



## VEGETABLE BEEF BARLEY SOUP

3/4 LB. TRAYS  
case code 08163

• Large chunks of lean, tender meat, mixed with potatoes, carrots, barley and a bounty of seven other vegetables are simmered to perfection in a delectable broth.

### Key Attributes

- 830 mg sodium (previously 1000 mg)
- 100 calories or less per serving & low fat
- Good source of fiber & Vitamin A
- Enhanced beef flavor

UPC: 0-51000-08163-6  
SCC-14: 10-05100-00816-33  
Storage Temp: 0&deg;F  
Servings per case: 48



## Features & Benefits

- Campbell's® Soups are made from the finest ingredients, for the real food taste that distinguishes a great bowl of soup. Campbell's Soups are made with real stocks, bright crisp vegetables, no added MSG and zero grams of trans fat.
- Campbell's® frozen condensed soups are primarily water reconstituted with the exception of our Boston Clam Chowders, New England Clam Chowders and Poblano Corn Chowders. Water reconstitution is designed to save you over \$1 per gallon of prepared soup!
- Campbell's® frozen condensed soup packaging is designed with the needs of your operation in mind. Campbell's® split pack tray allows for quicker preparation time, allows you to make as little as ½ gallon at a time with the tray acting as a measuring device for reconstitution. The compact 3-tray ensemble allows you to offer more varieties while maximizing your freezer space.

## Serving Ideas

- Serve side by side with grilled zucchini, eggplant, red peppers and onions, tossed with fresh mozzarella, pesto vinaigrette, and croutons for a Tuscan Sampler Platter.
- Marry with Homestyle Chicken Noodle® for a Heartland Beef Vegetable.
- Marry with Tomato Tortellini soup for Italian Vegetable Beef.

## Preparation & Storage

**Shelf Life:** 21 MONTHS - FROZEN

### 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.

### Handling Guidelines:

KEEP FROZEN AT 0°F OR BELOW  
COOKING DIRECTIONS  
MIX WITH WATER  
KEEP FROZEN UNTIL READY TO USE  
DO NOT USE IF PUNCTURED OR TORN  
DO NOT REFREEZE  
USDA SAFE HANDLING INSTRUCTIONS

## Packaging Details

Pack & Size: 3/4 LB. TRAYS  
Case Weight: 13 LB

Cube: 0.410 FT  
Case Size: 17.832 IN x 11 IN x 3.625 IN





## Other Information

A 1/2 cup (120 ml) condensed serving provides 1/4 oz of meat/meat alternative and contributes 5/8 cup vegetables (includes any cooked dry beans or peas) to the USDA Child Nutrition Programs - Food Component Contribution. For more information on Campbell's® products, see your distributor or call toll free 1-800-TRY-SOUP.

## Nutrition Information

**Serving size:** 1/2 CUP (120 ML) CONDENSED

Nutrients per Serving		%DV
Calories	90	
Calories From Fat	15	
Total Fat	1.5 g	2 %
Saturated Fat	0.5 g	3 %
Trans Fat	0 g	
Cholesterol	5 mg	2 %
Sodium	830 mg	35 %
Total Carbohydrate	14 g	5 %
Dietary Fiber	3 g	12 %
Sugars	3 g	
Protein	4 g	

Vitamin A	10 %	Vitamin C	0 %
Calcium	2 %	Iron	4 %

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

## Ingredients

INGREDIENTS: POTATOES, WATER, TOMATO PUREE (WATER, TOMATO PASTE), CARROTS, SEASONED BEEF PRODUCT (BEEF, WATER, MODIFIED CORNSTARCH, SALT, SODIUM PHOSPHATE), BEEF STOCK, DICED TOMATOES IN TOMATO JUICE, ONIONS, CELERY, PEAS, CABBAGE, CORN, GREEN BEANS, BARLEY, CONTAINS LESS THAN 2% OF: SALT, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, WHEAT STARCH, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEHYDRATED POTATOES, SUGAR, VEGETABLE OIL, YEAST EXTRACT, FLAVORING, CARAMEL COLOR, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, CITRIC ACID.

**Special Dietary Needs:**



Information true and accurate as of: 10/22/2010