



TMC
Solutions 

SOUP INDEX

Carrot Potato Cream Soup.....	1
Potato Cream Soup Marjo.....	2
Green Pea Cream Soup.....	3
White Onion Soup.....	4
Thai Green Coconut Curry Soup.....	5
Thai Red Curry Soup.....	6
Cream of Fennel Soup.....	7
Arabic Chickpea Soup.....	8
Indian Chickpea Soup.....	9
Cream of Cauliflower Soup.....	10
Basic Beetroot Soup.....	11
Cream of Green Asparagus Soup.....	12
Sweet Potato Almond Cream Soup.....	13
Lentil Champignon Cream Soup.....	14
Arabic Lentil Cumin Soup.....	15
Sour Vegetable Lentil Soup.....	16
Original Italian Tomato Soup.....	17
Chunky Tomato Arabiata Soup.....	18
Cream Tomato with Juniper Berries Soup.....	19
Fresh Champignon Cream Soup.....	20



Wild Mushroom Cream Soup.....	21
White Celeriac Cream Soup.....	22
Red Capsicum Cream Soup.....	23
Yellow Capsicum Cream Soup.....	24
Yellow Capsicum Coconut Cream Soup.....	25



CARROT POTATO CREAM SOUP

Chef description:

Carrot potato cream soup is a silky modern soup with a hint of nutmeg and a slight sweet finish. The vegetarian cream provides the extra richness in this gluten-free product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, carrots, salt, vegetable stock, pepper, cream

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,47	SRPS E Z8.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,11	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,32	- ⁽¹⁾	Calculation ⁽²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	2,26	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,21	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,02	AOAC 985.29:2003 ⁽³⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	89	Regulation, appendix 8 ⁽⁴⁾ ⁽¹⁾	Calculation ⁽²⁾
Energy [kJ/100g]	370	Regulation, appendix 8 ⁽⁴⁾ ⁽¹⁾	Calculation ⁽²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,09	VMMET 867	ICP/MS

⁽¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small*

Serving suggestion:



POTATO CREAM SOUP MARJORAM

Chef description:

Potato cream soup marjoram is a silky fine blend of potato and spring vegetables rounded with nutmeg, marjoram and finished with vegetarian cream. A gluten-free vegetarian soup.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, green pea, green beans, marjoram, salt, vegetable stock, pepper, cream, nutmeg

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	9,10	SRPS E 28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,47	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,80	''	Calculation ¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,47	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,12	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,92	AOAC 985.29-2003 ²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	105	Regulation, appendix 8 ¹⁾ ''	Calculation ²⁾
Energy [kJ/100g]	436	Regulation, appendix 8 ¹⁾ ''	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,043	VMMET 857	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



GREEN PEA CREAM SOUP

Chef description:

Green pea cream soup is a typical spring vegetarian soup. It's infused with all the vibrant colours and all the fresh flavours of spring peas in combination with garlic, sweet onions, new potatoes and vegetarian cream. A vegetarian gluten-free product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, green peas frozen, Salt, vegetable stock, pepper, cream, nutmeg

List of allergens:

*May contain nuts
May contain lactose*

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	8,05	SRPS E Z8.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,35	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	4,16	1)	Calculation ^{A)}
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	2,13	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	2,75	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	3,65	AOAC 985.29:2003 ¹⁸⁷⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	107	Regulation, appendix 8 ¹⁸⁸⁾ 1)	Calculation ^{A)}
Energy [kJ/100g]	445	Regulation, appendix 8 ¹⁸⁸⁾ 1)	Calculation ^{A)}
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,113	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



*2.5 litre pack
1 year shelf-life
No artificial colours
No artificial flavours
No additives
Bespoke recipe
Tailor-made
Small controlled batches*

Serving suggestion:



WHITE ONION SOUP

Chef description:

White onion soup is a classic British soup with a fine balance between sweet onion, white wine and cream. The extra fine blend provides the silky finish. A vegetarian product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, oil flour mix, salt, vegetable stock, pepper, cream, white wine

List of allergens:

