

Product Formulation Worksheet

Product Name: <u>Campbell's®Cream of Broccoli, Foodservice, Frozen, Condensed</u>

Formula and Version Number: 415630008173\0017

UPC Code: 0051000081735
Revision Date: 11/19/2015

Serving Size Volume/Weight Prepared According to Package

Directions (Reconstituted with equal volume of water): 1 cup; 244 g

Portion per Recipe: 10800

Serving Size Volume/Weight Condensed: 1/2 cup; 126 g

	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)	$(6) = (2) \times (4)$	(7) = (2) X (4)	serving	Subgroup	(cups)	Contribution
Onions, Mature, Dehydrated,	12.50	1	49.9			623.75	0.01	Other	0.01	1/8 cup Dark
Broccoli, Frozen, Cut or Chopped	830.00	1	9.6			7968	0.18	Dark Green	0.18	Green
Notes:	•		Totals	0	0	8591.75				-
			Portion Per Recipe	10800	10800	10800				
			Calculations	0.00	0.00	0.20				
				OZ	oz Equivalent	1/8 cup(s)]			
		Each	n Portion Contributes	Meat/Meat Alternates	Grains	Vegetables				

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

a Ship, HD

Anita Shaffer, Senior Nutritionist - Global Nutrition



Product Name: <u>Campbell's®</u> <u>Cream of Broccoli, Foodservice, Frozen, Condensed</u>

Case Code: <u>08173</u> Case Pack: <u>3/4 LB. TRAYS</u>

Serving Size Condensed: 1/2 Cup; 126 g

Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume

Water) 1 Cup; 244 g

Nutrition Facts Serving Size 1/2 CUP (120 ML) CONDENSED SOUP Servings Per Container ABOUT 14									
Amount Per Se	rving								
Calories 120		Calories from Fat 50							
		% D	aily Value *						
Total Fat 6g			9 %						
Saturated Fat 2g 10 %									
Trans Fat 0g									
Cholesterol 15mg 5 %									
Sodium 780mg 33 %									
Total Carbohydrate 13g 4 %									
Dietary Fiber 1g 4									
Sugars 5g									
Protein 4g									
Vitamin A	6 % • Vi	tamin C	6 %						
Calcium	8 % . Iro	on	0 %						
* Percent Dally Values are based on a 2,000 calorie dlet. Your dally 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 Sodium	Less than Less than	300mg 2,400mg	300mg 2,400mg						
Total Carbohydra		2,400mg 300g	2,400mg 375g						
Dietary Fiber		25g	30g						

INGREDIENT STATEMENT: SKIM MILK, BROCCOLI, CREAM, MODIFIED FOOD STARCH, VEGETABLE OIL (SOYBEAN OIL AND/OR CANOLA), CONTAINS LESS THAN 2% OF: SALT, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEHYDRATED ONIONS, SOY PROTEIN CONCENTRATE, CONCENTRATED LEMON JUICE, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, BETA CAROTENE FOR COLOR.

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.

a Ship, HD