



Product Formulation Worksheet

Product Name: Campbell's® Brown & Wild Rice with Chicken, Foodservice, Frozen, Condensed

Formula and Version Number: 415003380970v0002

UPC Code: 0051000119278

Revision Date: 11/21/2017

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

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
Chicken, Cooked, Frozen, Diced or Pulled (No skin, wing, meat, neck meat, giblet, or kidneys), Includes USDA Foods*	231.00	1	16.00	3696						
Wild Rice (Group H), Dry	112.00	1	28.00		3136					
Rice (Group H) Brown, Long Grain, Regular, Dry	152.00	1	28.00		4256					
Notes:	Totals			3696	7392	0.00				
	Portion Per Recipe			10800	10800	10800				
	Calculations			0.34	0.68	0.00				
	Each Portion Contributes			0.25 oz Meat/Meat Alternates	0.50 oz Equivalent Grains	cup(s) Vegetables				

Modified Food Starch Calculation:	
Modified corn starch per recipe (g):	45360
Modified corn starch per serving (g) :	4.20
Modified corn starch per serving/oz equiv grain per serving (g):	0.12

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® Brown & Wild Rice, Foodservice, Frozen, Condensed

Case Code: 11927

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

Revised: 11/21/2017

Nutrition Facts			
About 43 servings per container			
Serving size		1/2 cup (120 ml)	
Amount Per Serving		210	
Calories			
% Daily Value*			
Total Fat	12	g	15 %
Saturated Fat	3	g	15 %
Trans Fat	0	g	
Cholesterol	15	mg	5 %
Sodium	740	mg	32 %
Total Carbohydrate	19	g	7 %
Dietary Fiber	1	g	4 %
Total Sugars	3	g	
Includes	0	g Added Sugars	0 %
Protein	6	g	
Vitamin D	0	mcg	0 %
Calcium	80	mg	6 %
Iron	0.4	mg	2 %
Potassium	190	mg	4 %

* 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.

INGREDIENTS: RECONSTITUTED SKIM MILK, CREAM, WHITE MEAT CHICKEN, VEGETABLE OIL, BROWN RICE, CELERY, WILD RICE, MODIFIED FOOD STARCH, CHICKEN STOCK, CARROTS, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF: WATER, ONIONS, CHICKEN FAT, SALT, CHICKEN FLAVOR (CONTAINS ASCORBIC ACID, SALT), SOY PROTEIN CONCENTRATE, YEAST EXTRACT, SUGAR, SPICES, DEHYDRATED ONIONS, FLAVORING, SODIUM PHOSPHATE, DEHYDRATED WHEY, NONFAT DRY MILK, DEHYDRATED CHICKEN, ASCORBIC ACID, FERMENTED WHEY.

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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