

MADE TO SERVE





Nutrition Facts

About 43 Servings Per Container

Serving size 1/2 Cup (120mL)

Amount per serving

Calories	60
	% Daily Value [*]
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 800mg	35%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.6mg	4%
Potassium 190mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

CAMPBELL'S® CULINARY RESERVE FROZEN CONDENSED CREOLE CHICKEN GUMBO, 4 POUND TRAYS, 3-PACK

Case Code **08297**

Pack & Size
3 / 4 LB TRAY(S)

A Louisiana-style gumbo made with tomatoes, okra, onions, celery, chicken, green peppers and rice in a thick, spicy chicken broth.

FEATURES AND BENEFITS

- CAREFULLY CRAFTED: A Louisiana-style gumbo
 made with tomatoes, okra, onions, celery,
 chicken, green peppers and rice in a thick, spicy
 chicken broth.

 This product may be tempered up to 5 days in a 4
 degrees C (40 degrees F) refrigerator prior to cool
 thoroughly. 1. Remove plastic film. 2. Place 2 bloc
 saucepot. 3. Fill Full Tray with 8 cups/1.9L Water.
- SIMPLE PREP: We've carefully crafted this soup to be delicious as-is or garnished to your liking just add water and heat.
- IT'S ALL ABOUT THAT BASE: Get creative and use it as an ingredient in your own signature recipes.
- MENU INSPIRATION: Imagine more possibilities.

 Make soup a main dish, serve as a savory side to
 any meal or as a complement to the classic
 sandwich or salad
- ONLY THE GOOD STUFF: With No HFCS. No added MSG. No artificial flavors. No colors from artificial sources, and no added preservatives. This soup is a delicious option you can feel good about serving.

PREPARATION

This product may be tempered up to 5 days in a 4 degrees C (40 degrees F) refrigerator prior to cooking thoroughly. 1. Remove plastic film. 2. Place 2 blocks in saucepot. 3. Fill Full Tray with 8 cups/1.9L Water. Add to Saucepot. Cover. 4. Heat (min. 82 degrees C/180 degrees F), stirring occasionally. 5. Reduce heat to 70 degrees C/160 degrees F. Cover. Stir occasionally. 6. Keep hot foods hot. Refrigerate leftovers immediately or discard.

HANDLING

Min Product Lifespan from Production: 638 Days. Minimum Temperature: 0 Fahrenheit. Maximum Temperature: 0 Fahrenheit.

STORAGE

Shelf Life: 638 Days

SERVING IDEAS

Make this soup a main dish, serve as a savory side to any meal or as a complement to the classic sandwich or salad

INGREDIENTS

CHICKEN STOCK, DICED TOMATOES IN TOMATO JUICE, TOMATO PUREE (WATER, TOMATO PASTE), ONIONS, OKRA, CELERY, WHITE CHICKEN MEAT, GREEN PEPPERS, RICE, MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: SALT, SPICES (INCLUDES MUSTARD), DEHYDRATED GARLIC, YEAST EXTRACT, CELERY SALT (SALT, CELERY SEED), FLAVORING, SOY PROTEIN CONCENTRATE, SODIUM PHOSPHATE, SUGAR, CITRIC ACID, PAPRIKA, CHICKEN FAT, DEHYDRATED CHICKEN. CONTAINS: SOY

MORE

Campbell's® Culinary Reserve Frozen Condensed Creole Chicken Gumbo is delicious on its own or can be customized to your liking with whatever's freshest in your kitchen. But there's no rush, as it has a storage life of 638 days in your freezer, yielding approximately 384 ounces of delicious soup. We've been crafting soups for over 125 years—carefully selecting ingredients with options rich in protein, fiber, or vitamins. With Campbell's Foodservice, you can be proud to use and serve our soups all year long to give guests more of what they love.

PACKAGING DETAILS

Pack & Size:	3 / 4 LB TRAY(S)	Case Weight:	12.882 LB	UPC:	51000082975
Cube:	0.411 FT	Case Size:	17.832 IN x 11.000 IN x 3.625 IN (L x W x H)	SCC-14:	10051000082975

ALLERGENS

Contains: Soybean

DIETARY NEEDS

100 Calories or Less Per Serving; Gluten Free; Sodium 481-800 mgs Per Serving

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