

Prepare your recipes with ease using LeGoût® Cream
Soup Base—now with instant thickening starch

INSTANT STARCH.
EASY Prep.



LeGoût®

Get started! LeGoût® Cream Soup Base now has instant thickening starch for easy prep:

1. Gradually whisk sauce mix into water until smooth
2. Add other cooked ingredients if desired
3. Heat to 165°F for 1 minute, stirring occasionally. Do not boil.

This clean formula delivers a smooth, thick-and-creamy texture with a rich and balanced dairy flavor. Its superior stability works even better than from scratch, withstanding heat in soups, sauces, dips and entrées—and performing great in cold applications prior to heating.

- Vegetarian
- Gluten-free
- No added MSG*
- Meets our highest nutritional standards for sodium

NOW WITH INSTANT
STARCH



DESCRIPTION	GTIN	Pack Size
LeGoût® Cream Soup Base	10037500000329	6/25.22 oz
LeGoût® Cream Soup Base	10037500000541	1/22.5 lb

For more details and recipe ideas visit [ufs.com](https://www.ufs.com)

*Except those with naturally occurring glutamates.

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