

Where We Start . . .

Low-Sodium, Low-Fat Soups and Sauces that are High in Taste and Satisfaction

We created a new line of low-sodium, low-fat soups and sauces for the healthcare industry. The soups meet the nutritional requirements of modified diets but are so full bodied, full flavored and good tasting they work equally well on regular menus.

There is no other product line available on a national or regional level that can equal *Eccles & Franklin's* combination of quality, taste and value for the money. These products are available in 1 or 2 gallon bags with USDA nutritional labels, 4 gallons to a box, refrigerated and ready to heat and serve. Food service directors are impressed with the quality, consistency, taste and the way they hold up after retherming.



Where We Finish . . .



Eccles & Franklin Soups and Sauces are produced in Virginia, New York and California.

For more information call Carrine toll-free at 1-877-404-1122 or email our sales team at info@ecclesandfranklin.com.



*Eccles & Franklin*TM
SOUPS AND SAUCES

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Introducing a new line of flavorful, low fat/low sodium soups and sauces created by our award-winning chef for *Eccles & Franklin*. Fresh ingredients, great taste and good for you. You can't beat that.



Soups

- **Minestrone** – Italian inspired classic of natural beef broths, an array of fresh vegetables, pasta and low sodium ham.
- **Vegan Minestrone** – Roasted vegetable & garlic broth, assorted vegetables and fine herbs.
- **Vegetable-Sirloin** – Hearty vegetables with sirloin tips.
- **Vegan Vegetable** – Roasted vegetable and tomato based broth with assorted sautéed vegetables, roasted garlic and fresh herbs.
- **Southwestern Black Bean** – Zesty Southwestern flavors of smoked tomato, fire roasted chili peppers, fresh lime, cilantro and spices.
- **Beef Barley** – Beef based soup with ground sirloin, tender barley and sautéed mirepoix.
- **Turkey & Wild Rice** – Diced turkey with long grain white and wild rice, mirepoix and sage.
- **Chicken Noodle** – Diced white and dark chicken, egg noodles and light flavors of sage and thyme.
- **Split Pea** – Split peas cooked in a flavorful broth, finished with light cream.
- **Lentil-Rice** – Green lentils and long grain rice, roasted mirepoix and a hint of ham.
- **Cream of Mushroom** – Earthy flavors of fresh mushrooms, white mirepoix & roasted garlic.
- **Cream of Celery** – Sautéed celery combined with onion and carrot, light cream and thyme.
- **Cream of Chicken** – Rich chicken velouté with diced white and dark meat, sautéed mirepoix and spices.
- **Cream of Potato** – Chowder based soup with diced russet potatoes finished with basil pesto.

- **Potato-Cheese** – Chowder based soup with russet potatoes and low sodium cheddar cheese.
- **Cream of Broccoli** – Cream based broccoli soup with a touch of buttermilk.
- **Vegetarian Chili** – Hearty tomato based chili with zucchini, peppers, onion, carrot, mushroom & kidney beans with flavors of garlic and cumin.
- **New England Clam Chowder** – Tender clams, diced russet potatoes and garden mirepoix in a velvety velouté with light cream and fresh herbs.

Sauces

- Bolognese, Creole, Curried Plum, Vegan Primavera, Alfredo, Roasted Tart Apple and Vidalia Onion Gravy, Poultry, Pork and Sausage Gravy, Natural Chicken, Beef and Vegetable Broths.

All sauces and gravies are low in sodium and fat but rich in taste, flavor and aroma.



230 mg sodium



1.5 grams of fat



0 trans fat



Hitting the numbers is easy.

Making the numbers taste good is hard.

230 mg of sodium, 1.5 grams of fat, 0 grams of trans fat. We start making our soups and sauces to meet the numbers the RD demands. But we won't put our label on the product until we satisfy the taste requirements our executive chef demands.

Often gluten, dairy and lactose free.

Always rich in flavor.

In addition to being low in sodium, low in fat, our soups and sauces are often organic and often gluten, dairy and lactose free. We take pride in creating rich tasting products that have absolutely no trans fats, no hydrogenated fats, artificial flavors, colors or preservatives.

All soups and sauces are appropriate for heart-healthy and regular diets. They are hearty and flavorfully made from recipes low in sodium and fat.