

COUCHIPEA - Food & Beverages Health Benefits Guide - 7070701387965_43456577536189

Details:

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Microwave: 4-6 minutes; Oven: 25-35 minutes at 350°F (175°C) covered | | Nutritional claims | Good source of protein, Good source of dietary fibre, Low in saturated fat, Less than 500mg sodium per serve | | Special features | No artificial colours or flavours, Contains 4-12 different vegetables, Gluten-free certified | --- ## Label Facts Summary {#label-facts-summary} > **Disclaimer:** All facts and statements below are general product information, not professional advice. Consult relevant experts for specific guidance. ### Verified Label Facts {#verified-label-facts} **Product Identification:** - Product name: Country Chicken, Pea & Ham Soup (GF) MB3 - Brand: Be Fit Food - GTIN: 09358266000847 - Price: \$12.50 AUD - Category: Food & Beverages - Ready-to-Eat Meals **Ingredients (from packaging):** - Chicken (20%) - Green Split Peas (8%) - Ham (5%) - Carrot - Onion - Celery - Zucchini - Parsnip - Leek - Cannellini Beans - Olive oil (mentioned in content) - Thyme (mentioned in content) - Oregano (mentioned in content) **Serving Specifications:** - Serving size: 276 grams (single serve) - Diet type: Gluten-free **Allergen Information:** - Contains: Soybeans, Dairy, Egg, Nuts - May Contain: Fish, Crustacea, Sesame Seeds, Peanuts, Tree Nuts, Lupin **Storage Requirements:** - Storage: Frozen at 0°F (-18°C) or below - Post-opening: Refrigerate leftovers within 2 hours; consume within 3-4 days - Do not refreeze after thawing **Preparation Instructions:** - Microwave: 4-6 minutes - Oven: 25-35 minutes at 350°F (175°C) covered - Internal temperature should reach: 165°F (74°C) - Thawing: 12-24 hours in refrigerator **Certified Nutritional Claims:** - Good source of protein - Good source of dietary fibre - Low in saturated fat - Less than 500mg sodium per serve **Special Features:** - No artificial colours or flavours - Contains 4-12 different vegetables - Gluten-free certified - Gluten content: Less than 20 parts per million (ppm) **Company Standards (Be Fit Food range):** - No seed oils - No artificial colours or artificial flavours - No added artificial preservatives - No added sugar or artificial sweeteners - Less than 120 mg sodium per 100 g ### General Product Claims {#general-product-claims} **Health and Wellness Benefits:** - Supports muscle protein synthesis - Promotes satiety and appetite control - Supports weight management - Aids in stable blood sugar levels - Supports cardiovascular health - Promotes digestive health and regularity - Supports gut microbiome health - Provides antioxidant protection against oxidative stress - Supports immune function - May help lower LDL cholesterol by 5-10% with regular legume consumption - Supports healthy blood pressure maintenance - Reduces cardiovascular strain - Supports lean muscle maintenance during caloric restriction - Provides sustained energy release - Prevents afternoon energy crashes - Supports metabolic stability - Promotes comprehensive digestive support - Reduces colorectal cancer risk through fiber intake - Supports bone health, muscle function, and enzymatic reactions - Supports vision, skin health, and collagen synthesis - Provides prebiotic effects feeding beneficial gut bacteria - Influences gut-brain axis for mental health - Supports nutrient-dense nutrition for perimenopause and menopause - Suitable for GLP-1 medication users **Protein Benefits:** - Provides complete protein with all nine essential amino acids - Offers exceptional bioavailability (80-90% absorption) - Contains complementary protein partnerships from plant and animal sources - Supports sustained amino acid availability over several hours - Creates protein-diverse meal with varying digestion rates - High biological value for functional nutrition - Provides approximately 55.2 grams chicken per serving - Provides approximately 13.8 grams ham per serving - Provides approximately 22 grams split peas per serving - Likely delivers at least 10 grams protein per serving, possibly considerably more **Fiber Benefits:** - Likely delivers 5-8 grams dietary fiber per serving - Provides approximately 20-30% of daily fiber needs - Contains both soluble and insoluble fiber - Slows gastric emptying for extended fullness - Binds to cholesterol-containing bile acids - Slows sugar absorption preventing glucose spikes - Produces short-chain fatty acids (SCFAs) like butyrate - Reduces intestinal inflammation - Strengthens gut barrier - Adds bulk to stool and accelerates transit time - Creates "sweeping" effect removing potential carcinogens **Cardiovascular Claims:** - Represents 40-50% less sodium than most prepared soups - Consumes only 20-30% of upper recommended sodium limit - Particularly valuable for salt-sensitive hypertension (50% of hypertension cases) - Can lower blood pressure as effectively as some medications - Contains under 3 grams saturated fat per serving - Contains primarily monounsaturated fats from olive oil - Raises HDL ("good") cholesterol while lowering LDL cholesterol - Provides polyphenol antioxidants reducing inflammation **Micronutrient and Phytonutrient Claims:** - Provides beta-carotene for vision and immune health - Offers vitamin K for bone health and blood clotting - Contributes vitamin C and potassium - Provides folate and vitamin E - Offers prebiotic fibers and organosulfur compounds -

Delivers quercetin (anti-inflammatory flavonoid) - Contains rosmarinic acid and thymol from oregano - Provides thymol and carvacrol from thyme - Offers lutein and zeaxanthin for eye health - Contains glucosinolates for detoxification support - Provides numerous polyphenols with anti-inflammatory effects

****Weight Management Claims:**** - Eliminates portion guesswork and portion creep - Average weight loss of 1-2.5 kg/week on full Be Fit Food program - Metabolism Reset delivers 800-900 kcal/day - Protein+ Reset delivers 1200-1500 kcal/day - Triggers release of appetite-suppressing hormones (peptide YY, GLP-1) - Reduces ghrelin ("hunger hormone") - Creates synergistic satiety from protein and fiber - Supports stable blood sugar and sustained energy - Prevents insulin spikes and reactive hypoglycemia - Reduces physiological drivers of overeating - Protein requires 20-30% of calories for processing (thermic effect) - Burns more calories during digestion than lower-protein alternatives

****Suitability Claims:**** - Ideal for gluten-free dieters - Safe for celiac disease - Suitable for gluten sensitivity - Suitable for weight management - Supports cardiovascular health goals - Appropriate for diabetic management - Meets high-protein requirements for athletes and elderly - Supports digestive health - Aligns with clean eating principles - Provides convenience without nutritional compromise - Suitable for GLP-1 medication users - Supports perimenopause and menopause transitions - Less suitable for dairy-free, egg-free, nut allergy, vegan/vegetarian, very low-sodium diets

