



THE FRESH ADVANTAGE OF FROZEN

HEINZ SOUPS are frozen at the peak of freshness, preserving flavor integrity and nutritious ingredients.

KraftHeinz
FOODSERVICE
www.kraftheinz-foodservice.com



FROZEN PRODUCTS CAN HELP DELIVER VALUE FOR OPERATORS FOCUSED ON SOLUTIONS FOR FRESHNESS, STORAGE, AND PREPARATION:

LOOKING FOR THE FRESHEST TASTE AND NUTRITION?

More flavor: Flash-freezing vegetables locks in their just-picked flavor and texture

Locked in nutrients: Flash-freezing vegetables maintains nutritional values at a higher percentage than canned or even fresh vegetables

Frozen soups allow you to carry a diverse mix of soups to satisfy customer demand and keep their menu rotation fresh

LOOKING TO BALANCE REFRIGERATED AND FROZEN STORAGE?

No preservatives: Since freezing keeps our soups fresh naturally, we don't need to use added preservatives

Refrigerated storage requires more maintenance, as shelf life requires frequent inventory turnover

HEINZ frozen soups can be refrigerated up to 48 hours after the soup had been thawed

LOOKING TO STREAMLINE PREPARATION AND MAINTAIN A HIGH QUALITY, CONSISTENT ENTRÉE?

Less costly: The handling and availability of fresh vegetables results in surcharges from suppliers

Preparing HEINZ frozen soups take minutes not hours! Cost per ounce is measureable every time

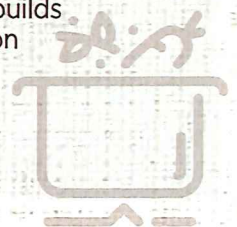


DID YOU KNOW ABOUT HEINZ SOUPS?

HEINZ soups allows you to carry a diverse mix of soups to satisfy customer demand and keep their menu rotation fresh

With **HEINZ** frozen soups, you have more time to focus on presentation and customization

HEINZ frozen soups can be used as an ingredient – Please visit www.kraftheinz-foodservice.com to see other recipe builds and more information

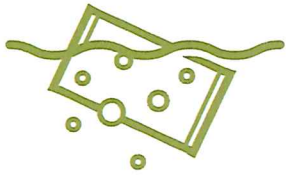


For more products and recipe development, check out our Kraft Heinz Foodservice website: www.KraftHeinz-Foodservice.com

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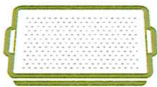
BAG PREPARATION



1. Soup can either be heated in its unopened bag (in a large pot or commercial steamer) or after it has been opened and poured into a heating container.



- If you choose to heat by putting an unopened bag into a pot, do not overload the pot. The bag must float freely in the water to avoid damage to packaging material.



- If using a commercial steamer, place the unopened bag on a tray or perforated pan and place in the steamer.



2. Whichever method you choose, lower heat and simmer until product reaches 185°F for 10 minutes. Heating time can vary, approximately 60 minutes if frozen or 45 minutes if previously thawed. Internal temperature of a bagged product can be determined by folding the unopened bag around a stemmed thermometer. Do not puncture bag.



Note: It is important to hold cream soups at 185°F for 10 minutes to allow the starch system to fully develop. Otherwise, these products may have a thin consistency.



3. If heating in the bag, carefully remove hot bag from the water, cut a corner to form a spout, and pour contents into a serving container.



150°F - 160°F

4. Reduce heat and hold product at 150°F to 160°F for service.

HOW TO HANDLE LEFTOVERS

- Ideally, products should be discarded after 6 hours, but leftovers can be safely stored and reused.
 - Always rapidly cool leftovers—from 135°F to 70°F within 2 hours, and from 70°F to 41°F (or lower) in an additional 4 hours.
 - Leftover soups and sauces can be held up to 3 days at 41°F or lower.
 - Never store any product that has curdled or broken down or been contaminated in any way.
 - Never combine leftovers with a fresh batch or cool down and reheat them a second time.
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STORAGE AND SHELF LIFE

The maximum shelf life of unopened soup varieties held at 0°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, chilis, and sauces



Vegetable Beef
Item #78001380

For more business-building soup products and support, visit us online at www.heinzsoups.com.

