



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 (250 mL)
pour 1 tasse (250 mL)

Calories 45	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0 g	0%
Saturated / saturés 0 g	
+ Trans / trans 0 g	0%
Carbohydrate / Glucides 9 g	
Fibre / Fibres 3 g	11%
Sugars / Sucres 5 g	5%
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 480 mg	21%
Potassium 350 mg	7%
Calcium 30 mg	2%
Iron / Fer 0.75 mg	4%

* 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: 4 Litre Poly Sous Vide Bags 12" x 18"
Case: 5 bags / case = 20 litres 15" x 10" x 10"
Locally Made, Lovingly Sourced
Made in Vancouver, BC

Our delicious **Beautiful Beet Soup** was developed by celebrated Vancouver Chef, **Karen Barnaby**.

The ingredients are simple – water, red beets, carrots, onions, celery, cider vinegar, salt, and dried dill – but the flavours are classic and satisfying.

The earthiness and natural sweetness of the beets stand out while the spices, cider vinegar and 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 28 days or put in freezer. Keep refrigerated, heat to serve.



Up to **401 kg** of produce repurposed with
176 kg of CO2 emissions averted

SOCIAL & ENVIRONMENTAL IMPACT WITH EVERY 1000 LITRES OF 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, onions, and celery when available, often seasonally.