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WELCOME TO GOODLY.™ We make incredibly great-tasting, wholesome food using surplus produce that would have otherwise gone to waste. Those slightly imperfect tomatoes, excess squash, oversupply of potatoes, beets and other hearty vegetables make excellent soups, stews and irresistibly nourishing meals. Try us and enjoy the beauty of Good Food!



DUTRITION FACTS VALEUR DUTRITIVE

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

L-SIMPIAG /II	6 Daily Value* 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 4 g	4%
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 430 mg	19%
Potassium 450 mg	10%
Calcium 30 mg	2%
Iron / Fer 0.5 mg	3%

^{* 5%} or less is a little, 15% or more is a lot



PRODUCT INFORMATION

Size: 4 Litre Poly Sous Vide Bags 12" x 18"

Case: 5 bags / case = 20 litres 15" x 10" x 10"

Lovingly Made, Locally Produced

Made in Vancouver, BC

Our delicious Classy Carrot Soup was developed by celebrated Vancouver Chef, Karen Barnaby.

Goodly Foods philosophy is to use as close to 100% of the ingredients we receive as possible and this soup is partially made from perfectly wholesome and edible carrot trimmings.

They are paired with yams and apples to add sweetness and a rich texture. Onions amplify the savoury notes. The soup is pureed to a velvety smoothness.

It is then lightly salted and seasoned with cumin and Mexicanstyle chili powder for an aromatic and slightly spicy finish.

Keep refrigerated. Use within the best before date or freeze. Heat to 74°C to serve.



Up to 197 kg of produce repurposed with 87 kg of C02 emissions averted

SOCIAL & ENVIRONMENTAL IMPACT WITH EVERY 1000 LITRES OF SOUP MADE



A portion of every batch made is donated to local food charities



Over 80 hours of supported, living wage employment

In addition to making exceptional food, Goodly™ is a unique social enterprise right down to its core. We employ and pay a living wage to our workers who have barriers to traditional employment. On top of learning valuable and marketable skills and being able to support themselves and their families, they make food they are extremely proud to serve.



^{* 5%} ou moins c'est **peu**, 15% ou plus c'est **beaucoup.**