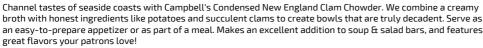


#### **CAMPBELLS**

# 090183 - Soup Clam Chowder Ne Can S/O







# \* Benefits

Traditional clam chowder is made with hearty potatoes, clams and seasoned with soy sauce Recyclable 50 oz. can (shelf life 730 days)
No MSG added or high-fructose corn syrup, no artificial flavors, colors or added preservatives Versatile & easy to prepare - just reconstitute with water Excellent for use on soup & salad bars

### Ingredients

INGREDIENTS: CLAM STOCK, POTATOES, WATER, CLAMS, MODIFIED FOOD STARCH, CONTAINS LESS THAN 2% OF: VEGETABLE OIL (CORN, CANOLA, AND/OR SOYBEAN), WHEAT FLOUR, SALT, SOY PROTEIN CONCENTRATE, YEAST EXTRACT, SPICE, SODIUM PHOSPHATE, FLAVORING (COD), LACTIC ACID, CLAM EXTRACT, SUCCINIC ACID, SUGAR, SOY SAUCE (SOYBEANS, WHEAT, SALT), ONION EXTRACT.

A Allergens

#### **Contains:**





# **Nutrition Facts**

Servings per Container 11 Serving size Amountperserving (0.5Cup(US))

### Amount per serving `alariac

| Calories                | 90        |
|-------------------------|-----------|
| % Dail                  | ly Value* |
| Total Fat 2g            | 3%        |
| Saturated Fat 0.5g      | 3%        |
| Trans Fat 0g            |           |
| Cholesterol 5mg         | 2%        |
| Sodium 650mg            | 28%       |
| Total Carbohydrate 15g  | 5%        |
| Dietary Fiber 1g        | 4%        |
| Total Sugars 1g         |           |
| Includes 0g Added Sugar | 0%        |
| Protein 3g              | _         |
| No. 1 D. Ores en        | 00/       |
| Vitamin D 0mcg          | 0%        |
| Calcium 17mg            | 1%        |
| Iron 0.6mg              | 3%        |
| Potassium 119mg         | 3%        |
|                         |           |

#### \* 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.

## **Handling Suggestions**

Min Product Lifespan from Production: 730 Days. Minimum Temperature: 65. Maximum

Temperature: 80

#### Serving Suggestions

# Prep & Cooking Suggestions

Slowly Mix Soup + 1 Can Water With Whisk.

Stove: Heat, Stirring Occasionally.

41.9lb

13in

17.2in

### **Product Specifications**

41.85lb

7.2in

0.93ft3

|  | Brand       |        |          |                        | Manufacturer      |            | Product Category |                 |  |  |
|--|-------------|--------|----------|------------------------|-------------------|------------|------------------|-----------------|--|--|
|  | CAMPBELLS   |        | CAM      | 1PBELL FOODSERVICE CO. |                   |            | Soups            |                 |  |  |
|  |             |        |          |                        |                   |            |                  |                 |  |  |
|  | MFG #       | SPC #  |          |                        | GTIN P            |            | Pack             | Pack Desc.      |  |  |
|  | 01366       | 090183 |          |                        | 10051000013665    | 1000013665 |                  | 12/50 OZ        |  |  |
|  |             |        |          |                        |                   |            |                  |                 |  |  |
|  | Gross Weigh | nt N   | Vet Weig | ht                     | Country of Origin | Ko         | sher             | Child Nutrition |  |  |

| 41.9lb               |       | 41.851 | b      | USA   |            |        | No              |  |  |  |
|----------------------|-------|--------|--------|-------|------------|--------|-----------------|--|--|--|
|                      |       |        |        |       |            |        |                 |  |  |  |
| Shipping Information |       |        |        |       |            |        |                 |  |  |  |
| Length               | Width | Height | Volume | TlxHl | Shelf Life | Storag | ge Temp From/To |  |  |  |

8x7

**ODAYS** 



40°F / 111°F



#### **CAMPBELLS**

# 090183 - Soup Clam Chowder Ne Can S/O



Channel tastes of seaside coasts with Campbell's Condensed New England Clam Chowder. We combine a creamy broth with honest ingredients like potatoes and succulent clams to create bowls that are truly decadent. Serve as an easy-to-prepare appetizer or as part of a meal. Makes an excellent addition to soup & salad bars, and features great flavors your patrons love!

# Nutrition Analysis - By Serving

| Calories                   | 90 | Total Fat           | 2g   | Sodium         | 650mg |
|----------------------------|----|---------------------|------|----------------|-------|
| Protein                    | 3  | Trans Fats          | 0g   | Calcium        | 17mg  |
| Total Carbohydrates··· 15g |    | Saturated Fat       | 0.5g | Iron           | 0.6mg |
| Sugars 1g                  |    | Added Sugars        | 0g   | Potassium      | 119mg |
| Dietary Fiber              | 1g | Polyunsaturated Fat | 1g   | Zinc           |       |
| Lactose                    |    | Monounsaturated Fat | 0.5g | Phosphorus     |       |
| Sucrose                    |    | Cholesterol         | 5mg  |                |       |
| Vitamin A(IU)•             |    | Vitamin D           | 0mcg | Thiamin        |       |
| Vitamin A(RE)              |    | Vitamin E           |      | Niacin         |       |
| Vitamin C                  |    | Folate              |      | Riboflavin     |       |
| Magnesium                  |    | Vitamin B-6         |      | Vitamin B-1 2• |       |
| Monosodium                 |    | Sulphites           |      | Nitrates       |       |

# Additional Images



