

Low-Fat Cream of Celery Soup



INGREDIENTS

	Usage Levels (%)
Emulsion Fraction	
Water	12.00
Cream (30% fat)	1.55
Oil, vegetable	1.50
Whey protein concentrate, 75% protein (WPC 75)	0.70
Buttermilk powder	0.60
Condiments	
Water	22.00
Celery, diced	18.00
Salt	1.30
Sugar	1.20
Flavors	0.50
Thickener Fraction	
Steam condensate	19.95
Water (for slurry)	14.00
Starch, modified	3.50
Starch, corn	1.80
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	60kcal
Total Fat	2.5g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	5mg
Total Carbohydrates	8g
Dietary Fiber	0g
Sugars	2g
Protein	1g
Calcium	24mg
Magnesium	4mg
Phosphorus	14mg
Potassium	65mg
Sodium	550mg
Iron	0mg
Vitamin A	106IU
Vitamin C	1mg

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 (140°F) and homogenize at 211 kgf/cm sq.**

Soup Preparation

1. **Blanch celery in formula water for 3-4 minutes at 90-95°C (194-203°F).**
2. **Add salt, sugar and flavors.**
3. **Heat with live steam to 60°C (140°F).**

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PREPARATION

(continues)

4. **Add emulsion to the kettle.**
5. **Add the thickener slurry and heat with live steam 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 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.