash	2.73	g
Cholesterol	14.36	mg
Sodium	742.34	mg
Potassium	160.62	mg
Total Carbohydrate	17.71	g
Dietary Fiber	5.43	g
Sugars	1.21	g
Protein	5.85	g
Vitamin A	436.67	IU
Vitamin C	3.40	mg
Calcium	34.80	mg
Iron	1.52	mg