



PRODUCT HANDLING INFORMATION FOR AT LAST! GOURMET FOODS
SOUPS AND SAUCES

All soups produced by At Last! Gourmet Foods are fully cooked and ready to serve, no additional ingredients are needed. Each soup is prepared by an individual chef using the best ingredients we could find. We have daily deliveries of vegetables, dairy and meats to ensure you're getting the best possible soup we can make! We truly believe the soup you're about to serve is the finest soup available anywhere, and we're sure you'll agree.

To prepare soups for serving, please follow these simple instructions:

- Thaw soup under refrigeration 24-48 hours prior to using, or until soup is completely thawed.
- Prior to heating, agitate the bag, either by shaking back and forth, or vigorously rolling on a counter.
- Pour into warmer by holding bag upright with label on bottom. Using a sharp knife or pair of scissors cut bag just below top clip and pour into warmer using label as a handle on the bottom of bag.
- **DO NOT BOIL!** Stirring frequently, heat product slowly, to an internal temperature of 165 degrees Fahrenheit. For quality reasons, it is recommended that you do not exceed 180 degrees Fahrenheit. Once temperature has been reached, continue to stir frequently.
- While it is not recommended, for quality reasons, that leftover product be used, should you decide to use leftover product anyway, it should be handled in the following manner; Any product left at the end of a shift should be stored in an airtight container and rapidly cooled to below 40 degrees. For quality purposes, product that is cycled in this manner should **only** be reheated by mixing with fresh product. When reheating the soup/sauce, follow the above directions, again bringing the soup to above 165 degrees.
- Fresh, unopened product that is thawed may be staged in a cooler (below 40 degrees Fahrenheit) for a recommended maximum of 5 days.
- Bag labels should be saved after opening. The numbers on each bag are unique to the batch and are necessary for tracking product. At Last! Gourmet Foods is a USDA/FDA approved, HACCP certified facility committed to producing the highest quality soups available. Should you have any questions or concerns please feel free to contact me at 612-724-1634. Thank you.

Christopher Skamser
Quality Assurance Manager