



LOBSTER AND CRAB BISQUE CONCENTRATE

VARIETY NUMBER 166340

PACKAGE SIZE 4/4lb. Tubs

PRODUCT DESCRIPTION

A light-bodied cream soup containing finely diced lobster and crab meat. Pale orange in color, this soup is flavored with seafood and spices.

PREPARATION INSTRUCTIONS

Empty contents into top portion of double boiler. Add 2 QUARTS MILK (1 TUBFUL, to fill line). Heat to 170°F - 180°F while stirring gently with a spoon or wire whip. Hold 10 minutes. Reduce heat to 150°F - 160°F until served.

ANALYTICAL PROPERTIES

Available Upon Request

PRODUCT CONTAINS

ALLERGENS: FISH (COD), MILK, SHELLFISH (CRAB, LOBSTER), SOYBEANS, WHEAT.

MICROBIOLOGICAL

APC (35° C)	< 100,000/g
Coliform	< 500/g
<i>E. coli</i>	< 10/g
Staph	<100/g

STORAGE AND HANDLING INSTRUCTIONS

Transport and store at 0°F, or below. Frozen Shelf Life - 24 months

YIELD (reconstituted)

1 – 4 lb. unit	about 1 gallon
Serving Size	1 cup
Servings per unit	about 14
Servings per case	59

PACKAGING

Case Dimensions (in)	L: 19.75	W: 6.0625	H: 7.00
Case – Gross Weight (lb)	17.0		
Case – Net Weight (lb)	16.0		



Case Cube (cu ft)	0.49
Units per Case	4
Cases per Layer	15
Layers per Pallet	8
Cases per Pallet	120

CODE DESIGNATION

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

PP YMDD BBL TT:TT

P - Plant code – 2 digits – **KF** = King of Prussia **QC** = 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 # – 2 digits (01, 02, 03, etc..)

L – Line – 1 alpha (A, B, etc.)

T - Military time – 4 digits w/ colon

Code Date Example: For 09/24/2001: Batch 3 packed on KOP line B at 2:30 PM would read: **KF 1J24 03B 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

INGREDIENTS

WATER, SOYBEAN OIL, LOBSTER MEAT, MODIFIED CORNSTARCH, COOKED CRAB MEAT INCLUDING NATURAL CRAB JUICES, CHICKEN FAT, PASTEURIZED PROCESS CHEESE SPREAD (AMERICAN CHEESE [MILK, CHEESE CULTURE, SALT, ENZYMES], WATER, WHEY [MILK], SODIUM PHOSPHATE, WHEY [MILK] PROTEIN CONCENTRATE, SKIM MILK, SALT, MILKFAT, ARTIFICIAL COLOR [CONTAINS SOYBEAN OIL]), SHERRY WINE (SHERRY WINE, SALT, SULFITES), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS 2% OR LESS OF: ONIONS, TOMATO PASTE, SALT, DEHYDRATED POTATO FLAKES (POTATOES, MONO AND DIGLYCERIDES, SODIUM ACID PYROPHOSPHATE, CITRIC ACID), NONFAT DRY MILK, SAUTEED VEGETABLES (CARROTS, CELERY, ONION), GARLIC PUREE (GARLIC, HIGH FRUCTOSE CORN SYRUP), MALTODEXTRIN (CORN), LACTOSE, WHEY PROTEIN CONCENTRATE (MILK), EMULSIFIER (PROPYLENE GLYCOL MONOSTEARATE, MONOGLYCERIDES [SOY]), BUTTER FLAVOR (WHEY SOLIDS [MILK], ENZYME MODIFIED BUTTER, MALTODEXTRIN [CORN], SALT, DEHYDRATED BUTTER, GUAR GUM, ANNATTO AND TURMERIC), SUGAR, HYDROLYZED SOY AND CORN PROTEIN, CREAM POWDER (CREAM, NON-FAT MILK, SOY LECITHIN), CELERY SALT, CHICKEN BROTH POWDER (CHICKEN BROTH, SALT, NATURAL FLAVORS), CORN OIL, NATURAL FLAVORS (CONTAINS COD FISH AND CRAB), CORNSTARCH, BLACK PEPPER, SPICES, DISODIUM INOSINATE AND DISODIUM GUANYLATE, MILK FAT, XANTHAN GUM, PAPRIKA, DRIED ONION AND GARLIC, YEAST EXTRACT, SOY LECITHIN, BUTTER (CREAM, LACTIC ACID, SALT), DEXTROSE, MANNITOL, ARTIFICIAL COLOR, WHEAT STARCH, COOKED CRAB ROE, DRIED SOY SAUCE (SOYBEANS, SALT), NONFAT DRY MILK, ONION POWDER.



Nutrition Information:

Nutrition Facts	
Serving Size 1/2 Cup Undiluted (123g)	
Servings Per Container About 59	
Amount Per Serving	
Calories 180	Calories from Fat 120
% Daily Value*	
Total Fat 13g	20%
Saturated Fat 3.5g	17%
Trans Fat 0g	
Cholesterol 20mg	6%
Sodium 860mg	36%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 4g	
Vitamin A 4%	Vitamin C 2%
Calcium 2%	Iron 2%
*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 300mg
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	150.88
Calories from Fat	96.92
Protein	3.31 g
Carbohydrates	9.34 g
Dietary Fiber	0.31 g
Sugar - Total	1.91 g
Fat - Total	10.77 g
Saturated Fat	2.73 g
Mono Fat	3.21 g
Poly Fat	4.26 g
Trans Fatty Acids	0.13 g
Cholesterol	15.38 mg
Water	74.6 g
Ash	2.09 g
Vitamin A IU	156.05 IU
Vitamin C	0.97 mg
Calcium	24 mg
Iron	0.28 mg
Potassium	91.39 mg
Sodium	704.44 mg

Vs. M Revised 02/05/09