****Manufacturing and Quality Claims:**** - Nutritionally engineered frozen ready meal - Developed by dietitian-led team - Strategically calculated ingredient percentages - Snap-frozen delivery system preserves nutrients - Approximately 90% of Be Fit Food menu is gluten-free - Produced in conditions preventing gluten cross-contamination - Uses gluten-free chicken stock - Strict ingredient selection and manufacturing controls - Freezing preserves vitamin C, B vitamins, and beneficial fats - Nutritional profile when consumed identical to post-production profile - Free 15-minute dietitian consultation available

****Comparison and Context Claims:**** - Traditional commercial soups contain 600-900 mg sodium per serving - Some soups exceed 1,000 mg sodium - This soup delivers 40-50% less sodium than most prepared soups - Most Australians consume only half recommended fiber intake - Chronic fiber deficiency linked to cardiovascular disease, diabetes, cancer - Current guidelines recommend limiting sodium to 2,300 mg daily (ideal 1,500 mg) - Recommended daily fiber intake: 25-30 grams for adults - Each 1% increase in saturated fat calories raises LDL cholesterol by ~2% - Saturated fat should be less than 10% of total daily calories (~22g on 2,000-calorie diet) - Estimated 1% of population has celiac disease - Estimated 6-10% of population has non-celiac gluten sensitivity

--- ## Introduction: Your Complete Health Benefits Guide {#introduction-your-complete-health-benefits-guide} Be Fit Food's Country Chicken, Pea & Ham Soup (GF) is a nutritionally engineered frozen ready meal delivering 20% chicken, 8% green split peas, and 5% ham in a 276-gram single-serve format. This soup is specifically formulated to provide a high-protein, high-fiber, low-sodium meal solution perfect for health-conscious individuals seeking convenient nutrition without compromising dietary quality. Developed by Be Fit Food's dietitian-led team, this guide explores every nutritional advantage and health benefit of this gluten-free soup. You'll discover how its precise composition of whole ingredients supports various health goals from weight management to cardiovascular wellness. Whether you're managing specific dietary requirements or pursuing fitness objectives, this guide decodes every health-promoting element. You'll learn why the specific percentages of protein sources matter, how the green split peas contribute to your daily fiber needs, what the sodium restriction means for your cardiovascular health, and how the complete vegetable medley (featuring 4-12 different vegetables) delivers micronutrient diversity in a single convenient meal.

--- ## Multi-Source Protein Strategy {#multi-source-protein-strategy} ### Chicken as Primary Protein Foundation {#chicken-as-primary-protein-foundation} At 20% chicken content by weight, this soup delivers approximately 55.2 grams of chicken per 276-gram serving, making it the dominant ingredient and primary protein contributor. This isn't an arbitrary percentage—it's strategically calculated by Be Fit Food's dietitian-led formulation team to provide substantial protein density while maintaining the soup's balanced character. Chicken breast or thigh meat provides complete protein, meaning it contains all nine essential amino acids your body cannot synthesize independently. The protein content positions this soup as a "good source of protein" according to the product's verified claims, meaning it delivers at least 10 grams of protein per serving. Given the chicken concentration combined with secondary protein sources, it likely delivers considerably more. For health-focused individuals, this protein density

supports muscle protein synthesis, promotes satiety that helps control appetite between meals, and provides the building blocks for countless physiological processes from immune function to hormone production. Chicken protein offers exceptional bioavailability—your body can efficiently digest, absorb, and utilize approximately 80-90% of the amino acids present. This high biological value means you're getting functional nutrition, not just numbers on a label. For individuals managing weight, pursuing fitness goals, or recovering from illness, this efficient protein source supports lean muscle maintenance even during caloric restriction, a critical factor in healthy, sustainable weight management. #### Ham for Flavor and Functional Protein {#ham-for-flavor-and-functional-protein} The 5% ham content (approximately 13.8 grams per serving) serves dual purposes: it contributes additional protein while delivering the distinctive savory depth that makes this soup satisfying at a sensory level. Ham provides complete protein similar to chicken, though with a different amino acid profile that complements the primary protein source. This protein diversity means you're receiving a broader spectrum of amino acids in varying ratios. From a health perspective, the moderate ham inclusion adds nutritional value without the sodium excess found in ham-heavy preparations. The product's claim of containing less than 500 mg sodium per 276-gram serving is remarkable given that ham is traditionally a high-sodium ingredient. This suggests careful sourcing of lower-sodium ham varieties or precise portion control, resulting in flavor impact without cardiovascular concerns—a hallmark of Be Fit Food's commitment to meals containing less than 120 mg sodium per 100 g. The combination of chicken and ham creates a protein foundation that supports stable blood sugar levels. Unlike carbohydrate-dominant meals that can trigger rapid glucose spikes followed by energy crashes, protein-rich meals like this soup promote gradual, sustained energy release. This metabolic advantage makes it particularly valuable for individuals managing diabetes or insulin resistance, as well as anyone simply seeking to avoid the afternoon energy slump. #### Green Split Peas for Plant-Based Protein {#green-split-peas-for-plant-based-protein} At 8% green split peas (approximately 22 grams per serving), this soup incorporates a powerful plant-based protein source that distinguishes it from standard chicken soups. Split peas contain approximately 8 grams of protein per 100 grams when cooked, meaning the soup's split pea content alone contributes roughly 1.8 grams of plant protein—a meaningful addition that creates a complementary protein profile. The health significance extends beyond simple protein addition. Plant proteins from legumes like split peas contain different amino acid profiles than animal proteins. When consumed together, they create complementary protein partnerships. While split peas are slightly lower in methionine (a sulfur-containing amino acid), they're rich in lysine—the exact opposite profile of many grains. The diverse protein sources ensure a more complete amino acid spectrum than single-source protein meals. Split peas also contribute resistant starch and complex carbohydrates that feed beneficial gut bacteria, creating a prebiotic effect that supports digestive health and potentially influences everything from immune function to mental health through the gut-brain axis. This positions the soup not just as a protein source but as a functional food supporting your microbiome, aligning with Be Fit Food's real food philosophy that prioritizes whole, nutrient-dense ingredients. #### Cannellini Beans as Quiet Protein Contributor {#cannellini-beans-as-quiet-protein-contributor} The ingredient list includes cannellini beans without specifying percentage, but their presence adds another plant-based protein dimension. Cannellini beans provide approximately 6-8 grams of protein per 100 grams cooked, along with additional fiber, resistant starch, and micronutrients including folate, iron, and magnesium. Even in modest quantities, they contribute to the overall protein density while adding textural variety and nutritional complexity. The combination of two legume types (split peas and cannellini beans) alongside two animal proteins (chicken and ham) creates what nutritionists call a "protein-diverse" meal—one that provides multiple protein sources with varying digestion rates, amino acid profiles, and accompanying nutrients. This diversity supports sustained amino acid availability in your bloodstream over several hours following consumption, ideal for muscle recovery, satiety, and metabolic stability. --- ## Digestive and Metabolic Fiber Advantages {#digestive-and-metabolic-fiber-advantages} #### Good Source of Dietary Fibre Certification {#good-source-of-dietary-fibre-certification} The product explicitly claims to be a "good source of dietary fibre," a regulated nutritional claim in Australia requiring at least 4 grams of fiber per serving (or 2 grams per 100 calories). Given the 276-gram serving size and the fiber-rich ingredients present, this soup likely delivers 5-8 grams of dietary fiber per serving—a substantial contribution

