

Product Name: <u>Campbell's © Signature Healthy Request © Chicken w Egg Noodles</u> Formula and Version Number: <u>415003359041\0008</u> UPC Code: <u>0051000191212</u> Revision Date: <u>11/21/2017</u> Portion per Recipe: <u>10800</u> Serving Size Volume: <u>1/2 cup condensed</u> Serving Size Weight: <u>126 g</u>

	Quantity (lbs) of									
	Ingredients As									
	Purchased		Servings per							Summary of
	(number of purchase	Purchase Unit	Purchase Unit in	Meat/Meat Alternates	Grains	Vegetables	Vegetables		Total per	Vegetable
Ingredients	units)	(Lbs)	Food Buying Guide	(Ounces)	(oz equivalent)	(1/4 cup)	Cup Equivalent per	Vegetable	Subgroup	Subgroup
(1)	(2)	(3)	(4)	(5) = (2) X (4)	(6) = (2) X (4)	(7) = (2) X (4)	Serving	Subgroup	(cups)	Contribution
Chicken, Cooked, Frozen, Diced or										
Pulled(No skin, wing, meat, neck										
meat, giblet, or kidneys), Includes										
USDA Foods	500	1	16	8000.00						
* Notes:		Totals		8000.00	0.00	0.00				
		Portion Per Recipe		10800	10800	10800				
		Calculations		0.74	0.00	0.00				
			0.50 oz	oz Equivalent	cup(s)					
Each Portion Contributes		Meat/Meat Alternates	Grains	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.

Jennifer McQuillan, NDTR, SNS

Nutrition Analyst, Global Nutrition & Regulatory Affairs



Product Name: <u>Campbell's® Signature Healthy Request®</u> Chicken w Egg Noodles Case Code: <u>19121</u> Case Pack: <u>3/4 LB. Trays</u> Serving Size Condensed: <u>1/2 cup ; 126 g</u> Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume of Water): <u>1 cup; 244 g</u> Revised: <u>11/21/2017</u>

Nutrition Facts About 43 servings per container								
Amount Per Serving								
Calories			100					
			% Daily Value*					
Total Fat	2	5	3 %					
Saturated Fat	0.5	5	3 %					
Trans Fat	0	5						
Polyunsaturated Fat	0	5						
Monounsaturated Fat	1	5						
Cholesterol	20	mg	7 %					
Sodium	410	mg	18 %					
Total Carbohydrate	14	5	5 %					
Dietary Fiber	1	5	4 %					
Total Sugars	1	5						
Includes	0	g Added Sugars	0 %					
Protein	7	5	14 %					
Vitamin D	0	mcg	0 %					
Calcium	20	mg	2 %					
Iron	0.5	mg	2 %					
Potassium	720	mg	15 %					
* The % Daily Value tells yo serving of food contributes a day is used for general nu	to a daily	diet. 2000 calories						

INGREDIENT STATEMENT: CHICKEN STOCK, WHITE CHICKEN MEAT, CARROTS, NOODLES (WHEAT FLOUR, EGGS, EGG WHITES), CELERY, CORNSTARCH, CONTAINS LESS THAN 2% OF: YEAST EXTRACT, POTASSIUM CHLORIDE, SALT, CHICKEN FAT, CHICKEN STOCK CONCENTRATE, SUGAR, MODIFIED FOOD STARCH, SOY PROTEIN CONCENTRATE, FLAVORING, DEHYDRATED CHICKEN, DEHYDRATED ONIONS, CARROT JUICE

CONCENTRATE, SPICES, SODIUM PHOSPHATE, CELERY EXTRACT, DEHYDRATED GARLIC, LACTIC ACID.

PREPARATION:

THIS PRODUCT HAS NOT BEEN FULLY COOKED BEFORE FREEZING. CAREFULLY FOLLOW THE RECOMMENDED COOKING TIMES AND TEMPERATURES TO ENSURE COMPLETE COOKING.

Cooking Directions: This product may be tempered up to 48 hours in a 40 degrees F. refrigerator prior to cooking. Peel back plastic film starting from one edge. Keep film to view cooking directions.

1. If soup is frozen, run knife around soup blocks in trays to loosen. Empty the 2 trays of soup into large saucepot.

2. Fill both of the trays with water (64 fl. oz. in total). Add to saucepot.

3. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low. Boil gently, stirring frequently to break up any frozen pieces, until temperature reaches 190 degrees F.

4. Transfer to holding kettle or steam table.

I certify that the above product information is true and correct as of the revision date specified.

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