



Product Formulation Worksheet

Product Name: Campbell's® Chicken & Dumpling Soup Condensed- Frozen

Formula and Version Number: 415003380746/0002

UPC Code: 0051000119193

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	251.22	1	16	4019.52						
Totals				4019.52	0.00	0.00				
Portion Per Recipe				10800	10800	10800				
Calculations				0.37	0.00	0.00				
Each Portion Contributes				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® Chicken & Dumpling Soup Condensed- Frozen
Case Code: 11919
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		140	
Calories			
% Daily Value*			
Total Fat	4.5	g	6 %
Saturated Fat	1	g	5 %
Trans Fat	0	g	
Cholesterol	40	mg	13 %
Sodium	820	mg	35 %
Total Carbohydrate	20	g	7 %
Dietary Fiber	1	g	3 %
Total Sugars	2	g	
Includes	0	g Added Sugars	0 %
Protein	4	g	
Vitamin D	0	mcg	0 %
Calcium	20	mg	0 %
Iron	1	mg	6 %
Potassium	90	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.

INGREDIENTS: CHICKEN STOCK, COOKED SPAETZEL DUMPLINGS (ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], EGGS, ENRICHED FLOUR [WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], SALT, WHEAT GLUTEN, TURMERIC EXTRACT FOR COLOR), CARROTS, CHICKEN MEAT, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CELERY, VEGETABLE OIL, CONTAINS LESS THAN 2% OF: MODIFIED FOOD STARCH, MECHANICALLY SEPARATED CHICKEN MEAT, WATER, SALT, ONIONS, YEAST EXTRACT, SOY PROTEIN CONCENTRATE, CHICKEN FAT, SODIUM PHOSPHATE, FLAVORING, SPICE, BETA CAROTENE, DEHYDRATED CHICKEN, XANTHAN GUM, ONION EXTRACT, CELERY EXTRACT, GARLIC EXTRACT.

PREPARATION: Reconstitute with equal volume of water.

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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