Arctic Gardens.

LESS WATER, MORE FLAVOUR!

Vacuum-packed preparation using less liquid for **superior-quality** canned vegetables.





A UNIQUE PROCESS

Enhance your salads or cooked dishes with the superior quality of vacuum-packed canned vegetables.

So many uses...

- ▶ **Cold:** Al dente texture, perfect for salads
- ▶ Hot: Vegetables remain intact and delicious



ARCTIC GARDENS
Whole grain corn
27117
6 x 2.84L

Nutrition Facts Valeur nutritive Per 1/2 cup (125 mL) pour 1/2 tasse (125 mL)		
Calories 90	% Daily Value* * valeur quotidienne*	
Fat / Lipides 1 g	1 %	
Saturated / saturés 0 g + Trans / trans 0 g	0 %	
Carbohydrate / Glucides		
Fibre / Fibres 2 g	7 %	
Sugars / Sucres 4 g	4 %	
Protein / Protéines 2 g		
Cholesterol / Cholestéro	1 0 mg	
Sodium 105 mg	5 %	
Potassium 175 mg	4 %	
Calcium 0 mg	0 %	
Iron / Fer 0.3 mg	2 %	
*5 % or less is a little, 15 % or more is a fot *5 % ou moins c'est pour 15 % ou plus d'est beaucoup		



ARCTIC GARDENS
Chunky beets
27116
6 x 2.84L

Valeur nutritive Nutrition Facts pour 1/2 tasse (125 ml) Per 1/2 cup (125 ml)		
Calories 40	% valeur quotidienne * % Daily Value *	
Lipides / Fat 0 g	0 %	
saturés / Saturated 0g + trans / Trans 0g	0 %	
Glucides / Carbohydrate 9 g		
Fibres / Fibre 2 g	7 %	
Sucres / Sugars 6 g	6 %	
Protéines / Protein 1 g		
Cholestérol / Cholesterol 0 mg		
Sodium 15 mg	1 %	
Potassium 250 mg	5 %	
Calcium 10 mg	1 %	
Fer / Iron 0.3 mg	2 %	
* 5% ou moins c'est peu. 15% ou plus c'est beaucoup * 5% or less is a little. 15% or more is a lot		

VACUUM-PACKED Process

A process with exclusive benefits that are the result of a technology that PRESERVES THE FLAVOUR.



Vegetables keep all of their organoleptic qualities because they are vacuum-cooked in very little liquid.

- ▶ Texture: firmer, holds together better
- ▶ Taste: fresh flavour maintained
- ▶ Shelf Life: longer than fresh or frozen products