



Product Formulation Worksheet

Campbell's® Healthy Request® Mexican Style Chicken Tortilla, Foodservice, Frozen.

Product Name: Condensed

Portion per Recipe: 10800

Formula and Version Number: 415003359024\0007

Serving Size Volume: 1/2 cup condensed

UPC Code: 0051000191229

Serving Size Weight: 126 g

Revision Date: 5/1/2014

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
Tomato Products, Canned Tomato Puree	729.57	1	14.4			10505.81	0.24	Red/Orange	0.33	1/4 cup Red/Orange AND 1/8 cup Additional
Cheese, Cheese Food, Process	48.00	1	8.00	384.00						
Chicken, Cooked, Frozen, Diced or Pulled (No skin, wing, meat, neck meat, giblet, or kidneys), Includes USDA Foods	385.00	1	16.00	6160.00						
Peppers, Bell, Frozen, Red, Diced, Cooked, Drained	180.00	1	7.30			1314.00	0.03	Red/Orange		
Corn, Frozen, Whole Kernel, Cooked	180.00	1	11.00			1980.00	0.05	Starchy	0.05	
Tomatoes, Canned, Diced, Includes USDA Commodity	320.00	1	7.71			2467.20	0.06	Red/Orange		
Beans, Black, (Turtle Beans), Dry, Canned, Whole*	180.00	1	7.10			1278.00	0.03	Legumes	0.03	
Peppers, Green Chilies, Canned, Chopped, Heated	90.00	1	7.98			718.20	0.02	Other	0.02	
* Notes: *Buying Guide: 1 #10 Can Black Turtle Beans=110 oz and yields 6-7/8 cups beans; equates to 1.774 c per lb., 7.10 servings of beans, 1/4 c each (1/4 c beans)= 1 oz M/MA, No 10 Can=62 oz heated, drained.				Totals		6544.00	0.00	18263.21		
				Portion Per Recipe		10800	10800	10800		
				Calculations		0.61	0.00	0.42		
Each Portion Contributes				0.50 oz Meat/Meat Alternates	oz Equivalent Grains	3/8 cup(s) Vegetables				

I certify that the above information is true and correct when prepared according to directions.

Anita Shaffer, Senior Nutritionist - Global Nutrition



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				Totals	7822.00	0.00	16985.21			
				Portion Per Recipe	10800	10800	10800			
				Calculations	0.72	0.00	0.39			
				Each Portion Contributes	0.50 oz Meat/Meat Alternates	oz Equivalent Grains	3/8 cup(s) Vegetables			

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Product Name: **Campbell's® Healthy Request® Mexican Style Chicken Tortilla, Foodservice, Frozen, Condensed**

Case Code: **19122**

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 of Water): **1 cup; 244 g**

Nutrition Facts		Amount Per Serving	% DV *	Amount Per Serving	% DV *
Serving Size: 1/2 CUP (120 ML) CONDENSED SOUP Servings: ABOUT 43 Calories 120 Fat Cal. 15		Total Fat 1.5g	2 %	Sodium 410mg	17 %
		Sat. Fat 0.5g	3 %	Potassium 720mg	21 %
		Trans Fat 0g		Total Carb. 20g	7 %
		Polyunsat. Fat 0g		Fiber 2g	8 %
		Monounsat. Fat 0.5g		Sugars 3g	
		Cholest. 15mg	5 %	Protein 7g	
		Vitamin A 10 % • Vitamin C 2 % • Calcium 2 % • Iron 2 %			

* Percent Daily Values (DV) are based on a 2,000 calorie diet.

INGREDIENT STATEMENT: TOMATO PUREE (WATER, TOMATO PASTE), WATER, WHITE CHICKEN MEAT, RICE, BLACK BEANS, ROASTED CORN, ROASTED RED PEPPERS, DICED TOMATOES IN TOMATO JUICE, CORN TORTILLA (CORN, WATER), GREEN CHILI PEPPERS, CONTAINS LESS THAN 2% OF: CHEESE PASTE (MONTEREY JACK CHEESE [MILK, CULTURES, SALT, ENZYMES], CHEDDAR CHEESE [MILK, CULTURES, SALT, ENZYMES], SURFACE RIPENED SEMISOFT CHEESE [MILK, CULTURES, SALT, ENZYMES], WHEY, WATER, SALT), CORNSTARCH, CILANTRO, POTASSIUM CHLORIDE, SALT, FLAVORING, SUGAR, MODIFIED FOOD STARCH, SOY PROTEIN CONCENTRATE, DEHYDRATED CHICKEN, SPICE, PAPRIKA, SODIUM PHOSPHATE, CHICKEN FAT, CHIPOTLE PEPPER, LOWER SODIUM NATURAL SEA SALT, CHICKEN STOCK, LIME JUICE CONCENTRATE, YEAST EXTRACT, DISODIUM INOSINATE AND DISODIUM GUANYLATE, DEHYDRATED GARLIC, DEHYDRATED ONIONS, LACTIC ACID.

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.