



**Goodly Foods** makes delicious soups, stews and sauces by repurposing surplus produce and creating unique community employment opportunities.

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**NUTRITION FACTS**  
**VALEUR NUTRITIVE**

Per 1 cup (250ml) pour 1 tasse (250 ml)

<b>Calories 60</b>	<b>% Daily Value*</b>
	<b>% valeur quotidienne*</b>
<b>Fat / Lipides</b> 0 g	0%
Saturated / saturés 0 g	
+ Trans / trans 0 g	0%
<b>Carbohydrate / Glucides</b> 14 g	
Fibre / Fibres 4 g	14%
Sugars / Sucres 3 g	3%
<b>Protein / Protéines</b> 2 g	
<b>Cholesterol / Cholestérol</b> 0 g	
<b>Sodium</b> 320 g	14%
Potassium 600 mg	13%
Calcium 50 mg	4%
Iron / Fer 1 mg	6%

\* 5% or less is **a little**, 15% or more is **a lot**

\* 5% ou moins c'est **peu**, 15% ou plus c'est **beaucoup**



**PRODUCT INFORMATION**

**Size:** 500 ml Deli Container

**Case:** 18 500 ml/case = 9 litres 15" x 10" x 10"

**Locally Made, Lovingly Sourced**

Made in Vancouver, BC

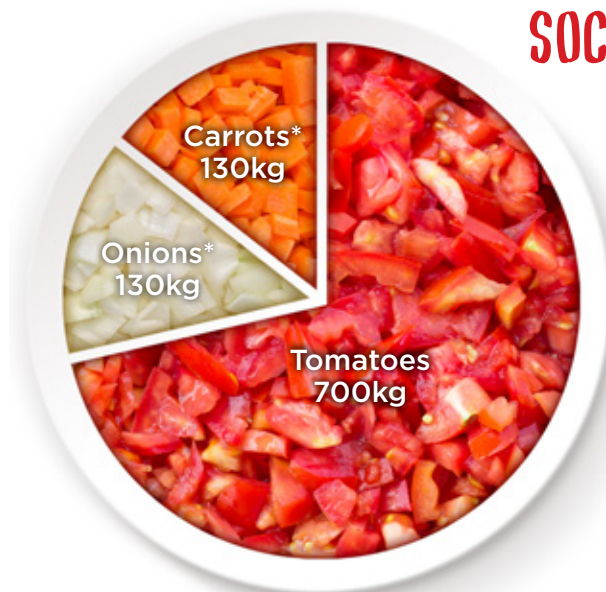
Our delicious **Hearty Tomato Vegetable Soup** was developed by celebrated Vancouver Chef, **Karen Barnaby**.

The ingredients are simple – tomatoes, onions, carrots, celery, granulated garlic, and salt – but the flavours are classic and comforting.

The richness of the tomatoes stands out while the chunky vegetable pieces offer texture and added flavour.

With each of our products, every attempt is made to create as little waste as we can, using seeds and skins wherever possible.

Use within 21 days or put in freezer. Keep Refrigerated, heat to serve.



Up to **1000 kg** of produce repurposed with **462 kg** of CO2 emissions averted

**SOCIAL & ENVIRONMENTAL IMPACT WITH EVERY 1000 LITRES SOUP MADE**



A portion of **every batch made is donated** to local food banks



**Over 80 hours** of supported, living wage employment

As a social enterprise Goodly Foods is creating unique employment opportunities while repurposing surplus produce. Through our partnership with H.A.V.E. Culinary Training Society we offer food industry jobs for people who experience barriers to employment.

\*We make every effort to source surplus carrots and onions when available, often seasonally.