

Using Chef Francisco and Truesoups Frozen Soup will Save You Money in Kitchen Energy Costs!

Variety	Total Cook Time (mins)	Total Natural Gas Usage	Approximate Cost of Gas Using \$9.50/MMbtu	Approximate \$ Savings Vs Scratch Stock (per tub)	Cost of Energy Used 10 case a week Operator	Annual Savings 10 case a week Operator Vs Scratch	% Energy Reduction Vs Scratch Stock*
Chicken Noodle - Tub (Frozen State)	18.3	0.009785	\$ 0.093	\$ 0.36	\$ 193.35	\$ 726.59	79%
Chicken Noodle - Bag (Frozen State)	37.1	0.019158	\$ 0.182	\$ 0.27	\$ 378.56	\$ 541.38	59%
Chicken Noodle - Scratch Base	51.7	0.020188	\$ 0.192	\$ 0.26	\$ 398.91	\$ 521.03	57%
Chicken Noodle - Scratch Stock	247.7	0.046556	\$ 0.442	na	\$ 919.95	na	na

* this indicates energy savings only in preparation; factory energy usage is not included

Third Party Testing Confirms Energy and \$ Savings, Using Prepared Frozen Soup vs. Scratch

- **Independent testing was conducted with the Gas Technology Institute to determine how much energy can be saved in the kitchen by using frozen soup.**
- **GTI found that in all instances, operators will save both gas and money when using frozen soup versus scratch or a scratch base combo.**
- **Results of the third party testing are represented in the table above. Please contact your Heinz Sales Representative with questions.**

