

Product Name: 04145- Campbell's® Healthy Request® Condensed Tomato Soup

Formula and Version Number: 415000004145\0014 Serving Size Volume/Weight Condensed: 1/2 cup; 124 g

UPC Code: 0051000041456 Serving Size Volume/Weight Prepared According to Package Directions (Reconstituted with Equal Volume Water): 1 cup; 242 g

Portion per Recipe: 3658

Revision Date: <u>9/10/2020</u>

	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	Vegetable	Subgroup	Subgroup
(1)	(2)	(3)	(4)	$(5) = (2) \times (4)$	$(6) = (2) \times (4)$	$(7) = (2) \times (4)$	per Serving	Subgroup	(cups)	Contribution
Tomato Products, Canned Tomato										5/8 cup
Puree	695.82	1	14.4			10019.8	0.68	Red /Orange	0.68	Red/Orange
Notes:										
			Totals			10019.8				
			Portion Per Recipe			3658				
			Calculations			0.68				
			·	OZ	oz Equivalent	5/8 cup(s)	1			
		Each	Portion Contributes	Meat/Meat Alternates	Grains	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 Senior Nutrition Analyst



Product Code/Name: 04145- Campbell's® Healthy Request® Condensed Tomato Soup

Formula and Version Number: 415000004145\0014

 UPC Code:
 0051000041456

 Serving Size Volume/Weight Pressure

Revision Date: 9/10/2020

Serving Size Volume/Weight Condensed: 1/4 cup; 62 g
Serving Size Volume/Weight Prepared According to Package Directions (Reconstituted with Equal 1/2 cup; 121 g

Portion per Recipe: 7316

	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	Vegetable	Subgroup	Subgroup
(1)	(2)	(3)	(4)	$(5) = (2) \times (4)$	(6) = (2) X (4)	$(7) = (2) \times (4)$	per Serving	Subgroup	(cups)	Contribution
Tomato Products, Canned Tomato										1/4 cup
Puree	695.82	1	14.4			10019.8	0.34	Red /Orange	0.34	Red/Orange
Notes:										
			Totals			10019.8				
			Portion Per Recipe			7316				
			Calculations			0.34				
				OZ	oz Equivalent	1/4 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.

Senior Nutrition Analyst

Jennifer Mc Quillan, NDTR, SNS



Product Name: <u>Campbell's</u> <u>* Healthy Request* Tomato Soup Foodservice</u>

Case Code: 04145

Case Pack: 12/50 oz Cans

Serving Size Condensed: 1/2 cup Condensed; 124 g

Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume Water): 1 cup; 242 g

Revised: 9/10/20

Nutrition	Facts
About 11 servings per container	
Serving Size	1/2 cup (120 mL)
	condensed soup
Amount per serving Calories	an
Calonies	% Daily Value *
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 7g Added Sugars	14%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 230mg	4%
Vitamin C 11mg	10%
* The % Daily Value (DV) tells yo nutrient in a serving of food contri diet. 2,000 calories a day is used nutrition advice.	butes to a daily

INGREDIENT STATEMENT: TOMATO PUREE (WATER, TOMATO PASTE), WATER, WHEAT FLOUR, SUGAR, CONTAINS LESS THAN 2% OF: SALT, VEGETABLE OIL (CORN, CANOLA, AND/OR SOYBEAN), CITRIC ACID, ASCORBIC ACID (VITAMIN C), FLAVORING, CELERY EXTRACT, GARLIC OIL.

Allergens: Wheat.

PREPARATION: Reconstitute with Equal Volume of Water. Dry storage, mix 1 can of soup with 1 can of water, heat stirring occasionally.

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Jennifer McQuillan, NDTR, SNS Senior Nutrition Analyst