

# 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%
<b>DairyChem #1350</b>	9.33%
 Total:	 100.00%

### 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.



### 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

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

Nutrition Facts	
Serving Size 100.00 g	
Servings per container	
Amount per serving	
Calories 60	Calories from Fat 20
% Daily Value*	
<b>Fat, Total 2 g</b>	<b>3%</b>
Saturated Fat, Total 2 g	9%
Trans Fat, Total 0 g	
<b>Cholesterol 0 mg</b>	<b>*</b>
<b>Sodium 273 mg</b>	<b>10%</b>
<b>Potassium 292 mg</b>	<b>8%</b>
<b>Carbohydrates, Total 10 g</b>	<b>3%</b>
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%
Calcium 46 mg	4%
Iron 1 mg	6%

\* Percent Daily Values are based on a 2,000 calorie diet