

Product Formulation Worksheet

Product Name: Campbell's® Homestyle Chicken Noodle Noodle Soup Foodservice- Frozen

Formula and Version Number: 415003380245v0002

UPC Code: <u>0051000081698</u> Revision Date: <u>11/21/2017</u> Portion per Recipe: <u>10800</u>

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	Vegetable	Subgroup	Subgroup
(1)	(2)	(3)	(4)	(5) = (2) X (4)	(6) = (2) X (4)	$(7) = (2) \times (4)$	per Serving	Subgroup	(cups)	Contribution
Chicken, Cooked, Frozen, Diced or										
Pulled(No skin, wing, meat, neck										
meat, giblet, or kidneys), Includes										
USDA Foods	183.75	1	16.00	2940.00						
Notes:*Child nutrition labeling for no	on-meat products									
Technicial Assistance document (Rev 2004).		Totals		2940.00	0.00	0.00				
		Portion Per Recipe		10800	10800	10800]			
		Calculations		0.27	0.00	0.00				
				.25 oz	oz Equivalent	cup(s)				
		Each	Portion Contributes	Meat/Meat Alternates	Grains	Vegetables				

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: Campbell's® Homestyle Chicken Noodle Noodle Soup Foodservice- Frozen

Case Code: <u>08169</u> Case Pack: <u>3/4LB Trays</u>

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 Revised: 11/21/2017

Nutrition Facts									
About 43 servings per container Serving size 1/2 cup (120 ml)									
Amount Per Serving Calories			70						
			% Daily Value*						
Total Fat	2	5	3 %						
Saturated Fat	0.5	5	3 %						
Trans Fat	0	5							
Cholesterol	15	mg	5 %						
Sodium	800	mg	35 %						
Total Carbohydrate	10	5	4 %						
Dietary Fiber	0	5	0 %						
Total Sugars	1	5							
Includes	0	g Added Sugars	0 %						
Protein	4	5							
Vitamin D	0	mcg	0 %						
Calcium	10	mg	0 %						
Iron	0.6	mg	2 %						
Potassium	60	mg	0 %						
* 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: CHICKEN STOCK, COOKED ENRICHED EGG NOODLES (WHEAT FLOUR, EGGS, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CHICKEN MEAT, CARROTS, CELERY, CONTAINS LESS THAN 2% OF: SALT, MODIFIED FOOD STARCH, ONIONS, YEAST EXTRACT, CHICKEN FAT, GELATIN, CHICKEN

FLAVOR (CONTAINS ASCORBIC ACID, SALT), SUGAR, SOY PROTEIN CONCENTRATE, VEGETABLE OIL, SODIUM PHOSPHATE, SPICES, FLAVORING (CORN OIL), TURMERIC EXTRACT, BETA CAROTENE, DEHYDRATED CHICKEN.

PREPARATION: Reconstitute with Equal Volume of Water.

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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