

# Premium Reduced-Fat Cream of Mushroom Soup



## INGREDIENTS

	Usage Levels (%)
<b>Emulsion Fraction</b>	
Water	14.00
<b>Cream (30% fat)</b>	<b>1.85</b>
Oil, vegetable	1.75
<b>Skimmed milk powder</b>	<b>1.40</b>
<b>Whey protein concentrate, 75% protein (WPC 75)</b>	<b>0.60</b>
Disodium phosphate	0.50
<b>Condiments</b>	
Water	19.00
Mushrooms, diced	14.00
Salt	1.80
Flavor enhancers	1.05
Flavor, dairy	0.40
<b>Thickener Fraction</b>	
Steam condensate	22.75
Water (to slurry)	15.00
Starch, modified	3.30
Starch, corn	1.60
Flour, wheat	1.00
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	60kcal
<b>Total Fat</b>	2.5g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	5mg
<b>Total Carbohydrates</b>	7g
Dietary Fiber	0g
Sugars	1g
<b>Protein</b>	2g
Calcium	32mg
Magnesium	5mg
Phosphorus	188mg
Potassium	95mg
Sodium	860mg
Iron	0mg
Vitamin A	28IU
Vitamin C	0mg

## PREPARATION

Emulsion Preparation

1. **Hydrate dairy powders in water at 38°C (100°F).**
2. **Add oil and cream to hydrated milk proteins and blend.**
3. **Heat to 60°C and homogenize at 20.7 MPa (3001 psi) square. Heat to 60°C (140°F) and homogenize at 211 kgf/cm sq.**

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## PREPARATION

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(continues)

Soup preparation

1. **Blanch mushrooms in formula water for 3-4 minutes at 90-95°C (194-203°F).**
2. **Add salt, flavors and flavor enhancers.**
3. **Heat with live steam to 40°C (104°F).**
4. **Add emulsion to the kettle.**
5. **Add the thickener slurry and heat to expand the starch (88-92°C (190-198°F)).**
6. **Adjust to final weight with hot water, mix thoroughly.**
7. **Fill into cans while hot.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

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.