



Lobster Bisque

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



KNOCEAN FOODS LTD.
SCOU DOUC, NEW BRUNSWICK

Gourmet Chef Packers is offering an innovative, delicious and effortless high quality Lobster Bisque.



1 BOIL WATER



2 ADD POUCH



3 REMOVE & SERVE

Temperature of sauce regardless of cooking method should be **74° C (165° F)** when serving.

COOKING METHODS:

→ Boil in a Bag (Recommended)

Place the frozen pouch in a medium-sized pot of water over high heat and bring to a rolling boil, boil for 8 minutes, carefully remove pouch from water, open and serve.

→ 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

Calories 110 % DV*

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 27 %
+ Trans 0.3 g

Carbohydrate 7 g 2 %
Fibre 1 g 4 %
Sugars 1 g

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**



DISTRIBUTED BY: GOURMET CHEF PACKERS
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