



Product Formulation Worksheet

Product Name: Campbell's® Cream of Potato with Bacon, Foodservice, Frozen, Condensed

Portion per Recipe: 10800

Formula and Version Number: 415003380705\0001

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

UPC Code: 0051000119216

Serving Size Volume/Weight Prepared According to Package

Revision Date: 11/19/2015

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
Carrots, Fresh, Shredded, Ready-to-Use, Cooked, Drained*	137.31	1	9.83			1349.7573	0.03	Red/Orange	0.03	1/4 cup Starchy
Celery, Fresh, Trimmed, Ready-to-Cook, Diced, Cooked, Drained*	120.00	1	10.48			1257.6	0.03	Other	0.03	
Potato, White, Fresh, Ready to Cook, Pared, Diced, Cooked, Drained*	1228.00	1	10.98			13483.44	0.31	Starchy	0.31	
Totals				0	0	16090.80				
Portion Per Recipe				10800	10800	10800				
Calculations				0.00	0.00	0.37				
Each Portion Contributes				oz Meat/Meat Alternates	oz Equivalent Grains	1/4 cup(s) Vegetables				

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® Cream of Potato with Bacon, Foodservice, Frozen, Condensed
Case Code: 11921
Case Pack: 3/4 LB. TRAYS
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 Serving	
Calories 210	Calories from Fat 130
% Daily Value *	
Total Fat 14g	22 %
Saturated Fat 5g	25 %
Trans Fat 0g	
Cholesterol 20mg	7 %
Sodium 830mg	35 %
Total Carbohydrate 18g	6 %
Dietary Fiber 1g	4 %
Sugars 3g	
Protein 4g	
Vitamin A 2 %	Vitamin C 0 %
Calcium 4 %	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
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

INGREDIENT STATEMENT: POTATOES, RECONSTITUTED SKIM MILK, CREAM, VEGETABLE OIL, CARROTS, MODIFIED FOOD STARCH, CELERY, PARTIALLY COOKED BACON ENDS AND PIECES WITH COOKOUT JUICES (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE), BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF: ROASTED YUKON GOLD POTATOES, CHICKEN FAT, SALT, BACON BITS (BACON [CURED WITH WATER, SALT, SUGAR, SMOKE FLAVOR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE]), ONIONS, CHICKEN STOCK, SOY PROTEIN CONCENTRATE, ARTIFICIAL FLAVORING, FLAVORING, SUGAR, DISODIUM GUANYLATE, DISODIUM INOSINATE, BACON-TYPE FLAVOR (SALT, MALTODEXTRIN, HYDROLYZED SOY PROTEIN, POLYGLYCEROL ESTERS OF FATTY ACIDS, YEAST EXTRACT, SILICON DIOXIDE, NATURAL FLAVOR [EGG, SOY, SESAME], ONION POWDER, NATURAL SMOKE FLAVOR), SPICE, ACETIC ACID, TURMERIC 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.

Anita Shaffer, RD