

# Chef Francisco® Minestrone (Tub)

A perpetual Italian-style favorite, ours features shell pasta cooked in a light tomato broth accented with a mixture of herbs. Parmesan cheese, a splash of red wine, and oregano is combined with chickpeas, beans, potatoes, zucchini, sliced carrots, diced onions, fresh spinach, and peas to create this hearty variety.

Variety	Package Size
78001229	Minestrone 4-4 lbs. Tubs (water)

## Dietary Needs

- **Low-Fat**



## Ingredients

water, kidney beans (kidney beans, water, salt, calcium chloride, disodium edta), diced tomatoes (tomatoes, tomato juice, citric acid, calcium chloride), cooked enriched macaroni product (water, enriched semolina [durum wheat semolina, ferrous sulfate, niacin, thiamine mononitrate, riboflavin, folic acid], egg whites), tomato paste, carrots, garbanzo beans (garbanzo beans, water, salt, disodium edta), green peas, green beans, zucchini, spinach, celery, dehydrated potatoes (cooked potatoes, sodium acid pyrophosphate), modified cornstarch, contains 2% or less of: seasoning (salt, dextrose, beef fat [with tbhq], hydrolyzed corn gluten, soy, wheat gluten proteins, onion powder, caramel color, disodium inosinate, disodium guanylate, bht, sulfites), claret wine (wine, salt, potassium sorbate, potassium metabisulfite), parmesan cheese (part-skim milk, cheese cultures, salt, enzymes), dehydrated onions, seasoning (sugar, salt, spices, garlic powder, citric acid, canthaxanthin [color]), salt, garlic powder, onion powder, apple cider vinegar (apple cider vinegar, water).

## Nutrition :

Serving Size :	245 g
Calories :	80
Calories Per Fat :	10
Fat :	1 g
Saturated Fat :	0 g
Trans Fat :	0 g
Cholesterol :	0 mg
Sodium :	790 mg
Total Carbohydrates :	15 g
Fiber :	2 g
Sugar :	4 g
Protein :	3 g
Vitamin A :	25 %
Vitamin C :	10 %
Calcium :	6 %
Iron :	6 %
Total Fat :	2 %
Saturated Fat :	0 %
Cholesterol :	0 %
Sodium :	33 %
Total Carbohydrates :	5 %
Dietary Fiber :	7 %

## Preparation

Our soups are quick and easy to prepare. Watch this video for step-by-step instructions.

1. Remove all the clear plastic film from the top of the tub by cutting around the edges with a knife.
2. Invert the opened tub over a clean pot or soup kettle and twist the tub slightly until the frozen product "pops" out like an ice cube. If product has been thawed ahead of time, you may need a rubber scraper to help remove the entire product from the tub.
3. Check label instructions. If the product is a concentrate, fill the empty tub with water or milk to the "2 qt. fill line." Add the liquid to the concentrate in the pot or kettle.
4. Cover and heat slowly, stirring occasionally, until product reaches 180 degrees F for 10 minutes. It is important to hold cream soups at 180 degrees F for 10 minutes to allow the starch system to fully develop. Otherwise, these products will have a thin consistency.
5. Reduce heat and hold products at 150 degrees-160 degrees F for service.

### Recommended Thawing Methods

If products are thawed prior to using them, preparation time can be shortened about 30%. The preferred method of thawing products is to remove the products from the case and place them in a refrigerator or walk-in cooler at least 24 hours before they will be needed.

**Note:** Products may not completely defrost if they are placed in a refrigerator over night for use the next day. A full 24 hours is required for complete defrosting. Products will also thaw faster and more completely if they are removed from the case before being placed in refrigerator storage.

If products are not used within 24 hours, they can continue to be held, under refrigeration (41 degrees F. or lower), for an additional 3 days.

Because of the danger of food spoilage, frozen products should never be set out a room temperature to thaw. When faster thawing is necessary, choose one of two methods:

1. Submerge unopened product under cool running water (70 degrees F. or lower) until product is defrosted.
2. Frozen products can be defrosted in a microwave oven if the thawed product will be cooked immediately afterwards. Care must be taken not to cook or burn the edges before product in the center is adequately defrosted. Use a defrost cycle or a reduced power setting, if available.

#### **How to Handle Leftovers**

Ideally, product held for 6 hours or more in any foodservice operation should be discarded, and a new batch of soup should be prepared. There are occasions, however, when operators may have leftover product they can store or reuse. Because leftover foods are an ideal medium for bacterial growth, it is extremely important that safe food handling practices be followed:

- The key to preventing problems is to rapidly cool leftovers. The temperature of the soup must be cooled from 135 degrees to 70 degrees F. within two hours and from 70 degrees to 41 degrees or lower in an additional four hours.
- Rapidly cool a large amount of leftover soup by dividing it into smaller quantities.
- Use shallow stainless steel containers; plastic tends to retain heat longer.
- The more surface exposed, the more rapid the cooling.
- Do not store hot soups in kettle inserts or other deep stream table pans; it gives bacteria the opportunity to thrive.
- Cream soups that are not cooled rapidly can appear thin or separated when reheated.
- To cool containers of hot soup more quickly, place the containers in an ice bath and stir frequently prior to refrigerating. Unopened bagged product can be iced and stored right in the bag.

At a refrigerated temperature of 41 degrees F. or lower, leftover soups and sauces can be held up to 3 days. Never store any product that has curdled or broken down, or been contaminated in any way. Never combine leftovers with a fresh batch. Always handle leftovers separately and serve them first.

#### **Storage and Shelf Life**

The maximum shelf life of TrueSoups® varieties held at 0 degrees 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.

#### **About Our Tub Soups**

All Chef Francisco concentrated soups and chili come in convenient 4 lb tubs, packaged four per case. Here are some other features about our Chef Francisco soups:

- Each concentrated tub soup yields approximately 1 gallon of prepared soup.
- The empty tub serves as a handy measuring unit for the added liquid. There is a "2 qt. fill line" imprinted on the inside, near the top of the tub.
- Patented interlocking design saves freezer space and maximizes surface area for quicker freezing and faster, more even thawing.
- Tub chili and several tub soups have no need to reconstitute - they are ready to heat without any additional liquid. These products yield approximately 2 quarts.
- Clear plastic film covering the top of the tub is labeled with the variety name, a production code and complete preparation instructions. The color of printing on the tub means different things:
- Some tub soup varieties are fully labeled with colorful "retail" type labels. Fully labeled varieties have product photos and nutritional labeling on the individual tubs and are ideal for club stores and other re-sale situations.

## **Consumer Insights**