May contain nuts

May contain lactose

May contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	9,54	SRPS E. Z8.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,34	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,62	¹⁾	Calculation ⁴⁾
Sugar content (Sucrose , Glucose, Fructose, Maltose and lactose) [g/100g]	2,17	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	0,99	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,74	AOAC 985.29:2003 ¹⁸⁷⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	108	Regulation, appendix 8 ¹⁸⁸⁾ ¹⁾	Calculation ⁴⁾
Energy [kJ/100g]	445	Regulation, appendix 8 ¹⁸⁸⁾ ¹⁾	Calculation ⁴⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,039	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



THAI GREEN COCONUT CURRY SOUP

Chef description:

Thai green coconut curry soup has typical Thai flavours with exotic fruit notes, coriander, chili and a hint of garlic. A mix of chili and ginger provides the heat in the soup that is balanced with coconut, cream and finished with sesame oil. A pure vegetarian soup.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, Thai green curry paste, pineapples, green beans, peach, coconut flakes, oil flour mix, salt, vegetable stock, sesame oil, cream

List of allergens:

May contain nuts

May contain lactose

May Contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	6,59	SRPS E 28.019.1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,88	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	6,03	"	Calculation ⁽¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	4,85	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	0,98	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,24	AOAC 985.29:2003 ⁽²⁾⁽¹⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	90	Regulation, appendix B ^{(1)(6), (1)}	Calculation ⁽⁶⁾
Energy [kJ/100g]	373	Regulation, appendix B ^{(1)(6), (1)}	Calculation ⁽⁶⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,815	VMMET 867	ICP/MS

⁽¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



THAI RED CURRY SOUP

Chef description:

Thai red curry soup has typical Thai flavours with exotic fruit notes, sweet peppers, chili and a hint of garlic. A mix of chili and ginger provides the heat in the soup that is balanced with cream and finished with sesame oil. A pure vegetarian soup.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, Thai red curry paste, pineapples, peach, oil flour mix, salt, vegetable stock, sesame oil, cream

List of allergens:

May contain nuts

May contain lactose

May contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	6,98	SRPS E 28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,42	SRPS EN ISO 12966-1:2015	GC/MS
Carbohydrates content [g/100g]	6,53	"	Calculation ⁽¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	4,61	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	0,76	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,15	AOAC 965.29:2003 ⁽¹⁾⁽²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	94	Regulation, appendix 5 ⁽¹⁾⁽²⁾	Calculation ⁽¹⁾
Energy [kJ/100g]	391	Regulation, appendix 5 ⁽¹⁾⁽²⁾	Calculation ⁽¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,003	VMMET 067	ICP/MS

⁽¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



CREAM OF FENNEL SOUP

Chef description:

Cream of fennel soup is a northern European soup made with fresh fennel onion potatoes and a hint of garlic. The white wine gives the extra flavour with the cream the silky finish. A tasty vegetarian soup for any season.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, oil flour mix, salt, vegetable stock, fennel, pepper, cream, white wine

List of allergens:

May contain nuts

May contain lactose

May contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,97	SRPS E 28 015-1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,68	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,17	11	Calculation 11
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	2,12	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,42	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,27	AOAC 985.29-2003 11b	Enzymatic, gravimetric Method
Energy [kcal/100g]	93	Regulation, appendix 8 11b 11	Calculation 11
Energy [kJ/100g]	383	Regulation, appendix 8 11b 11	Calculation 11
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,063	VMMET 867	ICP/MS

¹¹Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



ARABIC CHICKPEA SOUP

Chef description:

Arabic chickpea soup or Lablabi (taste of Beirut). We took all the flavours of this classic recipe with the chickpeas, vegetables and spices and created a blended silky soup. A vegetarian lacto-free basic product that can be altered for local preference.

