

# Instant Base For Cream Soup MX



## **PRODUCT DESCRIPTION**

Pioneer Instant Base for Cream Soup MIX

**Dilgard Item #**  
80295

**Vendor Item #**  
94209

## **INGREDIENTS**

PARTIALLY HYDROGENATED SOYBEAN AND/OR COTTONSEED OIL, CORN SYRUP SOLIDS, FOOD STARCH-MODIFIED, SALT, SUGAR, NONFAT MILK, SODIUM CASEINATE (A MILK DERIVATIVE), MONO & DIGLYCERIDES, HYDROLYZED VEGETABLE PROTEIN (CORN, SOY, AND/OR WHEAT), TOMATO POWDER, SODIUM CITRATE, DIPOTASSIUM PHOSPHATE, MONOSODIUM GLUTAMATE, CARRAGEENAN, AUTOLYZED YEAST EXTRACT, ONION, GARLIC, NATURAL AND ARTIFICIAL FLAVORS, CHICKEN, CORN STARCH, SOY FLOUR, TORULA YEAST, DEXTROSE, MALTODEXTRIN, CHICKEN FAT, COLOR ADDED, DISODIUM INOSINATE, DISODIUM GUANYLATE, SPICES, POTASSIUM CHLORIDE, BACON - FLAVORED FAT (W/TBHQ), DISODIUM PHOSPHATE. CONTAINS ALLERGENS: MILK, SOY AND WHEAT

*Serving  
Suggestions:*

Use as a cream soup base

## **Storage/Shelf Life**

270 days 50°F to 90°F

## **Packaging Qty**

12, 14 oz

## **Piece Count**

Approximately 432 servings per case

## **Product Benefits**

Scratch-made appeal, Versatile, Easy Preparation, Consistent Performance

## **Preparation**

Simmering - Pour 2 quarts hot water (165°F) into a 4 to 6 quart container. Add dry mix gradually, while stirring vigorously with a fine wire whisk. Continue to stir vigorously for 1 minute. Allow soup to stand for 3 to 5 minutes. Stir vigorously again with a wire whisk. Add desired ingredients and simmer. DO NOT BOIL. Note: For thinner cream soup, add additional water (up to 2 cups) for desired consistency.

