



Nutrition Facts		
About 6 Servings Per Container		
Serving size		1 Cup (240mL)
Amount per serving		
Calories		10
% Daily Value*		
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	830mg	36%
Total Carbohydrate	1g	0%
Dietary Fiber	0g	0%
Total Sugars	1g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.2mg	0%
Potassium	30mg	0%
*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.		

SWANSON® BEEF BROTH

Case Code 27016	Pack & Size 12 / 49.50 OZ. CAN(S)
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Swanson® broth is the perfect choice for creating mouthwatering soups and meals that are not only easy to prepare but can also be lower in fat.

FEATURES AND BENEFITS

- ✓ **QUALITY INGREDIENTS:** A rich and savory blend of beef stock with a mirepoix of carrots, onions, and celery for a complex and delicious flavor.
- ✓ **LABOR SAVER:** Cooking broths from scratch is a time-consuming process. Our broths offer homemade flavor in an instant without the hassle of doing it yourself
- ✓ simply heat and use in your favorite dishes.
- ✓ **VERSATILE BASE:** One of the most widely used ingredients
- ✓ broths add depth in flavor when used in place of water for making soup, stew, sauce, rice, potatoes, or gravy.
- ✓ **MENU INSPIRATION:** Baste your slow cooked roast beef for a hearty Sunday special, or use as a base for French onion soup to add to your seasonal lunch menu – the options are limitless.

INGREDIENTS

BEEF STOCK (WATER, DEHYDRATED CONCENTRATED BEEF STOCK), SALT, NATURAL FLAVORING, YEAST EXTRACT, CARROTS, CELERY, ONIONS, CANE SUGAR.

MORE

Swanson believes in inspiring creativity through cooking. To support this, we've built a line of broths and stocks that serve as the perfect backbone of your culinary canvas. As chefs, we know that you don't always have time to make homemade broths and stocks. We're happy to supply you with an alternative that uses the same high-quality meats and proteins, vegetables, and flavorful seasonings so you can concentrate on your recipes. We make our broth the same way you do – by cooking meat and bones in water to develop robust flavor. Add ginger, garlic, and other aromatic spices, and you have the perfect shortcut to delicious pho. Simmer with tender cuts of beef and ripe tomatoes for a stew your customers won't forget. Keep your restaurant pantry stocked with our broths to make your culinary life a little easier and just as delicious.

PACKAGING DETAILS

Pack & Size: 12 / 49.50 OZ. CAN(S)	Case Weight: 42.166 LB	UPC: 51000270167
Cube: 0.895 FT	Case Size: 17.000 IN x 12.875 IN x 7.063 IN (L x W x H)	SCC-14: 10051000270167

DIETARY NEEDS

100 Calories or Less Per Serving; Fat Free; Gluten Free

PREPARATION

1. Do not dilute. 2. Use in your favorite recipe, or serve as a hot beverage. Pour contents into saucepan. Heat slowly until hot, stirring occasionally.

HANDLING

Min Product Lifespan from Production: 730 Days. Minimum Temperature: 65 Fahrenheit. Maximum Temperature: 80 Fahrenheit.

STORAGE

Shelf Life: 730 Days
Storage Temperature: 65 - 80 °F

SERVING IDEAS

Swanson® Beef Broth makes everyday menu items easy! Try using in your scratch made soups, side dishes, stuffings, braises, skillet dishes, and more.