List of ingredients:

Vegetable oil, olive oil, garlic, onion, potato, chickpea, water, carrots, green peas, cumin powder, lemon salt, salt, vegetable stock, pepper

List of allergens:

*May contain nuts
May contain gluten*

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,95	SRPS E.28.015:1993	Boehlet with previous list
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,37	SRPS EN ISO 12966-1:2015	GCFID
Carbohydrates content [g/100g]	5,27	¹⁾	Calculation ¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,66	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	2,94	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	4,07	AOAC 985.29:2003 ²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	113	Regulation, appendix 8 ³⁾ ¹⁾	Calculation ¹⁾
Energy [kJ/100g]	466	Regulation, appendix 8 ³⁾ ¹⁾	Calculation ¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,305	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



INDIAN CHICKPEA SOUP

Chef description:

Indian chickpea soup or Chana Masala. We took all the flavours of this classic recipe with the chickpeas, vegetables and Indian spices and created a blended silky soup. A vegetarian lacto-free basic product that can be altered for local preference.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, chickpea, carrots, garam masalla, curry powder, salt, vegetable stock, pepper

List of allergens:

*May contain nuts
May contain gluten*

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	9,51	SRPS E 28 015:1993	Soxhlet with previous kit
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,12	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	5,13	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,51	VM/MET 938	IC
Proteins content (N*6,25) [g/100g]	2,93	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	4,02	AOAC 985.29:2003 ¹⁰⁾	Enzymatic gravimetric Method
Energy [kcal/100g]	126	Regulation, appendix 8 ¹⁰⁾ ¹¹⁾	Calculation ²⁾
Energy [kJ/100g]	521	Regulation, appendix 8 ¹⁰⁾ ¹¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,048	VM/MET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



CREAM OF CAULIFLOWER SOUP

Chef description:

Cream of cauliflower cream soup is a silky white cream soup made with fresh cauliflower, potato, onion, a hint of garlic and nutmeg. The vegetarian cream and the double-blend gives it the elegant smooth finish. A vegetarian, gluten-free product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, cauliflower, salt, vegetable stock, pepper, cream, nutmeg

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,76	SRPS E.28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,08	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	2,01	1)	Calculation 4)
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,39	VM/MET 938	IC
Proteins content (N*6,25) [g/100g]	1,37	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,35	AOAC 985.29:2003 (15)	Enzymatic, gravimetric Method
Energy [kcal/100g]	86	Regulation, appendix 8 (18) 1)	Calculation 4)
Energy [kJ/100g]	355	Regulation, appendix 8 (18) 1)	Calculation 4)
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,19	VM/MET 887	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



BASIC BEETROOT SOUP

Chef description:

Basic beetroot soup is our approach of a silky vegetarian Polish Borscht. Made with fresh beet roots potato onion, garlic and root vegetables. The typical dark coloured soup with its earthy rich flavours is a classic soup widely appreciated. A vegetarian, gluten free and lacto free product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, beetroot, carrots, flour oil mix, salt, vegetable stock, pepper, bay leaf

List of allergens:

May contain nuts

May contain lactose

May contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	4,85	SRPS E 28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	0,61	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	4,06	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	2,84	VMMET 908	IC
Proteins content (N*6,25) [g/100g]	0,97	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,71	AOAC 985.29:2003 ¹⁸⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	67	Regulation, appendix B ¹⁹⁾ ¹⁾	Calculation ²⁾
Energy [kJ/100g]	279	Regulation, appendix B ¹⁹⁾ ¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,268	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



CREAM OF GREEN ASPARAGUS SOUP

Chef description:

A classic European soup that found its place all over the world. Using only fresh asparagus in combination with green peas avoids earthy flavours and hints of bitterness. A double-blend together with a hint of lemon and lots of vegetarian cream provides you with a classy, elegant silk soup.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, green fresh asparagus, green peas, lemon salt, salt, vegetable stock, pepper, cream

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,73	SRPS E Z8.015.1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,99	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,35	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,23	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,04	AOAC 985.29-2003 ¹⁹⁷⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	91	Regulation, appendix B ¹⁹⁸⁾ ¹⁾	Calculation ²⁾
Energy [kJ/100g]	376	Regulation, appendix B ¹⁹⁸⁾ ¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,933	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



SWEET POTATO ALMOND CREAM SOUP

Chef description:

Sweet potato almond cream soup, is a winter soup or festive soup with a combination of sweet potatoes, cream, and toasted almonds, finished with a hint of nutmeg and finalized with rich cinnamon. A vegetarian, gluten free product for the festive season.

