

**Product Formulation Worksheet** 

Product Name: Campbell's® Signature®Golden Broccoli Cheese Soup

Formula and Version Number: 415003381348\0003

UPC Code: <u>0051000085580</u> Revision Date: <u>11/21/2017</u> Portion per Recipe: 10800

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

Serving Size Volume/Weight Prepared According to Package

Directions (Reconstituted with equal volume of water): 1 cup; 244 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)	$(6) = (2) \times (4)$	$(7) = (2) \times (4)$	serving	Subgroup	(cups)	Contribution
Onions, Mature, Dehydrated,										
Chopped, Rehydrated, Cooked	1.75	1	49.9			87.33	0.00	Other	0.00	
Cheese, Cheese Food, Process	339.60	1	8	2716.80						
Cheese, American, Cheddar,										1/8 cup Dark
Mozzarella or Swiss, Natural or										-
Process	10.00	1	16	160.00						Green
Broccoli, Frozen, Cut or Chopped	702.00	1	9.6			6739.20	0.16	Dark Green	0.16	
Notes:			Totals	2876.8	0	6739.20				
							1			
		Portion Per Recipe		10800	10800	10800				
		Calculations		0.27	0.00	0.16	]			
				0.25 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.

Jennifer Mc Quillan, NDTR, SNS



Product Name: <u>Campbell's® Signature</u> <u>®Golden Broccoli Cheese Soup</u>

Case Code: <u>08558</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) <u>1 Cup; 244 g</u> Revised: <u>11/21/2017</u>

Nutrition Facts									
About 43 servings per container									
Serving size		1/2	2 cup (120 ml)						
Amount Per Serving  Calories			190						
			% Daily Value*						
Total Fat	14	5	18 %						
Saturated Fat	5	5	25 %						
Trans Fat	0	5							
Cholesterol	20	mg	7 %						
Sodium	950	mg	41 %						
Total Carbohydrate	10	5	4 %						
Dietary Fiber	1	5	4 %						
Total Sugars	3	5							
Includes	2	g Added Sugars	4 %						
Protein	5	5							
Vitamin D	0	mcg	0 %						
Calcium	110	mg	8 %						
Iron	0.5	mg	2 %						
Potassium	99	mg	2 %						
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.									

INGREDIENT STATEMENT: WATER, BROCCOLI, PASTEURIZED PROCESS AMERICAN CHEESE (AMERICAN CHEESE [MILK, CULTURES, SALT, ENZYMES], WATER, CREAM, SODIUM PHOSPHATE, SALT, APOCAROTENAL COLOR, ANNATTO COLOR), CREAM, VEGETABLE OIL (CORN AND/OR CANOLA), MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: SALT, SUGAR, SOY PROTEIN CONCENTRATE, CHEDDAR CHEESE (MILK, CULTURES, SALT, ENZYMES), DEHYDRATED BROCCOLI, CORN MALTODEXTRIN, DEHYDRATED GARLIC, DEHYDRATED ONIONS, SPICE, BETA CAROTENE, ANNATTO EXTRACT FOR COLOR, SOY LECITHIN.

**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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Nutrition Analyst, Global Nutrition & Regulatory Affairs