

# HACO

## Cream Soup Base

### Nutrition Facts:

Per serving 250ml (20g)

Amount	Dry Mix	
Energy	290	kJ
	70	kcal
Total fat	0.8	g
Saturated Fat + Trans	0.3	g
	0	g
Cholesterol	0	mg
Sodium	713	mg
Carbohydrate	13	g
Fibre	0.7	g
Sugars	5.9	g
Protein	2.6	g

### Net Weight/Yield:

1,280g (16 Litres)

### Ingredients:

Wheat flour, whey powder, skim milk powder, salt, modified potato starch, maltodextrin, palm oil, dried glucose syrup, yeast extract, soya sauce powder, dehydrated onions, carob bean gum, guar gum, milk protein, spices, disodium inosinate, disodium guanylate.

### Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

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### Preparation:

To prepare:	Product:	Water:	Cooking Time:
1 L	80 g (2 scoops)	1 L	-
10 L	800 g (20 scoops)	10 L	2 - 3 minutes
16 L	1,280 g (full container)	16 L	-

*\* the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

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### Directions:

1. Blend required amount of soup powder into cold or lukewarm water while stirring well with a whisk.
2. Bring to boil, stirring constantly.
3. Reduce heat and simmer for 2 -3 minutes, stirring occasionally.

To produce larger quantities (full container and more):

Dissolve required amount of soup powder in some cold water and blend into remaining boiling water. Follow steps 2. and 3. for finishing

### Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

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## **How to enhance this product:**

For a creamier texture, substitute water with milk or use water and cream.

Add butter or liaison (egg yolk and cream).

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