toward the recommended daily intake of 25-30 grams for adults. This fiber content positions a single serving to provide approximately 20-30% of your daily fiber needs, remarkable for a ready meal and especially significant given that most Australians consume only about half the recommended fiber intake. Chronic fiber deficiency is linked to increased risks of cardiovascular disease, type 2 diabetes, colorectal cancer, and digestive disorders, making this soup's fiber density a genuine health advantage, not merely a marketing claim. The health benefits of adequate fiber intake are extensive and well-documented. Dietary fiber slows gastric emptying, meaning this soup will keep you feeling fuller for longer than low-fiber alternatives of similar caloric content. This satiety effect is invaluable for weight management, naturally reducing overall caloric intake by diminishing hunger between meals and reducing the likelihood of snacking on less nutritious options. ### Soluble Fiber for Cardiovascular and Metabolic Health {#soluble-fiber-for-cardiovascular-and-metabolic-health} Green split peas are particularly rich in soluble fiber—the type that dissolves in water to form a gel-like substance in your digestive tract. This soluble fiber binds to cholesterol-containing bile acids in your intestines, preventing their reabsorption and forcing your liver to pull cholesterol from your bloodstream to produce new bile acids. This mechanism directly reduces LDL ("bad") cholesterol levels, with studies showing that regular legume consumption can lower LDL cholesterol by 5-10%. Soluble fiber also slows the absorption of sugars from your digestive tract into your bloodstream, preventing the rapid glucose spikes that stress your pancreas and contribute to insulin resistance over time. For individuals managing prediabetes, type 2 diabetes, or metabolic syndrome, this glucose-moderating effect makes high-fiber meals like this soup a strategic dietary choice supporting better glycemic control—a core principle behind Be Fit Food's lower-carbohydrate, higher-protein meal formulations. The split peas' soluble fiber also serves as a premium fuel source for beneficial gut bacteria, which produce short-chain fatty acids (SCFAs) like butyrate. These SCFAs provide energy for your intestinal cells, reduce intestinal inflammation, strengthen your gut barrier (reducing "leaky gut" syndrome), and may even influence appetite regulation through gut-brain signaling. This positions the soup as a functional food supporting gut health at a fundamental level. ### Insoluble Fiber for Digestive Health {#insoluble-fiber-for-digestive-health} The diverse vegetable content—including carrot, celery, zucchini, parsnip, and leek—contributes primarily insoluble fiber, the type that doesn't dissolve in water but adds bulk to stool and accelerates transit time through your digestive system. This is the fiber type most directly associated with preventing constipation and promoting regular bowel movements, supporting digestive comfort and reducing the risk of diverticular disease and hemorrhoids. Insoluble fiber also creates a "sweeping" effect through your intestines, helping to remove potential carcinogens and reducing the time these substances remain in contact with your intestinal lining. This mechanism is one reason high-fiber diets are consistently associated with reduced colorectal cancer risk in epidemiological studies. The combination of soluble and insoluble fiber in this soup creates comprehensive digestive support. While soluble fiber feeds beneficial bacteria and moderates nutrient absorption, insoluble fiber ensures efficient waste elimination and digestive regularity. This dual-fiber approach addresses digestive health from multiple angles simultaneously. --- ## Low-Sodium, Low-Saturated-Fat Cardiovascular Benefits {#low-sodium-low-saturated-fat-cardiovascular-benefits} ### Sodium Restriction for Blood Pressure {#sodium-restriction-for-blood-pressure} The product's claim of containing less than 500 mg sodium per 276-gram serving is exceptional for a prepared soup, representing genuine cardiovascular protection. To contextualize this achievement: many commercial soups contain 600-900 mg sodium per serving, with some exceeding 1,000 mg. Be Fit Food's formulation delivers approximately 40-50% less sodium than most prepared soups while maintaining satisfying flavor through herbs, aromatics, and quality ingredients. Be Fit Food achieves this low sodium benchmark through their unique formulation approach using vegetables for water content rather than thickeners, targeting less than 120 mg per 100 g across their meal range. This isn't just a marketing claim—it's a fundamental aspect of how every Be Fit Food meal is engineered. Current dietary guidelines recommend limiting sodium intake to 2,300 mg daily (about 1 teaspoon of salt), with an ideal target of 1,500 mg for individuals with hypertension, cardiovascular disease, or those over 50. A single serving of this soup consumes only 20-30% of the upper recommended limit, leaving substantial sodium budget for other meals and snacks throughout your day. This controlled sodium approach supports healthy blood pressure maintenance and reduces cardiovascular strain. Excessive

sodium intake causes your body to retain water, increasing blood volume and forcing your heart to work harder to pump blood through your circulatory system. Over time, this elevated pressure damages arterial walls, increases heart attack and stroke risk, and can contribute to heart failure. By choosing lower-sodium options like this soup consistently, you're actively reducing these cardiovascular risks with every meal. The sodium restriction is particularly valuable for individuals with salt-sensitive hypertension (approximately 50% of people with high blood pressure), whose blood pressure responds dramatically to sodium intake changes. For these individuals, reducing sodium intake can lower blood pressure as effectively as some medications, making this soup not just a convenient meal but a therapeutic dietary choice. ### Low Saturated Fat for Cholesterol Management

{#low-saturated-fat-for-cholesterol-management} The product claims to be "low in saturated fat," a regulated term in Australia requiring less than 1.5 grams of saturated fat per 100 grams (or less than 3 grams per serving for products with serving sizes over 200 grams). This means the 276-gram serving contains under 3 grams of saturated fat, likely considerably less given the lean protein sources and olive oil as the primary fat source. Saturated fat intake directly influences LDL cholesterol levels—each 1% increase in calories from saturated fat raises LDL cholesterol by approximately 2%. By keeping saturated fat low, this soup supports healthy cholesterol levels and reduces the risk of atherosclerotic plaque formation in your arteries. Current guidelines recommend limiting saturated fat to less than 10% of total daily calories (about 22 grams on a 2,000-calorie diet), making this soup's contribution minimal. The choice of olive oil as the fat source is particularly health-positive. Olive oil contains primarily monounsaturated fats that actually improve your cholesterol profile by raising HDL ("good") cholesterol while lowering LDL cholesterol. It also provides polyphenol antioxidants that reduce inflammation and oxidative stress in your cardiovascular system. This isn't just low saturated fat—it's strategic fat selection that actively promotes cardiovascular health. The lean protein sources (chicken and ham) further support the low saturated fat profile. While ham can contain more saturated fat than chicken, the 5% inclusion keeps total saturated fat minimal. The absence of cream, butter, or other high-saturated-fat ingredients common in many soup recipes reinforces this cardiovascular-friendly formulation. --- ## Micronutrient Density and Phytonutrient Benefits