List of ingredients:

Vegetable oil, garlic, onion, sweet potato, water, toasted almonds, carrots, salt, vegetable stock, pepper, cream, cinnamon

List of allergens:

*May contain nuts
May contain lactose*

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	6,49	SRPS E Z8 015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,20	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	5,82	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	4,75	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,24	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,37	AOAC 985.29:2003 ¹⁶⁷⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	91	Regulation, appendix B ¹⁸⁶⁾ ¹⁾	Calculation ²⁾
Energy [kJ/100g]	379	Regulation, appendix B ¹⁸⁶⁾ ¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,978	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



LENTIL CHAMPIGNON CREAM SOUP

Chef description:

Lentil Champignon cream soup is an Italian recipe of classic lentils and fresh Champignons. Rich flavours of the vegetables and lentils combined with the elegant notes from the champignons turn this fine blended soup into an elegant creamy vegetarian gluten free product.

List of ingredients:

Vegetable oil, garlic, onion, lentil, nutmeg, mushrooms, oregano, carrots, water, salt, vegetable stock, pepper, cream

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	8,50	SRPS E Z8.015.1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,83	SRPS EN ISO 12066-1:2015	GC/FID
Carbohydrates content [g/100g]	4,64	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,45	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,93	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,33	AOAC 985.29:2003 ¹⁾²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	107	Regulation, appendix B ¹⁾²⁾	Calculation ²⁾
Energy [kJ/100g]	445	Regulation, appendix B ¹⁾²⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,97	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



ARABIC LENTIL CUMIN SOUP

Chef description:

Arabic lentil cumin soup Shorbat Adas, is a Middle Eastern soup where we took all the flavours of this typical recipe with the lentils, vegetables and spices including cumin and created a blended silky soup. A vegetarian lacto-free basic product that can be altered to local flavour profile.

List of ingredients:

Vegetable oil, olive oil, garlic, onion, lentil, water, green beans, green peas, carrots, salt, vegetable stock, pepper, cumin, lemon salt

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,35	SRPS E.ZB 015-1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	0,99	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	5,55	11	Calculation 11
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,88	VMMET 008	IC
Proteins content (N*6,25) [g/100g]	2,31	SRPS ISO 1871:2012	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,39	AOAC 985.29.2003 110)	Enzymatic, gravimetric Method
Energy [kcal/100g]	102	Regulation, appendix 3 110) 11	Calculation 11
Energy [kJ/100g]	425	Regulation, appendix 3 110) 11	Calculation 11
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,26	VMMET 057	ICP/MS

11)Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



SOUR VEGETABLE LENTIL SOUP

Chef description:

Sour vegetable lentil soup, is a south German countryside recipe that brings back memories of childhood simple comfort food. Rich in vegetable taste with well-balanced vinegary-notes combined with peppery and sweet elements. A vegetarian gluten-free and lacto-free product

List of ingredients:

Vegetable oil, garlic, onion, potato, lentil, water, carrots, salt, vegetable stock, pepper, green beans, green peas, sugar, vinegar white, lemon salt

List of allergens:

May contain nuts

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,35	SRPS E.28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	0,86	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	6,32	°	Calculation ⁽¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,84	VMMET 838	IC
Proteins content (N*6,25) [g/100g]	2,65	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,51	AOAC 985.29:2003 ⁽¹⁾⁽²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	107	Regulation, appendix 5 ⁽¹⁾⁽⁴⁾ ⁽⁵⁾	Calculation ⁽¹⁾
Energy [kJ/100g]	445	Regulation, appendix 5 ⁽¹⁾⁽⁴⁾ ⁽⁵⁾	Calculation ⁽¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,18	VMMET 867	ICP/MS

⁽¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



ORIGINAL ITALIAN TOMATO SOUP

Chef description:

Original Italian tomato soup has rich tomato flavours due to 25% oven-dried tomatoes with typical Italian spices, from a hint of garlic, sweet onion, olive oil, oregano and basil. Available as silky sauce or coarse version. A gluten-free, lacto-free vegetarian product

List of ingredients:

