



Product Formulation Worksheet

Product Name: Campbell's® Condensed Vegetable Soup Foodservice  
 Formula and Version Number: 415000001026v023

Portion per Recipe: 4032  
 Serving Size Volume/Weight Condensed: 1/2 cup/ 126 g

UPC Code: 51000010261  
 Revision Date: 11/19/2015

Serving Size Volume/Weight Prepared  
 According to Package Directions  
 (Reconstituted with Equal Volume of Water): 1 cup/ 244 g

Ingredients (1)	Quantity (lbs) of Ingredients As Purchased (number of purchase units) (2)	Purchase Unit (Lbs) (3)	Servings per Purchase Unit in Food Buying Guide (4)	Meat/Meat Alternates (Ounces) (5) = (2) X (4)	Grains (oz equivalent) (6) = (2) X (4)	Vegetables (1/4 cup) (7) = (2) X (4)	Vegetables Cup Equivalent per Serving	Vegetable Subgroup	Total per Subgroup (cups)	Summary of Vegetable Subgroup Contribution
Tomato Products, Canned Tomato Puree	143.00	1	14.4			2059.2	0.13	Red /Orange	0.22	1/8 Cup Red/ Orange AND 1/8 Cup Starchy AND 1/4 Cup Additional
Celery, Fresh, Trimmed, Ready-to-Cook, Diced, Cooked, Drained*	15.0	1	10.48			157.2	0.01	Other	0.06	
Potato, White, Fresh, Ready to Cook, Pared, Diced, Cooked, Drained*	260.0	1	10.98			2854.8	0.18	Starch	0.24	
Carrots, Fresh, Ready-to-Cook, Slices, Cooked, Drained	159.0	1	9.83			1563.0	0.10	Red/Orange		
Onions, Mature, Dehydrated, Chopped, Rehydrated, Cooked	5	1	49.9			249.5	0.02	Other		
Beans, Green, Frozen, Cut	45	1	11.6			522.0	0.03	Other		
Corn, Frozen, Whole Kernel, Cooked	37.45	1	11			412.0	0.03	Starch		
Peas, Green, Frozen, Cooked, Drained	63	1	9.59			604.2	0.04	Starch		
Notes:*Child nutrition labeling for non-meat products Technical Assistance document (Rev 2004)				<b>Totals</b>	0	0	8421.8			
				<b>Portion Per Recipe</b>	4032	4032	4032			
				<b>Calculations</b>	0.00	0.00	0.52			
				<b>Each Portion Contributes</b>	oz Meat/Meat Alternates	serving (s) Grains/Breads	1/2 cup(s) Vegetables			

*\*This product was assessed for school meal pattern component contributions using procedures outlined in the U.S. Department of Agriculture's Food Buying Guide for Child Nutrition Programs. Based on our calculations and in accordance with new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012), this product does not meet the necessary requirements to qualify for creditable grain contributions.*

I certify that the above information is true and correct when prepared according to directions.

Anita Shaffer, Senior Nutritionist - Global Nutrition



Product Name: Campbell's® Condensed Vegetable Soup Foodservice

Case Code: 01026

Case Pack: 12/ 50 oz Cans

Serving Size Condensed: 1/2 cup; 126 g

Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume of Water): 1 cup; 244 g

Nutrition Facts	
Serving Size 1/2 cup (120mL) condensed soup	
Servings Per Container about 11	
Amount Per Serving	
Calories 90	Calories from fat 0
%	
Total Fat 0.5g 1%	
Saturated Fat 0.5g 3%	
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg 0%	
Sodium 880mg 36%	
Potassium 220mg 6%	
Total Carbohydrate 18g 6%	
Dietary Fiber 3g 12%	
Sugars 5g	
Protein 3g	
Vitamin A 50%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500mg 3,500mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

**INGREDIENT STATEMENT:** Potatoes, Beef Stock, Tomato Puree (Water, Tomato Paste), Carrots, Peas, Green Beans, Corn, Enriched Macaroni Product (Wheat Flour, Egg White Solids, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Onions, Sugar, Contains Less Than 2% Of: Salt, Potato Starch, Barley, Celery, Hydrolyzed Yeast Protein, Monosodium Glutamate, Yeast Extract, Beef Fat, Dextrose, Flavoring, Oleoresin Paprika.

**PREPARATION: Reconstitute with Equal Volume of Water.**

In a 4 quart pot, combine one can of soup and one can of water. Simmer over low heat, stirring occasionally.