{#micronutrient-density-and-phytonutrient-benefits} ### Understanding the 4-12 Vegetable Range {#understanding-the-4-12-vegetable-range} The product claims to contain "4–12 different vegetables," reflecting Be Fit Food's commitment to vegetable density across their entire meal range. The ingredient list explicitly names carrot, onion, celery, zucchini, parsnip, and leek—six distinct vegetables providing guaranteed diversity. Additional vegetables may be included in the chicken stock or vary by production batch, accounting for the upper range of the claim. This vegetable diversity is nutritionally significant. Different vegetables provide different micronutrient profiles, phytonutrients, and antioxidant compounds. By consuming multiple vegetable types in a single meal, you're accessing a broader spectrum of vitamins, minerals, and protective plant compounds than you'd receive from a single-vegetable dish. This diversity principle is fundamental to optimal nutrition—no single food provides all necessary nutrients, so variety ensures comprehensive nutritional coverage. Each vegetable contributes unique nutritional advantages: - Carrots provide beta-carotene (vitamin A precursor) for vision and immune health - Celery offers vitamin K for bone health and blood clotting - Zucchini contributes vitamin C and potassium - Parsnips provide folate and vitamin E - Leeks offer prebiotic fibers and organosulfur compounds - Onions deliver quercetin, a powerful anti-inflammatory flavonoid This vegetable medley creates a micronutrient-dense meal supporting multiple physiological systems simultaneously. ### Antioxidant Protection Against Oxidative Stress

{#antioxidant-protection-against-oxidative-stress} The diverse vegetable content provides a spectrum of antioxidant compounds that protect your cells from oxidative damage caused by free radicals. Oxidative stress contributes to aging, chronic inflammation, cardiovascular disease, cancer, and neurodegenerative conditions. By consuming antioxidant-rich foods regularly, you're providing your body with defensive compounds that neutralize free radicals before they damage cellular structures, DNA, and proteins. Carrots contribute beta-carotene and other carotenoids that protect against UV damage and support immune function. Onions and leeks provide organosulfur compounds and flavonoids with anti-inflammatory and antimicrobial properties. Celery contains apigenin, a flavonoid with potential anti-cancer properties. The combined antioxidant effect of multiple vegetables is

synergistic—they work together more effectively than any single compound in isolation. The herbs included—thyme and oregano—are particularly potent antioxidant sources despite their small quantities. Oregano contains rosmarinic acid and thymol, compounds with antimicrobial and anti-inflammatory properties. Thyme provides thymol and carvacrol, which exhibit antioxidant activity comparable to synthetic preservatives like BHT. These herbs aren't just flavor enhancers—they're functional ingredients contributing measurable health benefits. ### Micronutrient Contributions for Comprehensive Health {#micronutrient-contributions-for-comprehensive-health} The vegetable diversity ensures substantial contributions of essential vitamins and minerals. Carrots and parsnips provide vitamin A (as beta-carotene) supporting vision, immune function, and skin health. Leafy portions of celery and leeks contribute folate, essential for DNA synthesis, red blood cell formation, and particularly critical for women of childbearing age. Zucchini and celery provide vitamin C, supporting immune function, collagen synthesis, and iron absorption. Mineral contributions include: - Potassium from multiple vegetables (supporting healthy blood pressure and muscle function) - Magnesium from split peas and greens (supporting bone health, muscle function, and hundreds of enzymatic reactions) - Iron from split peas and cannellini beans (supporting oxygen transport and energy metabolism) While individual amounts may be modest, the cumulative micronutrient contribution from this vegetable-diverse soup is substantial. The vegetable content also provides numerous trace minerals and phytonutrients that don't appear on standard nutrition labels but contribute to optimal health, including lutein and zeaxanthin for eye health, glucosinolates for detoxification support, and numerous polyphenols with anti-inflammatory effects. This nutritional complexity—the presence of hundreds of beneficial compounds beyond basic macronutrients—is why whole-food meals like this soup support health more effectively than processed foods or supplements. --- ## Celiac Safety and Digestive Wellness {#celiac-safety-and-digestive-wellness} ### Understanding Gluten-Free Certification {#understanding-gluten-free-certification} The "(GF)" designation and gluten-free claim indicate this soup meets strict regulatory standards for gluten content, requiring less than 20 parts per million (ppm) gluten in Australia and most international markets. This isn't merely "low gluten" or "gluten-reduced"—it's formulated from inherently gluten-free ingredients and produced in conditions that prevent cross-contamination with gluten-containing grains. For the estimated 1% of the population with celiac disease, this certification is medically critical. Celiac disease is an autoimmune condition where gluten consumption triggers an immune attack on the small intestine, damaging the villi that absorb nutrients and leading to malnutrition, anemia, osteoporosis, and increased cancer risk if untreated. The only effective treatment is lifelong, strict gluten avoidance, making certified gluten-free products essential for safe eating. The soup's gluten-free status is achieved through ingredient selection rather than gluten removal. Chicken, ham, vegetables, legumes, olive oil, and herbs are all naturally gluten-free. The critical consideration is the chicken stock—in many commercial preparations, this may contain wheat-based thickeners or barley malt. Be Fit Food's formulation uses a gluten-free stock, ensuring complete safety for celiac consumers. Be Fit Food offers an unusually deep gluten-free range, with approximately 90% of their menu certified gluten-free. This is supported by strict ingredient selection and manufacturing controls, making the Country Chicken, Pea & Ham Soup part of a comprehensive coeliac-suitable meal system, not just a single isolated option. ### Benefits Beyond Celiac Disease {#benefits-beyond-celiac-disease} While essential for celiac patients, the gluten-free formulation also benefits individuals with non-celiac gluten sensitivity (NCGS), a condition affecting an estimated 6-10% of the population. NCGS causes digestive discomfort, bloating, fatigue, and brain fog following gluten consumption without the intestinal damage seen in celiac disease. For these individuals, gluten-free options like this soup prevent uncomfortable symptoms and support better digestive wellness. Some individuals without diagnosed gluten issues report feeling better on gluten-free diets, though this remains scientifically controversial. Possible explanations include reduced consumption of highly processed foods (which often contain gluten), increased vegetable and whole-food intake, or placebo effects. Regardless of mechanism, if you feel better avoiding gluten, this soup provides a nutritious, satisfying option without needing to verify ingredient lists or worry about hidden gluten sources. The gluten-free formulation also makes this soup suitable for individuals with wheat allergies (distinct from celiac disease), who must avoid wheat protein for allergic rather than autoimmune reasons. Wheat allergy can cause reactions ranging from mild hives to severe