Vegetable oil, olive oil, garlic, onion, basil, tomato, oregano, pizza mix, tomato cubes, water, salt, vegetable stock, pepper

List of allergens:

May contain nuts

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	4,91	SRPS E.ZH.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	0,67	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,97	"	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	3,76	VMMET 93B	IC
Proteins content (N*6,25) [g/100g]	1,34	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,01	AOAC 985.29:2003 ¹⁰⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	69	Regulation, appendix 8 ¹⁰⁾ , ¹¹⁾	Calculation ²⁾
Energy [kJ/100g]	288	Regulation, appendix 8 ¹⁰⁾ , ¹¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,585	VMMET 867	ICPMS

²⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



CHUNKY TOMATO ARABIATA SOUP

Chef description:

Chunky tomato Arabiata soup is a rich tomato soup with balanced spices from chilli and hot paprika with enhanced with 20% oven-dried tomatoes and typical Italian spices, from a hint of garlic to sweet onion, olive oil, oregano and basil. A gluten-free, lacto-free vegetarian product.

List of ingredients:

Vegetable oil, olive oil, garlic, onion, basil, oregano, tomato, tomato cubes, chili flakes, chilli powder, pizza mix, water, salt, vegetable stock, pepper

List of allergens:

May contain nuts

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	5,88	SRPS E 20.015:1993	Spectel with previous th
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	0,81	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	4,04	1)	Calculation 4)
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	3,96	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,39	SRPS ISO 1071:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,74	ADAC BBS 29:2003 11)	Enzymatic, gravimetric Method
Energy [kcal/100g]	78	Regulation appendix 8 12) 1)	Calculation 4)
Energy [kJ/100g]	324	Regulation appendix 8 13) 1)	Calculation 4)
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,468	VMMET 807	ICPMS

1) Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



CREAM TOMATO WITH JUNIPER BERRIES SOUP

Chef description:

Cream tomato with Juniper berries soup is an elegant “British style” creamy tomato soup still rich on the tomato with increased 35% oven dried tomatoes to compensate for the sweetness of the vegetarian cream. The added traditional roasted Juniper berries are the trademark for the British style Creamy tomato soup. A gluten-free vegetarian soup

List of ingredients:

Vegetable oil, garlic, onion, tomato paste, water, oregano, basil, pizza mix, salt, cream, vegetable stock, pepper, tomato cubes, Juniper berries

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	6,75	SRPS E.Z8.015.1993	Sochlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,45	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,71	11	Calculation 11
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	3,64	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,74	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,93	AOAC 985.29:2003 1001	Enzymatic, gravimetric Method
Energy [kcal/100g]	86	Regulation, appendix B 1181 11	Calculation 11
Energy [kJ/100g]	358	Regulation, appendix B 1181 11	Calculation 11
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,403	VMMET 867	ICP/MS

11 Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



FRESH CHAMPIGNON CREAM SOUP

Chef description:

Fresh Champignon cream soup is a fine-blended silky cream soup made with only fresh Champignon mushrooms, a hint of garlic and nutmeg, sweet onion and potatoes. The vegetarian cream gives the elegant finish. A gluten-free vegetarian soup.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, champignon fresh, salt, vegetable stock, pepper, cream, nutmeg

List of allergens:

May contain nuts

May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,82	SRPS E 28.015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,05	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,33	"	Calculation ¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,09	VMMET 936	IC
Proteins content (N*6,25) [g/100g]	1,34	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,46	AOAC 985.29:2003 ¹⁵⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	92	Regulation, appendix 8 ¹⁵⁾ ¹⁾	Calculation ¹⁾
Energy [kJ/100g]	380	Regulation, appendix 8 ¹⁵⁾ ¹⁾	Calculation ¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,21	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



WILD MUSHROOM CREAM SOUP

Chef description:

Wild mushroom cream soup is a rich-flavoured cream soup made with Chanterelle mushrooms, mixed forest mushrooms and fresh Champignon mushrooms, a hint of garlic and nutmeg, sweet onion and potatoes. The vegetarian cream gives an elegant finish. Our semi silky soups have a 30% coarse mushroom visibility.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, champignon fresh, salt, vegetable stock, pepper, cream, wild mushroom mix, chanterelle mushrooms, flour oil mix

