

CAMPBELLS

090621 - Soup Cream Of Chicken Can







* Benefits

REAL FLAVOR: A rich and comforting recipe of tender cuts of chicken in a creamy chicken stock base. SIMPLE PREPARATION: A good partner puts in the prep work for you, Just add the appropriate amount of water, then simmer and serve for a deliciously filling soup in an instant. For a creamier result, combine half portions of milk and water. VERSATILE STAPLE: It's excellent as is, you can add your favorite ingredients to make this soup your own or you can use as a base to one of your signature creations.

MENU INSPIRATION: List this savory soup on your appetizer menu or feature as a lunch special with a seasonal salad. Add a small cup as a side with a burger or a chicken sandwich instead of fries or chips.

Ingredients

INGREDIENTS: CHICKEN STOCK, MODIFIED FOOD STARCH, VEGETABLE OIL, WHEAT FLOUR, CREAM (MILK), CONTAINS LESS THAN 2% OF: SALT, CHICKEN*, CARROT JUICE CONCENTRATE, SOY PROTEIN CONCENTRATE, CHICKEN FAT, YEAST EXTRACT, FLAVORING, CHICKEN BROTH*, CANE SUGAR, ONIONS* CELERY EXTRACT, ONION EXTRACT. *DRIED

Allergens

Contains:





Nutrition Facts

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

Amount per serving Calories

100

Gaiorio	.00
% Dai	ly Value*
Total Fat 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 750mg	33%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 2g	_
When in D. Ome or	00/
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 0.2mg	1%
Potassium 30mg	1%

* 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

 Serve as an appetizer or as a meal - Excellent for use on soup and salad bars - Use an ingredient and create additional soup varieties

Prep & Cooking Suggestions

In A 4 Quart Pot Combine One Can Of Soup And One Can Of Water. Simmer Over Low Heat, Stirring Often. For Extra Creamy, In A 4 Quart Pot Combine One Can Of Soup With 1/2 Can Of Water And 1/2 Can Of Milk. Simmer Over Low Heat, Stirring Often.

Product Specifications

Brand		Manufacturer					Product Category	
CAMPBELLS CAMPB			PBE	ELL FOODSERVICE CC	Soups			
MFG #	S	SPC#		GTIN		Pack	Pack Desc.	
01036	09	090621		10051000010367		12	12/51 OZ	
Gross Weight		Net Weight		Country of Origin	Kc	osher	Child Nutrition	
42.25lb		41.65lb		USA			No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
17.2in	13in	7.1in	0.92ft3	8x7	0DAYS	40°F / 111°F	





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At Campbell's Foodservice, we're here to be your partner-no matter the season. Delight guests with carefully crafted soups or use our soup as a base in a creation of your own. It's our mission to serve you and your guests anywhere on your menu. It's why our extensive line of soups are crafted with carefully selected ingredients with options rich in protein, fiber, or vitamins. And our Campbell's Classic Shelf Stable Soups contain no high-fructose con syrup, no added MSG, no colors from artificial sources, and are never in BPA-lined cans. A bowl of our Cream of Chicken Soup served with fresh baded bread is hearty enough to ser as a meal on its own, or you can beef it up with whatever's fresh in your kitchen. Condensed soups are also the perfect base for casseroles and starters for sauces, so your imagination is the limit.

Nutrition Analysis - By Serving

Calories	100	Total Fat	6g	Sodium	750mg
Protein	2	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	9g	Saturated Fat	1g	Iron	0.2mg
Sugars	1g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	0g	Polyunsaturated Fat	3g	Zinc	
Lactose		Monounsaturated Fat	2g	Phosphorus	
Sucrose		Cholesterol	10mg		
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













