

Cream of Potato Soup



INGREDIENTS

	Usage Levels (%)
Emulsion	
Cream, heavy (36% fat)	9.45
Water	8.50
Skimmed milk powder	5.50
Butter, melted	1.35
Whey/caseinate emulsifier blend	1.20
Soy protein isolate	0.15
Puree	
Water	2.50
Onion, diced (IQF)	2.40
Carrot, cooked	1.30
Soup	
Potato, cooked, diced	31.30
Carrot, cooked, diced or sliced	4.30
Celery, cooked, sliced	3.20
Salt	2.00
Thickener	
Water	11.60
Steam condensate	8.25
Starch, waxy maize, freeze-thaw stable	5.00
Flour, wheat	2.00
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	130kcal
Total Fat	4.5g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	15mg
Total Carbohydrates	17g
Dietary Fiber	1g
Sugars	3g
Protein	4g
Calcium	102mg
Magnesium	22mg
Phosphorus	100mg
Potassium	270mg
Sodium	850mg
Iron	0mg
Vitamin A	1000IU
Vitamin C	6mg

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PREPARATION

Emulsion

1. **Hydrate soy protein isolate in water at 43-46°C (109-115°F) for 10-15 minutes, with stirring.**
2. **Add skimmed milk powder and emulsifier blend; stir until uniform.**
3. **Add melted butter and cream; heat with live steam to 57-60°C (135-140°F).**
4. **Homogenize in two stages: first stage at 14.1 MPa (2045 psi), second state at 3.4 MPa (493 psi).**
5. **Add to mixing kettle.**

Puree

1. **Simmer carrots and onions in puree water for 10 minutes; puree with blender.**
2. **Add to mixing kettle.**

Thickener

1. **Mix all ingredients until uniform.**

Soup

1. **To mixing kettle containing emulsion and puree, add soup ingredients along with any other garnishes or spices, mixing constantly.**
2. **Heat with live steam to 77°C (171°F).**
3. **Add thickener slurry and heat to 90-93°C (194-199°F), with stirring.**
4. **Cool and freeze.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by FS&T Consulting. ©2014 U.S. Dairy Export Council.