557009	4 BEAN BAKED BEAN	<i>Pork and beans, kidney beans, red beans and lima beans, blended together in a rich smokey tomato sauce.</i>	8# EA
557086	BOSTON CLAM CHOWDER	<i>A Combination of heavy cream and milk provide the rich bade for the classic soup, with a mix of clams, potatoes, mild whitefish, celery, and onions. Seasoned with garlic,</i>	8# EA
557012	CALIFORNIA MEDLEY	<i>A thick American cheese soup loaded with broccoll, cauliflower, onions, and carrots.</i>	8# EA
557024	CHEDDAR BAKED POTATO	<i>Reminiscent of baked potato with the works, this soup features large cuts of potato, cured ham, onion, celery, and carrots blended together in a perfectly seasoned,</i>	8# EA
557020	CHEESEBURGER CHOWDER	<i>A unique soup with a hearty cheese flavor, featuring ground beef, shredded potatoes, and onions.</i>	8# EA
557022	CHEESY CHICKEN TORTILLA	<i>A creamy blend of cheese and tomatoes combined with diced chicken, jalapenos, green peppers, garlic, onion, and authentic Mexican spices.</i>	8# EA
557010	CHICKEN GUMBO	<i>A thick, seasoned gumbo that's full of tomatoes, okra, celery, chicken, and red peppers. The seasonings and spices are authentic New Orleans flavors creating a sig-</i>	8# EA
557014	CHICKEN & DUMPLINGS	<i>Juicy chicken and tender dumplings are perfectly paired in a creamy broth with soft carrots and crisp celery.</i>	8# EA
557016	CHICKEN NOODLE	<i>Old-fashioned thick noodles, chunks of chicken and vegetables in a chicken broth. This one's a classic.</i>	8# EA
557021	CHICKEN POT PIE FILLING	<i>Thick, rich chicken stew loaded with chicken meat, carrots, celery, and peas. Use as a filling or a topping. With a flaky crust, this one's a winner every time.</i>	8# EA
557017	CHICKEN WITH WILD RICE	<i>Overflowing with tender, succulent chicken and perfectly complemented by flavorful wild rice, fresh carrots, and celery in a delectable light broth.</i>	8# EA
557019	CHUCKWAGON CHILI	<i>Lean ground beef in a zesty tomato sauce, with kidney beans and the right amount of spices.</i>	8# EA
557028	CREAM OF POTATO W/ BACON	<i>Diced potatoes, sliced onion, tender carrots, and crisp celery are cooked in a heavy cream stock that's seasoned with garlic, parsley and savory pieces of realy bacon that add a light smokiness.</i>	8# EA
557071	HOMESTEAD VEGETABLE BEEF	<i>Our heartiest variety is made form beef-flavored to-mato broth loaded with lean beef, onions, tomatoes, carrots, corn, cabbage, celery, potatoes, green beans, and peas.</i>	8# EA
557097	ITALIAN WEDDING SOUP	<i>Italian meatballs, gerbanzo, and kidney beans, onions, acini di pepe pasta, celery, zucchini, ascarole and red peppers, all in a chicken broth.</i>	8# EA
557072	LASAGNA SOUP	<i>Lean Italian sausage, fresh ground beef, a special lasagna noodle in a rich tomato broth spiced with garlic and oregano. Top it off with grated Mozzarella or Parmesan cheese.</i>	8# EA
557073	MAC & CHEESE ENTRÉE	<i>Perfectly cooked macaroni pasta with a creamy cheese sauce that's made with real, aged cheddar cheese.</i>	7# EA
557074	MAC & BEEF ENTRÉE	<i>Crushed tomatoes, lean ground beef, sweet peppers and onions blended into a zesty tomato sauce, then tossed with macaroni pasta for a really special taste.</i>	7# EA
557088	SLOPPY JOE	<i>Lean ground beef in a rich tomato sauce flavored with green peppers, onion, and celery</i>	6# EA
557095	WISCONSIN CHEESE	<i>A smooth, smoky flavored cheese soup with bites of celery, green peppers and bacon.</i>	8# EA