List of allergens:

*May contain nuts
May contain lactose
May contain gluten*

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,56	SRPS E 28.019.1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,93	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	3,07	"	Calculation ¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,09	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,38	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,6	AOAC 985.29:2003 ¹⁾⁽²⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	89	Regulation, appendix 6 ¹⁾⁽³⁾	Calculation ¹⁾
Energy [kJ/100g]	368	Regulation, appendix 6 ¹⁾⁽³⁾	Calculation ¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,987	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



WHITE CELERIAC CREAM SOUP

Chef description:

White celeriac cream soup is an elegant double-blended soup with lots of flavour from the celeriac, hints of nutmeg and pepper. The rich vegetarian cream provides the soup with the elegant finish. A Vegetarian product.

List of ingredients:

Vegetable oil, garlic, onion, potato, water, celeriac, salt, vegetable stock, pepper, cream, nutmeg, flour oil mix

List of allergens:

May contain nuts

May contain lactose

May contain gluten

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	8,86	SRPS E ZB 015:1993	Sohlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,05	SRPS EN ISO 12966-1:2015	GCFID
Carbohydrates content [g/100g]	3,54	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,91	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	0,95	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	2,03	AOAC 985.29:2003 ¹⁰⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	102	Regulation, appendix 8 ¹⁵⁶⁾ ¹⁾	Calculation ²⁾
Energy [kJ/100g]	420	Regulation, appendix 8 ¹⁵⁶⁾ ¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,007	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



RED CAPSICUM CREAM SOUP

Chef Description:

Red capsicum cream soup is the perfect Autumn soup, rich in roasted red capsicum that provides a hint of Smoky flavours. The chilli flakes provides a little kick in the aftertaste that is surrounded by the finishing cream. A vegetarian gluten-free product for the Fall.

List of ingredients:

Vegetable oil, olive oil, garlic, onion, potato, water, red capsicum, paprika powder, Salt, vegetable stock, pepper, cream, tomato paste, chilli powder

List of allergens:

May contain nuts

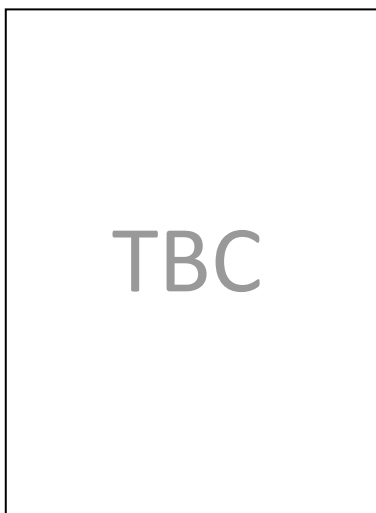
May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,76	SRPS E 28.015.1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,08	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	2,01	11	Calculation ¹¹
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,39	VM/MET 938	IC
Proteins content (N*6,25) [g/100g]	1,37	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,35	AOAC 985.29:2003 ¹⁹⁷	Enzymatic, gravimetric Method
Energy [kcal/100g]	86	Regulation, appendix 8 ¹⁹⁸ 11	Calculation ¹¹
Energy [kJ/100g]	355	Regulation, appendix 8 ¹⁹⁸ 11	Calculation ¹¹
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,19	VM/MET 867	ICP/MS

¹¹Outside the scope of accreditation

Current packing:



- 2.5 litre pack*
- 1 year shelf-life*
- No artificial colours*
- No artificial flavours*
- No additives*
- Bespoke recipe*
- Tailor-made*
- Small controlled batches*

Serving suggestion:



YELLOW CAPSICUM CREAM SOUP

Chef Description:

Yellow capsicum cream soup is an elegant soup with delicate flavours in combination with sweet onions, garlic and potatoes. A double-blend with a hint of curcuma and the vegetarian cream provide the elegant finish. A vegetarian gluten-free product for Autumn

List of ingredients:

Vegetable oil, olive oil, garlic, onion, potato, water, yellow capsicum, curcuma powder, salt, vegetable stock, pepper, cream

