

HACO

Tomato Cream Soup

Nutrition Facts:

Per serving 250ml (20g)

Amount	Dry Mix	
Energy	290	kJ
	60	kcal
Total fat	0.5	g
Saturated Fat + Trans	0	g
Cholesterol	0	mg
Sodium	687	mg
Carbohydrate	12	g
Fibre	1.8	g
Sugars	5.0	g
Protein	2.5	g

Net Weight/Yield:

1,440g (18 Litres)

Ingredients:

Tomato powder, wheat flour, salt, sugar, dehydrated onions, yeast extract, carob bean gum, palm oil, citric acid, guar gum, dehydrated beetroot juice, maltodextrin, dehydrated garlic, spice, disodium guanylate, disodium inosinate.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Water:	Cooking Time:
1 L	80 g (2 scoops)	1 L	-
10 L	800 g (20 scoops)	10 L	3 - 5 minutes
18 L	1,440 g (full container)	18 L	-

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

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 3 - 5 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.

How to enhance this product:

Enrich with fresh tomatoes or bell-peppers brunoise, cooked rice, chopped spinach, chicken or fish quenelles, tapioca, chopped fresh basil leaves or julienne of fresh basil leaves. Add butter, cream and olive oil.

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