



Product Formulation Worksheet

Product Name: Campbell's® Salisbury Steak

Portion per Recipe: 2783

Formula and Version Number: 415000008151\0020

Serving Size Volume: 1 Steak

UPC Code: 0051000081513

Serving Size Weight: 163 g

Revision Date: 1/10/2018

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
Beef, Ground, Fresh or Frozen, No More Than 26% Fat (Like IMPS #136)	556.06	1	11.50	6394.67						
Totals				6394.67						
Portion Per Recipe				2783						
Calculations				2.30						
Each Portion Contributes				2 oz Meat/Meat Alternates	oz Equivalent Grains	cup(s) 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® Salisbury Steak

Case Code: 08151

Case Pack: : 4/4.3 LB Trays

Serving Size : 1 patty; 163 g

Revised: 1/10/2018

Nutrition Facts	
About 12 servings per container	
Serving Size	1 Salisbury steak patty and gravy (163 g)
Amount per serving	
Calories	250
% Daily Value *	
Total Fat 16g	21%
Saturated Fat 7g	35%
Trans Fat 1g	
Cholesterol 45mg	15%
Sodium 690mg	30%
Total Carbohydrate 12g	4%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 14g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 2mg	10%
Potassium 210mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENT STATEMENT: SALISBURY STEAK PATTY (BEEF, BREADCRUMBS [WHEAT FLOUR, SUGAR, YEAST, SOYBEAN OIL, SALT, CALCIUM PROPIONATE], ONION, GREEN PEPPERS, NONFAT DRIED MILK, SALT, PEPPER, DEHYDRATED GARLIC), WATER, BEEF STOCK, TOMATO PUREE (WATER, TOMATO PASTE), CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, SHERRY WINE, WHEAT FLOUR, SALT, DEHYDRATED ONIONS, SUGAR, ONIONS, BEEF, FLAVORING, DEHYDRATED GARLIC, DISODIUM INOSINATE, DISODIUM GUANYLATE, CARAMEL COLOR, XANTHAN GUM.

PREPARATION:

Conventional Oven: 400°F

(Frozen) Tent lid-secure 2 edges, Cook for 1 hr.30 min./

(Tempered) Cook for 1 hour. Spoon gravy over meat before serving.

Convection Oven: 350°F

(Frozen) Tent lid-secure 2 edges, Cook for 1 hr. 10 min.

(Tempered) Cook for 35 min. Spoon gravy over meat before serving.

HANDLING GUIDELINES:

PROMPTLY REFRIGERATE UNUSED PORTION

THIS PRODUCT MAY BE TEMPERED UP TO 48 HOURS IN A 40°F REFRIGERATOR PRIOR TO COOKING.

COOK AS DIRECTED.

KEEP FROZEN (0°F OR BELOW) UNTIL READY TO USE

COOK THOROUGHLY

DO NOT REFREEZE

DO NOT REUSE TRAY

DO NOT USE IN TOASTER OVEN

SHELF LIFE: 21 MONTHS- FROZEN

STORAGE TEMPERATURE: 0° F.

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