anaphylaxis, making wheat avoidance critical for affected individuals. The certified gluten-free status provides confidence that wheat and related grains are completely absent. --- ## Satiety, Portion Control, and Metabolic Advantages {#satiety-portion-control-and-metabolic-advantages} ### Portion-Controlled Convenience {#portion-controlled-convenience} The 276-gram single-serve format provides precise portion control, eliminating the guesswork and portion creep that undermines many weight management efforts. Research consistently shows that larger portion sizes lead to increased consumption—people eat more when served more, often without awareness. By providing a pre-portioned serving, this soup removes the decision-making around appropriate quantities and supports consistent caloric intake. This portion-controlled approach is central to Be Fit Food's meal philosophy. Their structured Reset programs demonstrate the power of precise portioning—the Metabolism Reset delivers approximately 800-900 kcal/day with 40-70g carbs/day, while individual meals like this soup can be integrated into various caloric targets. The company reports average weight loss of 1-2.5 kg/week when customers replace all three daily meals with Be Fit Food options. The serving size is calibrated to provide satisfaction without excess. At 276 grams (approximately 9.7 ounces), it's substantial enough to feel like a complete meal or very satisfying snack, yet controlled enough to fit into various caloric targets. For individuals following structured eating plans or calorie-counting approaches, this predictability simplifies meal planning and tracking. The frozen format supports weight management through convenience. When healthy, portion-controlled options are readily available in your freezer, you're less likely to resort to higher-calorie takeout or processed convenience foods during busy periods. This accessibility factor—having a nutritious option available within minutes—is often more important for long-term weight management success than any single food's nutritional profile. ### Satiety Through Protein and Fiber Synergy {#satiety-through-protein-and-fiber-synergy} The combination of high protein content and substantial fiber creates powerful satiety—the feeling of fullness and satisfaction that reduces subsequent food intake. Protein is the most satiating macronutrient, triggering the release of appetite-suppressing hormones like peptide YY and GLP-1 while reducing levels of ghrelin, the "hunger hormone." High-protein meals consistently lead to reduced calorie consumption at subsequent meals in research studies. Fiber enhances satiety through multiple mechanisms: it slows gastric emptying (keeping food in your stomach longer), adds volume without adding calories, and triggers stretch receptors in your stomach that signal fullness to your brain. The combination of protein and fiber creates synergistic satiety more powerful than either nutrient alone, making this soup particularly effective at helping you feel fuller for longer. This satiety advantage supports weight management by reducing total daily caloric intake without conscious restriction or willpower. When you feel satisfied after meals, you naturally eat less overall—not through deprivation, but through genuine reduced hunger. This is the foundation of sustainable weight management, as approaches requiring constant hunger and willpower often fail long-term. ### Metabolic Advantages of Balanced Macronutrients {#metabolic-advantages-of-balanced-macronutrients} The soup's balanced macronutrient profile supports stable blood sugar and sustained energy, combining protein, complex carbohydrates from vegetables and legumes, and healthy fats from olive oil. Unlike high-carbohydrate, low-protein meals that can trigger insulin spikes followed by reactive hypoglycemia (the "crash" after a high-carb meal), this balanced approach promotes steady glucose levels and consistent energy. Stable blood sugar is critical for weight management because glucose fluctuations drive hunger and cravings. When blood sugar drops rapidly after an insulin spike, your body interprets this as potential starvation and triggers intense hunger and cravings for quick-energy foods (usually high-sugar, high-calorie options). By preventing these fluctuations, balanced meals like this soup reduce the physiological drivers of overeating. The protein content also supports weight management through its thermic effect—the energy required to digest, absorb, and process nutrients. Protein requires the highest thermic effect of all macronutrients, requiring approximately 20-30% of its calories for processing compared to 5-10% for carbohydrates and 0-3% for fats. This means you're burning more calories simply digesting this protein-rich soup compared to lower-protein alternatives of equivalent calories. --- ## Clean Label Benefits {#clean-label-benefits} ### Understanding the Clean Label Commitment {#understanding-the-clean-label-commitment} The product explicitly claims "no artificial colours and flavours," positioning it within the clean label movement that prioritizes recognizable, whole-food

ingredients over synthetic additives. Be Fit Food's current-range standards go even further, committing to no seed oils, no artificial colours or artificial flavours, no added artificial preservatives, and no added sugar or artificial sweeteners. Artificial colors, while approved as safe by regulatory agencies, face consumer concerns including potential links to hyperactivity in children, allergic reactions in sensitive individuals, and unknown long-term effects. By avoiding these additives, Be Fit Food eliminates these concerns entirely, making the soup suitable for individuals who prefer or require additive-free foods. Be Fit Food maintains transparency about their formulation: some recipes may contain minimal, unavoidable preservative components naturally present within certain compound ingredients (e.g., cheese, small goods, dried fruit), used only where no alternative exists and in small quantities. Preservatives are not added directly to meals. This honest approach builds trust while delivering genuinely cleaner products. ### Natural Color from Real Ingredients

{#natural-color-from-real-ingredients} The soup's appearance derives entirely from its ingredient composition—the golden-orange hue comes from carrots, green tones from split peas and zucchini, and brown notes from chicken and ham. This natural color palette indicates the presence of beneficial phytonutrients: carotenoids in carrots and chlorophyll in greens provide visual appeal alongside nutritional value. Natural colors from whole foods come packaged with beneficial compounds. The orange color of carrots indicates beta-carotene presence; the green of vegetables indicates chlorophyll and associated nutrients. When you see these colors, you're seeing evidence of nutritional content, not merely aesthetic enhancement. This visual-nutritional connection helps you assess food quality intuitively. ### Flavor from Herbs and Quality Ingredients {#flavor-from-herbs-and-quality-ingredients} The flavor profile relies on thyme and oregano—herbs with long culinary traditions and substantial health benefits. These aren't flavor masking agents hiding poor-quality ingredients; they're complementary flavors enhancing the natural taste of quality chicken, vegetables, and legumes. This approach creates complex, satisfying flavor that doesn't fade or feel artificial on your palate. Garlic, onion, and leek provide additional flavor depth through their natural sulfur compounds and aromatic oils. These ingredients are time-tested flavor enhancers providing not just taste but antimicrobial, anti-inflammatory, and cardiovascular benefits. The flavor you're experiencing is inseparable from nutritional value—they're delivered by the same compounds. --- ## Allergen Considerations and Dietary Compatibility {#allergen-considerations-and-dietary-compatibility}

