# Premium Reduced-Fat Cream of Mushroom Soup

## INGREDIENTS

<table>
<thead>
<tr>
<th>Fraction</th>
<th>Usage Levels (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Emulsion Fraction</strong></td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>14.00</td>
</tr>
<tr>
<td>Cream (30% fat)</td>
<td>1.85</td>
</tr>
<tr>
<td>Oil, vegetable</td>
<td>1.75</td>
</tr>
<tr>
<td>Skimmed milk powder</td>
<td>1.40</td>
</tr>
<tr>
<td>Whey protein concentrate, 75% protein (WPC 75)</td>
<td>0.60</td>
</tr>
<tr>
<td>Disodium phosphate</td>
<td>0.50</td>
</tr>
<tr>
<td><strong>Condiments</strong></td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>19.00</td>
</tr>
<tr>
<td>Mushrooms, diced</td>
<td>14.00</td>
</tr>
<tr>
<td>Salt</td>
<td>1.80</td>
</tr>
<tr>
<td>Flavor enhancers</td>
<td>1.05</td>
</tr>
<tr>
<td>Flavor, dairy</td>
<td>0.40</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Thickener Fraction</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Steam condensate</td>
<td>22.75</td>
</tr>
<tr>
<td>Water (to slurry)</td>
<td>15.00</td>
</tr>
<tr>
<td>Starch, modified</td>
<td>3.30</td>
</tr>
<tr>
<td>Starch, corn</td>
<td>1.60</td>
</tr>
<tr>
<td>Flour, wheat</td>
<td>1.00</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>100.00</td>
</tr>
</tbody>
</table>

## NUTRITIONAL CONTENT

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

## 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.
PREPARATION

(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.