

ITEM FACT SHEET

SOUTHWEST STYLE BLACK BEAN

We start with a rich vegetable stock thickened with smooth black bean puree and seasoned with a classic blend of cumin, chili, and garlic. Then, we mix in whole black beans, sweet onions, corn, red bell peppers, and a touch of jalapeno for a pop of bright color, texture, and just a little heat in every spoonful. This soup is great to eat as is or can be dressed up with shredded cheese, tortilla chips, sour cream, and cilantro.

Nutrition Facts	
32 servings per container	
Serving size	8 oz (227g)
Amount per serving	
Calories	170
% Daily Value *	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 460mg	20%
Total Carbohydrate 31g	11%
Dietary Fiber 9g	32%
Total Sugars 2g	
Includes <1g Added Sugars	2%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 4.8mg	25%
Potassium 570mg	10%
* The % Daily Value (DV) 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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	



PRODUCT SPECIFICATIONS

CODE	GTIN	DOT Code	PACK DESCRIPTION	GROSS WT.	NET WT.
102051	00015094102059	837869	2/8 LB. Bags	16.7 LBS	16.0 LBS

SHIPPING INFORMATION

LENGTH	WIDTH	HEIGHT	VOLUME	TI x HI	SHELF LIFE	STORAGE TEMP From/To
14 ½ IN	8 ¼ IN	5 IN	0.3461	13/8	540 Days	-10 FAH / 0 FAH

INGREDIENT INFO

WATER, BLACK BEAN PUREE, BLACK BEANS (COOKED BLACK BEANS, FERROUS GLUCONATE), CORN, RED BELL PEPPER, ONION, ROASTED VEGETABLE BASE (A BLEND OF VEGETABLE [PUREES (CARROT, CELERY, ONION, RED BELL PEPPER, SAUTEED ONION), DEHYDRATED (TOMATO, GREEN BELL PEPPER, ONION), JUICES (ONION, GARLIC, SHALLOT, CARROT)], SUGAR, SALT, YEAST EXTRACT, CANOLA OIL, HYDROLYZED CORN PROTEIN, CONTAINS 2% OR LESS OF THE FOLLOWING: NATURAL FLAVORS, DISODIUM INOSINATE, DISODIUM GUANYLATE, SPICE), JALAPENO PEPPERS, SPICES, GARLIC POWDER

HANDLING SUGGESTIONS	PREP & COOKING SUGGESTIONS	BENEFITS
All products should be kept frozen. Products may be thawed in the refrigerator to speed preparation time. Never thaw products at room temperature. Reheating cooked product or adding reheated product to fresh product is not recommended.	Place unopened bag of product in a large pot of boiling water. Lower heat and simmer until product reaches internal temperature of 165°F, approximately 40 - 50 minutes from frozen or 20 - 25 minutes from thawed state. Internal temperature can be checked by removing bag from water and folding it, unopened, around a stemmed thermometer. Transfer to a serving container and hold at 150°F -160°F until served.	Ready to cook (RTC), simply heat and serve. Consistent every time.