List of allergens:

May contain nuts

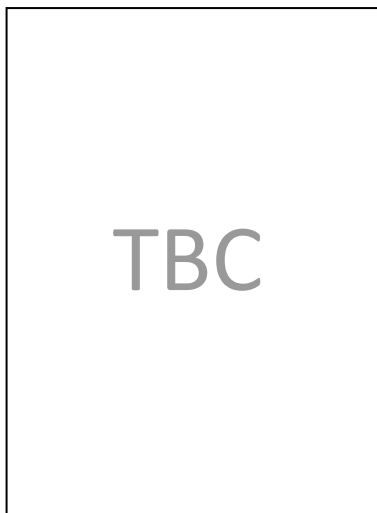
May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	7,76	SRPS E ZB 015:1993	Soxhlet with previous kh
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	2,08	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	2,01	¹⁾	Calculation ²⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	1,39	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	1,37	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,35	AOAC 985.29.2003 ¹⁵⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	86	Regulation, appendix 8 ¹⁶⁾ ¹⁾	Calculation ²⁾
Energy [kJ/100g]	355	Regulation, appendix 8 ¹⁶⁾ ¹⁾	Calculation ²⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	1,19	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



YELLOW CAPSICUM COCONUT CREAM SOUP

Chef description:

Yellow capsicum coconut cream soup is a slightly more exotic soup with delicate flavours in combination with sweet onions, garlic and potatoes. A double-blend a hint of curcuma and the extra coconuts gives a different spin on the cream soup. A vegetarian gluten-free product for Autumn

List of ingredients:

Vegetable oil, olive oil, garlic, onion, potato, water, yellow capsicum, curcuma powder, salt, vegetable stock, pepper, cream, coconut flakes

List of allergens:

May contain nuts

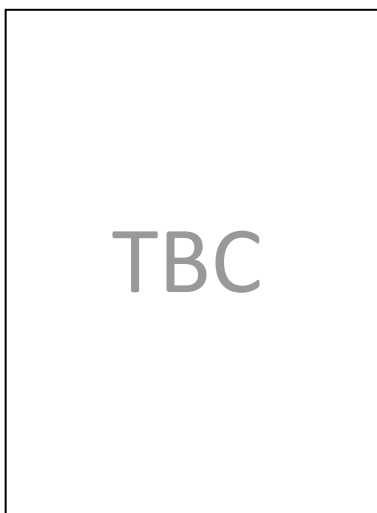
May contain lactose

Nutritional information:

Analysis	Result	Methods	
Fat content [g/100g]	6,59	SRPS E 28.018.1993	Soxhlet with previous th
Saturated fatty acids content (C6:0, C8:0, C10:0, C11:0, C12:0, C13:0, C14:0, C15:0, C16:0, C17:0, C18:0, C20:0, C21:0, C22:0, C23:0, C24:0) [g/100g]	1,88	SRPS EN ISO 12966-1:2015	GC/FID
Carbohydrates content [g/100g]	6,03	''	Calculation ¹⁾
Sugar content (Sucrose, Glucose, Fructose, Maltose and lactose) [g/100g]	4,85	VMMET 938	IC
Proteins content (N*6,25) [g/100g]	0,98	SRPS ISO 1871:2013	Volumetry
The content of dietary fiber not including fractions low molecular weight [g/100g]	1,24	AOAC 985.29:2003 ¹⁰⁾	Enzymatic, gravimetric Method
Energy [kcal/100g]	90	Regulation, appendix 8 ¹⁴⁾ , ¹⁾	Calculation ¹⁾
Energy [kJ/100g]	373	Regulation, appendix 8 ¹⁴⁾ , ¹⁾	Calculation ¹⁾
Salt content (Na*2,5) - calculated over sodium content [g/100g]	0,815	VMMET 867	ICP/MS

¹⁾Outside the scope of accreditation

Current packing:



2.5 litre pack

1 year shelf-life

No artificial colours

No artificial flavours

No additives

Bespoke recipe

Tailor-made

Small controlled batches

Serving suggestion:



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