



Product Formulation Worksheet

Product Code/Name: 01156-Campbell's®Vegetarian Vegetable Soup  
 Formula and Version Number: 415003343523\0014  
 UPC Code: 0051000011565  
 Revision Date: 9/10/2020

Portion per Recipe: 4032  
 Serving Size Volume/Weight Condensed: 1/2 cup /126 g  
 Serving Size Volume/Weight Prepared According to Package Directions (Reconstituted with Equal Volume of 1 cup / 245 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
Tomato Products, Canned Tomato Puree	190.00	1	14.40			2736.00	0.17	Red/Orange	0.31	1/4 Cup Red/ Orange AND 1/8 Cup Starchy AND 1/4 Additional
Carrots, Fresh, Ready-to-Cook, Slices, Cooked, Drained	189.65	1	9.83			1864.21	0.12	Red/Orange		
Potato, White, Fresh, Ready to Cook, Pared, Diced, Cooked, Drained*	223.50	1	10.98			2454.03	0.15	Starchy	0.24	
Onions, Mature, Dehydrated, Chopped, Rehydrated, Cooked	4.00	1	49.90			199.60	0.01	Other	0.06	
Celery, Fresh, Trimmed, Ready-to-Cook, Diced, Cooked, Drained*	20.00	1	10.48			209.60	0.01	Other		
Beans, Green, Frozen, Cut	54.50	1	11.60			632.20	0.04	Other		
Corn, Frozen, Whole Kernel, Cooked	67.50	1	11.00			742.50	0.05	Starchy		
Peas, Green, Frozen, Cooked, Drained	70.00	1	9.59			671.30	0.04	Starchy		
Tomatoes, Canned, Diced, Includes USDA Commodity	61.00	1	7.71			470.31	0.03	Red/Orange		
Notes: *Child nutrition labeling for non-meat products Technical Assistance document (Rev 2004).				<b>Totals</b>	0.00	9979.75				
				<b>Portion Per Recipe</b>	4054	4054				
				<b>Calculations</b>	0.00	0.62				
				<b>Each Portion Contributes</b>	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*  
 Senior Nutrition Analyst



Product Name: Campbell's® Vegetarian Vegetable Soup

Case Code: 01156

Case Pack: 12/50 oz Cans

Serving Size Condensed: 1/2 cup; 126 g

Serving Size Prepared According to Package Directions (Reconstituted with Equal Volume of Water): 1 cup; 245 g

Revised: 9/10/2020

Nutrition Facts	
ABOUT 11 SERVINGS PER CONTAINER	
Serving Size	1/2 CUP (120 ML)
CONDENSED SOUP	
Amount per serving	
<b>Calories</b>	<b>80</b>
% Daily Value *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 650mg	28%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 7g	
Includes 3g Added Sugars	6%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.8mg	4%
Potassium 300mg	6%
Vitamin A 130mcg	15%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

**INGREDIENT STATEMENT:** TOMATO PUREE (WATER, TOMATO PASTE), POTATOES, CARROTS, WATER, CORN, PEAS, DICED TOMATOES IN TOMATO JUICE, GREEN BEANS, ENRICHED PASTA (WHEAT FLOUR, EGG WHITES, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, CONTAINS LESS THAN 2% OF: POTATO STARCH, CELERY, SALT, DEHYDRATED ONIONS, YEAST EXTRACT, SPICES, PAPRIKA EXTRACT FOR COLOR, CELERY EXTRACT, ONION EXTRACT, FLAVORING, GARLIC EXTRACT.

**ALLERGENS:** *Egg, Wheat.*

**PREPARATION:** Reconstitute with Equal Volume of Water. In a 4 quart pot combine one can of soup and one can of water. Simmer over low heat, stirring often.

**HANDLING GUIDELINES:**

PROMPTLY REFRIGERATE ANY UNUSED PORTION IN A SEPARATE CONTAINER.  
RECOMMEND USE BY DATE ON CAN END.  
STORE UNOPENED CAN AT ROOM TEMPERATURE.

**SHELF LIFE:** 2 YEARS; USE BY DATE ON THE TOP OF EVERY CAN

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*Jennifer McQuillan, NDTR, SNS*  
**Senior Nutrition Analyst**