



Product Formulation Worksheet

Product Name: Campbell's® Boston Clam Chowder, Foodservice, Frozen, Condensed

Portion per Recipe: 10800

Formula and Version Number: 415003381010\0001

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

UPC Code: 0051000085566

Serving Size Volume/Weight Prepared According to Package

Revision Date: 11/19/2015

Directions (Reconstituted with equal volume of milk): 1 cup; 248 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
Potatoes, Dehydrated ,Flake, Low Moisture	5.00	1	50.50			252.50	0.01	Starchy	0.26	1/4 cup Starchy
Onions, Mature, Dehydrated	2.50	1	49.90			124.75	0.00	Other	0.05	
Fish Puree*	121.36	1	16.00	1941.68						
Onions, Mature, Frozen, Chopped**	100.00	1	5.94			594.00	0.01	Other		
Celery, Fresh, Trimmed, Ready-To- Cook, Diced**	137.50	1	10.48			1441.00	0.03	Other		
Seafood, Fresh or Frozen, Clams, Minced	350.00	1	10.50	3675.00						
Potatoes, Frozen ***	1018.75	1	10.98			11185.88	0.26	Starchy		
Totals				5616.68	0	13598.13				
Portion Per Recipe				10800	10800	10800				
Calculations				0.52	0.00	0.31				
Each Portion Contributes				0.50 oz Meat/Meat Alternates	oz Equivalent Grains	1/4 cup(s) Vegetables				

Notes: *Child nutrition labeling for non-meat products
Technical Assistance document (Rev 2004). Applied G66
formula factor file rehydration ratio of 2:1

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® Boston Clam Chowder, Foodservice, Frozen, Condensed
 Case Code: 08556
 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 Milk) 1 Cup; 248 g

Nutrition Facts	
Serving Size 1/2 CUP (120 ML) CONDENSED SOUP	
Servings Per Container ABOUT 43	
Amount Per Serving	
Calories 120	Calories from fat 35
% Daily Value *	
Total Fat 4g	8%
Saturated Fat 1g	2%
Trans Fat 0g	
Cholesterol 10mg	2%
Sodium 800mg	33%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 4g	
Vitamin A	0% • Vitamin C
Calcium	4% • Iron
* 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, CLAM STOCK, SKIM MILK, CLAMS, CELERY, POLLOCK, MODIFIED FOOD STARCH, CREAM (MILK), VEGETABLE OIL (CORN, COTTONSEED, AND/OR CANOLA), CONTAINS LESS THAN 2% OF: BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SALT, POLLOCK INCLUDING NATURAL JUICES, ONIONS, DEXTROSE, SUGAR, DEHYDRATED POTATOES, SOY PROTEIN CONCENTRATE, POTATO FLOUR, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, DEHYDRATED ONIONS, DEHYDRATED GARLIC, SODIUM PHOSPHATE, FLAVORING, BETA CAROTENE FOR COLOR, CELERY SEED, CELERY EXTRACT, ONION OIL, CITRIC 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 5 days 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 whole milk (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.

A. Shaffer, RD