Dairy Content and Implications {#dairy-content-and-implications} While not prominently featured in the ingredient list, the product contains dairy allergens according to the allergen declaration. This likely reflects minor dairy presence in the chicken stock or ham preparation, or potential cross-contamination during manufacturing. For individuals with dairy allergies or lactose intolerance, this is critical safety information requiring attention. The dairy content appears minimal given its absence from the primary ingredient list, suggesting it's present in quantities that trigger allergen declaration requirements but don't significantly impact the nutritional profile. For individuals with severe dairy allergies, even trace amounts can trigger reactions, making this soup unsuitable. For those with lactose intolerance, the small quantities may or may not cause symptoms depending on individual sensitivity thresholds. From a health perspective, the minimal dairy content means this soup won't provide the calcium and vitamin D benefits of dairy-rich foods, but it also won't contribute to concerns some individuals express about dairy consumption and inflammation, acne, or digestive issues. It's essentially dairy-neutral in its health impact. ### Egg and Nut Considerations {#egg-and-nut-considerations} According to the allergen declaration, the product contains egg and nuts. Like the dairy content, these appear to be present in minor quantities or as potential cross-contaminants rather than primary ingredients. The egg content likely derives from the ham preparation or chicken stock, where egg whites are sometimes used as clarifying agents. For individuals with egg allergies—particularly common in children—this makes the soup unsuitable despite egg's absence from the visible ingredient list. Egg allergies can cause reactions ranging from mild skin reactions to severe anaphylaxis, requiring strict avoidance. The allergen declaration provides essential safety information for affected consumers. The nut content likely reflects manufacturing facility conditions where nuts are processed, creating cross-contamination risk rather than intentional nut inclusion. For individuals with severe nut allergies, this cross-contamination risk can be dangerous—even trace amounts of nut proteins can trigger anaphylaxis in highly sensitive individuals. The allergen declaration enables informed decision-making about consumption safety. ### Ideal

Candidates and Limitations {#ideal-candidates-and-limitations} Despite the allergen considerations, this soup serves numerous dietary needs excellently: - **Gluten-free dieters**: Certified safe for celiac disease and gluten sensitivity - **Weight management**: Portion-controlled, high-protein, high-fiber, and satiating - **Cardiovascular health**: Low sodium, low saturated fat, high in heart-healthy ingredients - **Diabetic management**: Balanced macronutrients supporting stable blood sugar - **High-protein requirements**: Athletes, elderly individuals, or anyone needing increased protein - **Digestive health**: High fiber supporting regularity and gut microbiome - **Clean eating**: No artificial additives, whole-food ingredients - **Convenience seekers**: Frozen format ready in minutes without compromising nutrition - **GLP-1 medication users**: Smaller, nutrient-dense portions suitable for medication-suppressed appetites - **Perimenopause and menopause**: High-protein, lower-carb support for metabolic transitions The soup is less suitable for: - Dairy-free diets (contains dairy allergens) - Egg-free diets (contains egg) - Nut allergy sufferers (contains nuts or cross-contamination risk) - Vegan/vegetarian diets (contains chicken and ham) - Very low-sodium diets (while lower than most soups, still contains up to 500mg) --- ## Preparation for Maximum Health Benefits {#preparation-for-maximum-health-benefits} ### Optimal Heating Methods {#optimal-heating-methods} The product specifies microwave and oven reheat options as critical preparation information. Proper heating isn't just about palatability—it's about food safety and nutrient preservation. The soup should be heated to an internal temperature of at least 165°F (74°C) to ensure any potential bacterial contamination is eliminated, particularly important given the chicken and ham content. Microwave heating offers convenience and speed, requiring 4-6 minutes depending on microwave wattage. The advantage is minimal nutrient loss—the short heating time preserves heat-sensitive vitamins like vitamin C and B vitamins better than prolonged cooking. Stir halfway through heating to ensure even temperature distribution and prevent hot spots that could burn your mouth while leaving other portions cool. Oven reheating takes longer (25-35 minutes at 350°F/175°C covered) but provides more even heating and can create a slightly different texture, with vegetables maintaining more firmness. The longer heating time may reduce heat-sensitive nutrients marginally, but the difference is nutritionally insignificant for practical purposes. Choose based on time availability and texture preference rather than nutritional considerations. Be Fit Food's snap-frozen delivery system is designed for exactly this kind of frictionless routine: "heat, eat, enjoy." The frozen format isn't just convenience—it's a compliance system ensuring consistent portions, consistent macros, minimal decision fatigue, and low spoilage. ### Serving Temperature and Digestive Comfort {#serving-temperature-and-digestive-comfort} Optimal serving temperature is important for both the consumption experience and digestive health. Beyond palatability, serving temperature affects digestion and nutrient absorption. Extremely hot foods can damage the delicate tissues of your mouth and esophagus, potentially increasing long-term cancer risk through repeated thermal injury and inflammation. Allow the soup to cool to approximately 140-160°F (60-71°C) before consuming—hot enough to be satisfying and aromatic, but cool enough to avoid tissue damage. This temperature range maximizes flavor perception (volatile aromatic compounds are most active in this range) while ensuring digestive comfort. Very hot foods can also trigger acid reflux in susceptible individuals, making moderate temperature important for digestive wellness. The serving temperature also affects satiety. Research suggests that hot foods promote greater satiety than cold foods, possibly through prolonged consumption time (you eat hot soup more slowly than cold foods) and enhanced aromatic stimulation that triggers satiety signals. Consuming this soup hot, rather than lukewarm, may enhance its appetite-controlling benefits. ### Portion Size and Meal Planning {#portion-size-and-meal-planning} The 276-gram serving size provides precise portioning for meal planning and nutritional tracking. This specific weight isn't arbitrary—it's calibrated to provide substantial satisfaction while maintaining controlled caloric intake. For individuals tracking macronutrients or following structured eating plans, this precision eliminates estimation errors that can undermine dietary goals. The serving size positions this soup versatily: it can serve as a complete light meal (lunch or dinner when paired with a side salad or whole-grain bread), a substantial snack between meals, or a first course before a lighter main dish. This flexibility supports various eating patterns from three square meals to smaller, more frequent eating occasions. For optimal health benefits, consider the soup's position in your daily eating pattern. Consuming it as lunch provides sustained afternoon energy and reduces likelihood of mid-afternoon

