

DairvChem 9120 Technology Lane Fishers, IN 46038 317-849-8400 www.dairychem.com

Creamy Italian Spiced Tomato Soup

APPLICATION

Featuring: DairyChem #1350 Cream Soup Base

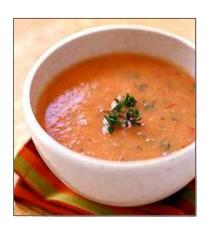
BENEFITS

- **Cost Effective**
- Consistency
- Low Fat
- Gluten Free
- Freeze Thaw Stable

FORMULATION AND PROCESS

INGREDIENTS	% by Weight
Water	40.42%
Tomato Puree	49.75%
Italian Spice	0.50%
DairyChem #1350	9.33%

Total: 100.00%



INGREDIENT STATEMENT

#1350 Cream Soup Base

Modified Food Starch, Coconut Oil, Nonfat Dry Milk, Whey Powder, Lactose, Salt, Sodium Caseinate (a milk derivative), Natural Flavor, Sodium Citrate, Disodium Phosphate, Dipotassium Phosphate.

NUTRITIONAL INFORMATION

PROCESSING STEPS

- 1. Add #1350 Cream Soup Base to water under agitation.
- 2. Heat to simmer allowing the viscosity to develop.
- 3. Add tomato puree and Italian spice to desired taste.
- 4. Heat to a simmer and serve.

Creamy Italian Tomato soup - Soup Base and Roux Replace 2012-05-21

Serving Size 100.00 g Servings per container	
Servings per container	
Amount per serving	
Calories 60 Calories from	Fat 20
	% Daily Value*
Fat, Total 2 g	3%
Saturated Fat, Total 2 g	9%
Trans Fat, Total 0 g	
Cholesterol 0 mg	3
Sodium 273 mg	10%
Potassium 292 mg	8%
Carbohydrates, Total 10 g	3%
Dietary Fiber, Total < 1 g	4%
Sugars, Total 5 g	
Protein, Total 2 g	3%
Vitamin A, IU 265 IU	6%
Vitamin C, total ascorbic acid 5 mg	8%
	4%
Calcium 46 mg	470