

CREAM OF POTATO SOUP

3/4 LB. TRAYS
case code 08166

• Large dices of potato with carrots, celery and onions blended with fresh cream for unmatched flavor and velvety mouth feel. Balanced flavor and reliable consistency make this soup an ideal base for signature clam chowder and loaded potato soups.

Key Attributes

- 830 mg (previously 990 mg)
- Lacto-vegetarian
- Made with fresh cream
- Balanced potato & dairy flavors

UPC: 0-51000-08166-7
SCC-14: 10-05100-00816-64
Storage Temp: 0°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

- Marry with Campbell's® Cream of Spinach soup for Creamy Spinach and Potato Chowder.
- Create a signature Irish Potato Leek Soup by adding 4 cups of cooked chopped leeks and garnish with roasted pumpkin seeds or toasted croutons.
- Use as a base to create a specialty clam chowder or signature baked potato soup.

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.

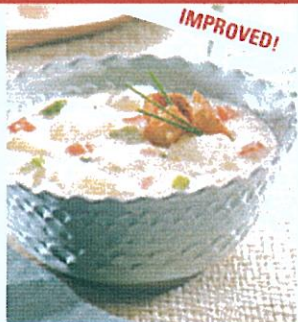
Handling Guidelines:

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
FDA 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 contributes 1/4 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	160	
Calories From Fat	60	
Total Fat	7 g	11 %
Saturated Fat	3 g	15 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	830 mg	35 %
Total Carbohydrate	20 g	7 %
Dietary Fiber	2 g	8 %
Sugars	4 g	
Protein	3 g	

Vitamin A	4 %	Vitamin C	0 %
Calcium	8 %	Iron	2 %

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, SKIM MILK, CREAM (MILK), CARROTS, VEGETABLE OIL (CORN, COTTONSEED, 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, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE, ARTIFICIAL FLAVORING, FLAVORING, ACETIC ACID.

Special Dietary Needs:



Information true and accurate as of: 10/07/2010