

Hellogoodly.ca info@hellogoodly.ca 604.256.4663





**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!





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## **NUTRITION FACTS VALEUR NUTRITIVE**

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

	Daily Value* uotidienne*
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%

<sup>\* 5%</sup> or less is a little, 15% or more is a lot



## PRODUCT INFORMATION

Size: 500 ml Deli Container

**Case:** 8 500ml/case = 4 litres L 10" x W 10" x H 7"

Shelf Life: 42 days

**Lovingly Made, Locally Produced** 

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.

## SOCIAL & ENVIRONMENTAL IMPACT WITH EVERY 1,000 LITRES OF SOUP MADE





Up to **401 kg**of produce
repurposed
with **176 kg**of C02
emissions
averted



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



Goodly provides 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.

<sup>\* 5%</sup> ou moins c'est **peu**, 15% ou plus c'est **beaucoup.**