



Product Formulation Worksheet

Product Name: Campbell's® Healthy Request® Homestyle Sweet Pepper and Beef Soup

Portion per Recipe: 10800

Formula and Version Number: 415000014223\0012

Serving Size Volume: 1/2 cup condensed

UPC Code: 0051000142238

Serving Size Weight: 126 g

Revision Date: 11/11/2018

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
Tomato Products, Canned Tomato Puree	1484.99	1	14.4			21383.86	0.49	Red/Orange	0.56	1/2 cup Red/Orange AND 1/8 cup Other
Beef, Ground, Fresh or Frozen, No More than 24% Fat	371.00	1	11.60	4303.60						
Celery, Fresh, Trimmed, Ready-to-Cook, Diced, Cooked, Drained*	70.00	1	10.48			733.60	0.02	Other	0.14	
Carrots, Fresh, Shredded, Ready-to-Use, Cooked, Drained*	69.498	1	9.83			683.17	0.02	Red/Orange		
Peppers, Bell, Frozen, Green, Diced, Cooked, Drained	262.50	1	7.30			1916.25	0.04	Other		
Peppers, Bell, Green, Fresh, Ready-to-Cook, Strips, Cooked, Drained	212.50	1	12.25			2603.13	0.06	Other		
Tomatoes, Canned, Diced, Includes USDA Commodity	250.00	1	7.71			1927.50	0.04	Red/Orange		
Onions, Mature, Frozen, Ready-to-Cook, Chopped, Cooked, Drained*	120.00	1	5.94			712.80	0.02	Other		
* Notes: **Child nutrition labeling for non-meat products Technical Assistance document (Rev 2004).				<b>Totals</b>	4303.60		29960.30			
				<b>Portion Per Recipe</b>	10800	10800	10800			
				<b>Calculations</b>	0.40		0.69			
				<b>Each Portion Contributes</b>	.25 oz Meat/Meat Alternates	oz Equivalent Grains	5/8 cup(s) Vegetables			

I certify that the above information is true and correct when prepared according to directions as of the revision date specified.

*Jennifer McQuillan, NDTR, SNS*

Nutrition Analyst, Global Nutrition & Regulatory Affairs



Product Name: Campbell's® Healthy Request® Homestyle Sweet Pepper and Beef Soup

Case Code: 14223

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: 1/11/2018

Nutrition Facts	
About 43 servings per container	
Serving size	1/2 cup (120 ml)
Amount Per Serving	
<b>Calories</b>	<b>90</b>
% Daily Value*	
Total Fat	2 g 3 %
Saturated Fat	1 g 5 %
Trans Fat	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	1 g
Cholesterol	5 mg 2 %
Sodium	410 mg 18 %
Total Carbohydrate	14 g 5 %
Dietary Fiber	3 g 10 %
Total Sugars	7 g
Includes	3 g Added Sugars 5 %
Protein	4 g
Vitamin D	0 mcg 0 %
Calcium	40 mg 2 %
Iron	1 mg 6 %
Potassium	700 mg 15 %

\* 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:** TOMATO PUREE (WATER, TOMATO PASTE), GREEN PEPPERS, SEASONED COOKED BEEF CRUMBLES (BEEF, SALT, FLAVORING), DICED TOMATOES IN TOMATO JUICE, ONIONS, SOY PROTEIN CONCENTRATE (CARMEL COLOR ADDED), CELERY, CARROTS, SUGAR, CONTAINS LESS THAN 2% OF: RICE, MODIFIED FOOD STARCH, DEHYDRATED GARLIC, YEAST EXTRACT, SALT, WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARMEL COLOR, GARLIC POWDER, SUGAR, SPICES, ANCHOVIES, TAMARIND, NATURAL FLAVOR), POTASSIUM CHLORIDE, SPICES, PAPRIKA EXTRACT FOR COLOR, FLAVORING, CARMEL COLOR.

**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 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.

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