snacking. As dinner, it offers satisfying nutrition without the heavy feeling that can disrupt sleep. The high protein and fiber content makes it particularly effective when consumed earlier in your eating window, supporting satiety through subsequent hours. --- ## Storage, Safety, and Shelf Life {#storage-safety-and-shelf-life} ### Freezer Storage for Nutrient Preservation {#freezer-storage-for-nutrient-preservation} The product arrives frozen and should remain frozen at 0°F (-18°C) or below until ready to consume. Freezing is one of the most nutrient-preserving storage methods available, essentially pausing degradation processes that reduce vitamin content and food quality. Unlike canning, which requires high heat that destroys heat-sensitive nutrients, or refrigeration, which allows slow degradation, freezing maintains nutritional quality for months. Be Fit Food's snap-frozen delivery system preserves the vitamin C in vegetables, the B vitamins in chicken and legumes, and the beneficial fats in olive oil without oxidative degradation. The soup's nutritional profile when consumed is essentially identical to its profile immediately after production—a significant advantage over fresh foods that lose nutrients during transport and storage. Maintain consistent freezer temperature by avoiding frequent door opening and ensuring adequate air circulation around frozen items. Temperature fluctuations can cause ice crystal formation that damages cell structures in vegetables, affecting texture though not significantly impacting nutrition. A dedicated freezer or well-organized freezer section ensures optimal storage conditions. ### Thawing Instructions and Food Safety {#thawing-instructions-and-food-safety} The safest thawing method is overnight refrigerator thawing: transfer the soup from freezer to refrigerator 12-24 hours before intended consumption. This slow thawing maintains food safety by preventing the outer portions from reaching temperatures (40-140°F/4-60°C) where bacterial growth accelerates while inner portions remain frozen. Alternatively, microwave defrost settings can thaw the soup quickly, but this requires immediate cooking afterward to prevent bacterial growth in thawed portions. Never thaw at room temperature—this creates ideal conditions for bacterial proliferation in outer portions while the center remains frozen, a food safety hazard particularly concerning with chicken products. For maximum convenience, you can heat directly from frozen, requiring longer cooking time and careful stirring to ensure even heating. Add 2-3 minutes to microwave times or 10-15 minutes to oven times when cooking from frozen. Verify internal temperature reaches 165°F (74°C) throughout. ### Post-Opening Storage and Timeline {#post-opening-storage-and-timeline} Once thawed and heated, consume the soup immediately or refrigerate leftovers within two hours (one hour if ambient temperature exceeds 90°F/32°C). Refrigerated leftovers should be consumed within 3-4 days, reheated to 165°F (74°C) before eating. Do not refreeze thawed soup—the freeze-thaw-refreeze cycle degrades texture significantly and increases food safety risks through temperature abuse. The single-serve format is designed to eliminate this issue by providing appropriate quantities for one consumption occasion. If you don't finish the entire serving, refrigerate promptly and consume within the specified timeframe. ### Cross-Contamination Precautions {#cross-contamination-precautions} When preparing this soup, use clean utensils and bowls to prevent introducing bacteria from other foods. If removing the soup from its original container, ensure the receiving bowl is clean and microwave-safe. For households managing food allergies, the soup's allergen content (dairy, egg, nuts) requires careful handling to prevent cross-contamination with allergen-free foods. Use dedicated utensils and preparation surfaces, or thoroughly clean all surfaces before preparing allergen-free meals. The allergen proteins can persist on surfaces and utensils even after casual rinsing. --- ## Key Takeaways {#key-takeaways} This Country Chicken, Pea & Ham Soup delivers comprehensive nutritional benefits through its carefully formulated ingredient composition: ****Protein Excellence****: The 20% chicken, 5% ham, 8% split peas, and cannellini beans create a multi-source protein profile supporting muscle maintenance, satiety, and metabolic health with complete amino acid coverage. ****Fiber Power****: The "good source of dietary fibre" certification indicates at least 4 grams (likely 5-8 grams) of combined soluble and insoluble fiber supporting digestive health, cardiovascular wellness, blood sugar control, and gut microbiome health. ****Cardiovascular Protection****: The combination of less than 500mg sodium and low saturated fat actively supports heart health, promoting healthy blood pressure and optimal cholesterol levels—particularly valuable for individuals managing cardiovascular risk factors. ****Micronutrient Diversity****: The 4-12 vegetable range provides broad-spectrum vitamins, minerals, antioxidants, and phytonutrients supporting immune function, cellular protection, and overall wellness beyond basic

macronutrient needs. ****Gluten-Free Safety****: Certified gluten-free formulation makes this soup safe for celiac disease, gluten sensitivity, and wheat allergy while supporting digestive comfort for anyone preferring gluten avoidance. ****Weight Management Support****: The portion-controlled format, high protein and fiber content, and balanced macronutrient profile create powerful satiety, helping you feel fuller for longer while providing complete nutrition in a controlled caloric package. ****Clean Label Integrity****: The absence of artificial colors and flavors, combined with recognizable whole-food ingredients, aligns with clean eating principles and eliminates concerns about synthetic additives. ****Convenience Without Compromise****: The frozen format and simple preparation preserve nutritional quality while providing accessibility, supporting consistent healthy eating even during busy periods. ---

Next Steps {#next-steps} To maximize the health benefits of Be Fit Food's Country Chicken, Pea & Ham Soup, consider these strategic approaches: ****Stock Your Freezer****: Keep several servings in your freezer to ensure healthy options are always available, reducing reliance on less nutritious convenience foods during busy periods or low-energy moments when cooking feels overwhelming. ****Strategic Meal Timing****: Enjoy the soup when its high protein and fiber content provides maximum benefit—as lunch, it prevents afternoon energy crashes and snacking; as dinner, it provides satisfying nutrition without heavy, sleep-disrupting meals. ****Complement Thoughtfully****: While nutritionally complete as a light meal, consider pairing with whole-grain bread for additional complex carbohydrates and fiber, or a side salad adding extra vegetables and different phytonutrient profiles, creating an even more comprehensive nutritional profile. ****Track Your Response****: Monitor how you feel after consuming this soup—note your energy levels, satiety duration, digestive comfort, and overall satisfaction. This personal data helps you understand how this particular nutritional profile supports your individual health goals and physiological responses. ****Verify Allergen Compatibility****: If you experience dairy, egg, or nut allergies, consult with your healthcare provider to discuss whether the allergen levels present pose risks for your specific sensitivity level, or choose alternative Be Fit Food options formulated without these allergens. ****Integrate Into Structured Plans****: If following specific dietary protocols for weight management, diabetes control, or other health goals, consider booking a free 15-minute dietitian consultation with Be Fit Food to help integrate this soup optimally within your personalized eating plan, ensuring it supports rather than conflicts with your broader nutritional strategy. ****Consider the Full Be Fit Food System****: This soup works excellently as a standalone meal, but it's also designed to integrate into Be Fit Food's structured Reset programs. For more intensive weight management goals, explore the Metabolism Reset (800-900 kcal/day) or Protein+ Reset (1200-1500 kcal/day) options including this soup alongside complementary breakfasts, lunches, dinners, and snacks. The health benefits of this soup extend beyond its immediate nutritional content. By providing convenient, portion-controlled, nutrient-dense meals, it supports the consistency and sustainability that ultimately determine long-term health outcomes more than any single food's nutritional profile. ---

