



Product Formulation Worksheet

Product Name: Campbell's® Signature® Italian Style Wedding Soup  
 Formula and Version Number: 415630010942\0007  
 UPC Code: 0051000104281  
 Revision Date: 1/9/2018

Portion per Recipe: 10155  
 Serving Size Volume/Weight Condensed: 1/2 cup / 126 g  
 Serving Size Volume/Weight Prepared According to Package: 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
Cheese, Parmesan or Romano, Grated	2.80	1	16.00	44.80						
Beef, Ground, Fresh or Frozen, No more than 15% Fat*	197.60	1	12.00	2371.20						
Pork, Ground, Fresh or Frozen, No more than 15% Fat*	91.20	1	12.00	1094.40						
* Notes:				<b>Totals</b>	3510.40	0.00	0.00			
				<b>Portion Per Recipe</b>	10155	10155	10155			
				<b>Calculations</b>	0.35	0.00	0.00			
				<b>Each Portion Contributes</b>	0.25 oz Meat/Meat Alternates	oz Equivalent Grains	cup(s) Vegetables			

*\*This product was assessed for school meal pattern component contributions using procedures outlined in the U.S. Department of Agriculture's Food Buying Guide for Child Nutrition Programs. Based on our calculations and in accordance with new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012), this product does not meet the necessary requirements to qualify for creditable grain contributions.*

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® Signature® Italian Style Wedding Soup

Case Code: 10428

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

Revised: 1/9/2018

Nutrition Facts			
ABOUT 43 SERVINGS PER CONTAINER			
Serving size		1/2 CUP	
Amount Per Serving			
<b>Calories</b>		<b>100</b>	
% Daily Value*			
Total Fat	2.5	g	3 %
Saturated Fat	1	g	5 %
Trans Fat	0	g	
Cholesterol	10	mg	3 %
Sodium	660	mg	29 %
Total Carbohydrate	14	g	5 %
Dietary Fiber	1	g	4 %
Total Sugars	1	g	
Includes	1	g Added Sugars	2 %
Protein	6	g	
Vitamin D	0	mcg	0 %
Calcium	25	mg	0 %
Iron	1	mg	4 %
Potassium	68	mg	2 %

\* 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.

**INGREDIENT STATEMENT:** CHICKEN STOCK, ENRICHED MACARONI PRODUCT (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED MEATBALLS (BEEF, GROUND CHICKEN, WATER, BREADCRUMBS [ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, SALT, YEAST, SOYBEAN OIL], SALT, ISOLATED SOY PROTEIN, ONION POWDER, NATURAL FLAVORS, BEEF FLAVOR [CONTAINS BEEF STOCK AND SALT], DEHYDRATED GARLIC), WATER, SPINACH, CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, SALT, CHICKEN FAT, GELATIN, SUGAR, CORN SYRUP SOLIDS, FLAVORING, DEHYDRATED GARLIC, YEAST EXTRACT, PARMESAN CHEESE (PART-SKIM MILK, CULTURES, SALT, ENZYMES), CELERY SEED, DEHYDRATED CHICKEN BROTH, SPICES, TURMERIC EXTRACT, SOY LECITHIN, CELERY EXTRACT, SODIUM PHOSPHATE, ONION EXTRACT.

**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. 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 information is true and correct when prepared according to directions.

*Jennifer McQuillan, NDTR, SNS*

Nutrition Analyst, Global Nutrition & Regulatory Affairs