

Gourmet Chef Packers is pleased to present this delicious rich lobster bisque made from all-natural ingredients for your kitchen convenience.



SCOUDOUC, NEW BRUNSWICK



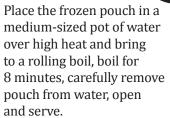


Temperature of sauce regardless of cooking method should be 74° C (165° F)

when serving.

COOKING METHODS:

→ Boil in a Bag (Recommended)



→ Stove Top

Pour contents of the pouch into a sauté pan and gently warm over medium heat for approx. 8 minutes.

Lobster Bisque with Lobster Meat

Nutrition Facts Serving Size (100 g) Servings Per Container % DV* Calories 110 Fat 7 g 11 % Saturated 4.5 g 24 % + Trans 0.3 g Carbohydrate 6 g 2 % Fibre 0 g 0 % Sugars 1 g Protein 5 g Cholesterol 35 mg Sodium 330 mg 14 % Vitamin A 6 % Vitamin C 2 % Calcium 2 % Iron 2 % *DV = Daily Value 5 % or less is a little, 15% or more is a lot

INGREDIENTS: Water • Lobster • Onion • Butter

- Flour Heavy cream Carrot Celery Tomato
- Sherry Wine Olive Oil Garlic Sea Salt
- Natural Colour

Lobster Bisque

Nutrition Facts Serving Size (100 g)	
Servings Per Container	
Calories 110	% DV *
Fat 8 g	12 %
Saturated 5 g + Trans 0.3 g	27 %
Carbohydrate 7 g	2 %
Fibre 1 g Sugars 1 g	4 %
Protein 2 g	
Cholesterol 40 mg	
Sodium 220 mg	9 %
Vitamin A	8 %
Vitamin C	2 %
Calcium	4 %
Iron	2 %
*DV = Daily Value 5 % or less is a little , 15% or more is a lot	



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