

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!





Hellogoodly.ca info@hellogoodly.ca 604.256.4663

@GOODLYFOODS

## **NUTRITION FACTS VALEUR NUTRITIVE**

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

Valui 63 UU	% Daily Value*
Fat / Lipides 0 g	0%
Saturated / saturés 0 g + Trans / trans 0 g	0%
Carbohydrate / Glucides 14 g	
Fibre / Fibres 4 g	14%
Sugars / Sucres 3 g	3%
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 320 mg	14%
Potassium 600 mg	13%
Calcium 50 mg	4%
Iron / Fer 1 mg	6%
* F0/ au lass is a little 1F0/ au mans is a	1-4

<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 **Hearty Tomato 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.

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





Up to
1000 kg of
produce
repurposed
with 462 kg
of C02
emissions



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<sup>™</sup> 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.