



THE FRESH ADVANTAGE OF FROZEN

HEINZ SOUPS are frozen at the peak of freshness, preserving flavor integrity and nutritious ingredients.

Kraft*Heinz*
FOODSERVICE
www.kraftheinz-foodservice.com



FROZEN PRODUCTS CAN HELP DELIVER VALUE FOR OPERATORS FOCUSED ON SOLUTIONS FOR FRESHNESS, STORAGE, AND PREPARATION:

LOOKING FOR THE FRESHEST TASTE AND NUTRITION?

More flavor: Flash-freezing vegetables locks in their just-picked flavor and texture

Locked in nutrients: Flash-freezing vegetables maintains nutritional values at a higher percentage than canned or even fresh vegetables

Frozen soups allow you to carry a diverse mix of soups to satisfy customer demand and keep their menu rotation fresh

LOOKING TO BALANCE REFRIGERATED AND FROZEN STORAGE?

No preservatives: Since freezing keeps our soups fresh naturally, we don't need to use added preservatives

Refrigerated storage requires more maintenance, as shelf life requires frequent inventory turnover

HEINZ frozen soups can be refrigerated up to 48 hours after the soup had been thawed

LOOKING TO STREAMLINE PREPARATION AND MAINTAIN A HIGH QUALITY, CONSISTENT ENTRÉE?

Less costly: The handling and availability of fresh vegetables results in surcharges from suppliers

Preparing HEINZ frozen soups take minutes not hours! Cost per ounce is measureable every time

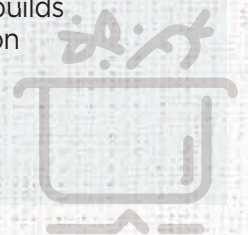


DID YOU KNOW ABOUT HEINZ SOUPS?

HEINZ soups allows you to carry a diverse mix of soups to satisfy customer demand and keep their menu rotation fresh

With **HEINZ** frozen soups, you have more time to focus on presentation and customization

HEINZ frozen soups can be used as an ingredient - Please visit www.kraftheinz-foodservice.com to see other recipe builds and more information



For more products and recipe development, check out our Kraft Heinz Foodservice website: www.KraftHeinz-Foodservice.com

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