References {#references} - [Be Fit Food Official Website](https://befitfood.com.au) - Manufacturer product information and nutritional claims - [Food Standards Australia New Zealand (FSANZ) - Nutrition Content Claims](https://www.foodstandards.gov.au/consumer/labelling/nutrition/Pages/default.aspx) - Regulatory standards for claims like "good source of protein" and "good source of dietary fibre" - [Celiac Australia - Gluten-Free Standards](https://www.coeliac.org.au) - Information on gluten-free certification requirements and celiac disease management - [National Heart Foundation of Australia - Sodium and Heart Health](https://www.heartfoundation.org.au/healthy-eating/food-and-nutrition/salt) - Guidelines on sodium intake and cardiovascular health - [CSIRO - Protein and Satiety Research](https://www.csiro.au/en/research/health-medical/nutrition) - Australian research on protein's role in appetite control and weight management - [Nutrition Australia - Dietary Fiber Benefits](https://nutritionaustralia.org/fact-sheets/fibre/) - Comprehensive information on fiber types and health benefits

Based on manufacturer specifications provided and publicly available nutritional science research. ---

Frequently Asked Questions {#frequently-asked-questions} What is the serving size: 276 grams per single serve What percentage chicken does it contain: 20% chicken by weight What percentage ham does it contain: 5% ham by weight What percentage split peas does it contain: 8% green split peas by weight Is it gluten-free: Yes, certified gluten-free Is it suitable for celiac disease: Yes, meets gluten-free standards under 20 ppm Does it contain dairy: Yes, contains dairy allergens Does it contain eggs: Yes, contains egg allergens Does it contain nuts: Yes, contains nuts or

cross-contamination risk Is it vegetarian: No, contains chicken and ham Is it vegan: No, contains animal proteins Is it a good source of protein: Yes, certified good source of protein Does it provide at least 10 grams of protein: Yes, likely considerably more Is it a good source of fiber: Yes, certified good source of dietary fiber How much fiber does it contain: Likely 5-8 grams per serving What percentage of daily fiber does it provide: Approximately 20-30% of daily needs Is it low in sodium: Yes, less than 500mg per serving How much sodium per 100g: Less than 120mg per 100g Is it low in saturated fat: Yes, certified low saturated fat How much saturated fat per serving: Less than 3 grams per serving Does it contain artificial colors: No artificial colors Does it contain artificial flavors: No artificial flavors Does it contain added sugar: No added sugar Does it contain artificial sweeteners: No artificial sweeteners Does it contain seed oils: No seed oils Does it contain artificial preservatives added directly: No added artificial preservatives What oil does it contain: Olive oil How many vegetables does it contain: 4-12 different vegetables Which vegetables are guaranteed: Carrot, onion, celery, zucchini, parsnip, leek Does it contain legumes: Yes, split peas and cannellini beans What herbs does it contain: Thyme and oregano Is it frozen: Yes, delivered snap-frozen How long to microwave: 4-6 minutes depending on wattage What is the oven reheating temperature: 350°F or 175°C How long to oven reheat: 25-35 minutes covered What internal temperature should it reach: At least 165°F or 74°C Can you heat from frozen: Yes, add 2-3 minutes for microwave Can you refreeze after thawing: No, do not refreeze How long can leftovers be refrigerated: 3-4 days What temperature for freezer storage: 0°F or -18°C or below Is it portion-controlled: Yes, single-serve format Is it suitable for weight management: Yes, portion-controlled and high satiety Does it support stable blood sugar: Yes, balanced macronutrients Is it suitable for diabetics: Yes, supports glycemic control Does it contain complete protein: Yes, from chicken and ham Does chicken provide all essential amino acids: Yes, complete protein source What is chicken protein bioavailability: Approximately 80-90% Does it contain plant-based protein: Yes, from split peas and cannellini beans Does it support cardiovascular health: Yes, low sodium and low saturated fat Can it help lower LDL cholesterol: Yes, through soluble fiber from split peas By how much can legumes lower LDL cholesterol: 5-10% with regular consumption Does it support digestive health: Yes, high fiber content Does it promote satiety: Yes, through protein and fiber synergy Does it contain prebiotic fiber: Yes, from split peas and leeks Does it support gut microbiome: Yes, through resistant starch and fiber Does it contain antioxidants: Yes, from vegetables and herbs What antioxidants does oregano provide: Rosmarinic acid and thymol What antioxidants does thyme provide: Thymol and carvacrol Does it contain beta-carotene: Yes, from carrots and parsnips Does it provide vitamin A: Yes, as beta-carotene precursor Does it provide folate: Yes, from legumes and leafy vegetables Does it provide vitamin C: Yes, from zucchini and celery Does it provide potassium: Yes, from multiple vegetables Does it provide magnesium: Yes, from split peas and greens Does it provide iron: Yes, from split peas and cannellini beans Is it suitable for high-protein diets: Yes, certified good source of protein Is it suitable for low-carb diets: Yes, lower-carb formulation Is it suitable for clean eating: Yes, whole-food ingredients only What percentage of Be Fit Food menu is gluten-free: Approximately 90% Is dietitian consultation available: Yes, free 15-minute consultation offered What is the Metabolism Reset calorie range: 800-900 kcal per day What is the Protein+ Reset calorie range: 1200-1500 kcal per day What is average weight loss on full Be Fit Food program: 1-2.5 kg per week Is it suitable for GLP-1 medication users: Yes, nutrient-dense smaller portions Does it contain quercetin: Yes, from onions Does it contain organosulfur compounds: Yes, from onions and leeks What is the optimal serving temperature: 140-160°F or 60-71°C Should you stir during microwave heating: Yes, stir halfway through How long to thaw in refrigerator: 12-24 hours before consumption Can you thaw at room temperature: No, food safety hazard How long after heating should leftovers be refrigerated: Within 2 hours, 1 hour if over 90°F ambient What is the thermic effect of protein: 20-30% of calories for processing Does hot soup increase satiety compared to cold food: Yes, through prolonged consumption time Is it suitable for perimenopause: Yes, high-protein lower-carb support Is it suitable for menopause: Yes, supports metabolic transitions

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