



**Soup Sisters changed its charitable model in March 2020 and began producing soup large scale at a food safe commercial production facility in Edmonton.**

Our recipes are specifically developed with the support of food scientists and Chef Michael Allemeier CMC, *one of three Certified Master Chefs in Canada.*

Soup is delivered for free by VersaCold, (Canada's largest refrigerated trucking company) flash frozen, and ready to heat and serve.

Soup Sisters has become a **Soup Bank**, producing soup specifically and intentionally for agencies in need, and continues to provide our message of 'we care' to Canadians.

**SINCE COVID BEGAN WE HAVE DELIVERED OVER 100,000 LBS OF DELICIOUS HEALTHY SOUP**

During these times of social and economic turmoil we have extended our reach in support of frontline health workers, domestic violence emergency shelters, marginalized seniors, transitional housing for homeless, First Nations, youth in crisis, centres for drug addiction and mental health, and food banks.

**IT IS OUR INHERENT BELIEF THAT SOUP IS THE UNIVERSAL COMFORT FOOD**

The agencies we support with our delicious ready to eat, heat and serve soup tell us repeatedly that the value of our support has a positive impact on the physical and mental health of their clients. They appreciate it has been developed specifically for them, and most importantly, that the donation is not random, thereby resulting in minimal waste. This pandemic illustrates the critical need for healthy food. It saves lives.

**WE ARE ABLE TO OPERATE WITH ZERO OVERHEAD**

- The soup is produced large scale at an average cost of \$2.05/lb
- Each kettle produces about 2500 lbs of soup.
- The generosity of VersaCold Trucking means we can deliver nationwide.
- The soup has been formulated for optimum nutrition with low sodium, and fresh ingredients.
- The soup is convenient. Packaged in family-size 4 lb bags, it is flash frozen, ready to heat and serve.

