



Product Formulation Worksheet

Product Name: Campbell's® Signature® Cream of Potato Soup

Formula and Version Number: 415003381018\0002

UPC Code: 0051000081667

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
Carrots, Fresh, Ready-to-Cook, Slices, Cooked, Drained*	176.48	1	9.83			1734.80	0.04	Red/Orange	0.04	1/4 cup Starchy
Onions, Mature, Frozen, Ready-to- Cook, Chopped, Cooked, Drained*	73.00	1	5.94			433.62	0.01	Other	0.03	
Celery, Fresh, Trimmed, Ready-to- Cook, Diced, Cooked, Drained*	95.00	1	10.48			995.60	0.02	Other		
Potato, White, Fresh, Ready to Cook, Pared, Diced, Cooked, Drained*	1047.2	1	10.98			11498.26	0.27	Starchy	0.27	
Notes:*Child nutrition labeling for non-meat products Technical Assistance document (Rev 2004).	Totals			0	0	14662.27				
	Portion Per Recipe			10800	10800	10800				
	Calculations			0.00	0.00	0.34				
	Each Portion Contributes			oz Meat/Meat Alternates	oz Equivalent Grains	1/4 cup(s) Vegetables				

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® Cream of Potato Soup

Case Code: 08166

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			
Calories		160	
% Daily Value*			
Total Fat	8	g	10 %
Saturated Fat	1.5	g	8 %
Trans Fat	0	g	
Cholesterol	10	mg	3 %
Sodium	860	mg	37 %
Total Carbohydrate	18	g	7 %
Dietary Fiber	2	g	7 %
Total Sugars	3	g	
Includes	0	g Added Sugars	0 %
Protein	3	g	
Vitamin D	3.1	mcg	2 %
Calcium	100	mg	8 %
Iron	0.4	mg	2 %
Potassium	270	mg	6 %

* 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: POTATOES, SKIM MILK, CREAM, CARROTS, VEGETABLE OIL (CORN AND/OR CANOLA), MODIFIED FOOD STARCH, CELERY, DEHYDRATED SKIM MILK, ONIONS, CONTAINS LESS THAN 2% OF: SALT, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOY PROTEIN CONCENTRATE, SPICES, FLAVORING.

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.

I certify that the above product information is true and correct as of the revision date specified.

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