

Product Formulation Worksheet

Product Name: Campbell's® Signature®Split Pea with Ham, Foodservice, Frozen, Condensed

Formula and Version Number: 415003380936\0002

UPC Code: <u>0051000081803</u> Revision Date: <u>11/19/2015</u> Portion per Recipe: 10800

Serving Size Volume/Weight Condensed: 1/2 cup; 128 g

Serving Size Volume/Weight Prepared According to Package

Directions (Reconstituted with equal volume of water): 1 cup; 246 g

	Quantity (lbs) of Ingredients As Purchased (number of purchase	Purchase Unit	Servings per Purchase Unit in	Meat/Meat Alternates	Grains	Vegetables	Vegetables		Total per	Summary of Vegetable
Ingredients	units)	(Lbs)	Food Buying Guide	(Ounces)	(oz equivalent)	(1/4 cup)	Cup equivalent per	Vegetable	subgroup	Subgroup
(1)	(2)	(3)	(4)	$(5) = (2) \times (4)$	$(6) = (2) \times (4)$	$(7) = (2) \times (4)$	serving	Subgroup	(cups)	Contribution
Peas, Split, Dry	636.61	1	23.1			14705.69	0.34	Legumes		
Pork, Mild, Fully Cooked, Chilled or Frozen Ham, Water Added, Boiled, Without Bone	342.00	1	13.01	4449.42						1/4 cup
Carrots, Fresh, Shredded, Ready-to-	342.00	1	15.01	4445.42						Legumes AND
Use, Cooked, Drained*	215.87	1	9.83			2121.95	0.05	Red/Orange		1/8 cup
Potato, White, Fresh, Ready to Cook, Pared, Diced, Cooked, Drained*	160.00	1	10.98			1756.80	0.04	Starchy		Additional
Notes:*Child nutrition labeling for non		_	Totals	4449.42	0	18584.44	0.0 .	oud. oy		
Technical Assistance document (Rev 2004).				-	-					
			Portion Per Recipe		10800	10800	_			
			Calculations		0.00	0.43	_			
				0.25 oz	oz Equivalent	3/8 cup(s)				
		Each	Portion Contributes	Meat/Meat Alternates	Grains	Vegetables				

I certify that the above information is true and correct when prepared according to directions.

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Anita Shaffer, Senior Nutritionist - Global Nutrition



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	Quantity (lbs) of									
	Ingredients As									
	Purchased		Servings per							Summary of
	(number of purchase	Purchase Unit	Purchase Unit in	Meat/Meat Alternates	Grains	Vegetables	Vegetables		Total per	Vegetable
Ingredients	units)	(Lbs)	Food Buying Guide	(Ounces)	(oz equivalent)	(1/4 cup)	Cup equivalent per	Vegetable	subgroup	Subgroup
(1)	(2)	(3)	(4)	(5) = (2) X (4)	(6) = (2) X (4)	$(7) = (2) \times (4)$	serving	Subgroup	(cups)	Contribution
Peas, Split, Dry	636.61	1	23.1	14705.69						
Pork, Mild, Fully Cooked, Chilled or										
Frozen Ham, Water Added, Boiled,										
Without Bone	342.00	1	13.01	4449.42						
Notes:*Child nutrition labeling for non-meat products			Totals	19155.111	0	0.00				
Technical Assistance document (Rev 2	004).									
			Portion Per Recipe	10800	10800	10800				
		Calculations		1.77	0.00	0.00	1			
				1.75 oz	oz Equivalent	cup(s)	1			
		Each	n Portion Contributes	Meat/Meat Alternates	Grains	Vegetables				

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Anita Shaffer, Senior Nutritionist - Global Nutrition

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Product Name: <u>Campbell's® Signature</u> <u>® Split Pea with Ham, Foodservice, Frozen, Condensed</u>

Case Code: <u>08180</u> Case Pack: <u>3/4 LB. TRAYS</u>

Serving Size Condensed: 1/2 Cup; 128 g

Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume

Water) 1 Cup; 246 g

Nutr Serving Size 1/2 SOUP Servings Per Co	CUP (120 M	L) CONDEN	
Amount Per Se	rving		
Calories 150		Calories	from Fat 10
		% Da	aily Value *
Total Fat 1g			2 %
Saturated Fat	0g		0 %
Trans Fat 0g			
Cholesterol 5m	9		2 %
Sodium 820mg			34 %
Total Carbohyd	rate 25g		8 %
Dietary Fiber 5	īg		20 %
Sugars 4g			
Protein 9g			
Vitamin A	10 % • Vi	tamin C	0 %
Calcium	2 % • Iro	on	6 %
* Percent Daily calorie diet. Yo lower depending o	ur daily valu	es may be	,
Total Fat	Less than	65g	80g
Sat Fat Cholesterol	Less than Less than	20g 300mg	25g 300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra		300g	375g
Dietary Fiber		25g	30g

INGREDIENT STATEMENT: WATER, SPLIT PEAS, COOKED HAM - WATER ADDED (PORK, WATER, SALT, SUGAR, SODIUM PHOSPHATES, SODIUM ASCORBATE, SODIUM NITRITE), CARROTS, POTATOES, MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: SALT, SUGAR, BACON BITS (BACON [CURED WITH WATER, SALT, SUGAR, SMOKE FLAVOR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, SODIUM NITRITE]), NATURAL SMOKE FLAVORING, SPICE, DEHYDRATED GARLIC.

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.

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