



Nutrition Facts		
About 6 Servings Per Container		
Serving size		1 Cup (240mL)
Amount per serving		
Calories		120
% Daily Value*		
Total Fat	5g	6%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Polyunsaturated Fat	1g	
Monounsaturated Fat	2g	
Cholesterol	25mg	8%
Sodium	130mg	6%
Total Carbohydrate	14g	5%
Dietary Fiber	1g	4%
Total Sugars	2g	
Includes 1g Added Sugars		2%
Protein	5g	
Vitamin D	0mcg	0%
Calcium	20mg	0%
Iron	0.8mg	4%
Potassium	260mg	6%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.		

CAMPBELL'S® READY TO SERVE LOW SODIUM CHICKEN WITH NOODLES SOUP

Case Code 01715	Pack & Size 12 / 50 OZ. CAN(S)
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Tender chicken, egg noodles, carrots and celery in golden chicken broth seasoned with sauterne wine and garlic.

FEATURES AND BENEFITS

- ✓ **REAL FLAVOR:** A flavorful recipe of tender chicken, hearty egg noodles, carrots, and celery in a rich chicken broth seasoned with Sauterne wine and garlic.
- ✓ **SIMPLE PREPARATION:** No need to worry about multi-step prep
- ✓ this soup doesn't need to be reconstituted. Just heat, stir, and serve in an instant.
- ✓ **VERSATILE STAPLE:** It's excellent as is, you can add your favorite ingredients to make this soup your own or you can use as a base to one of your signature creations.
- ✓ **MENU INSPIRATION:** List this savory soup on your appetizer menu or feature as a lunch special with a seasonal salad. Add a small cup as a side with a veggie burger or a chicken sandwich instead of fries or chips.

PREPARATION

EMPTY CONTENTS INTO SAUCEPOT. STOVE: HEAT SLOWLY UNTIL HOT, STIRRING OCCASIONALLY.

HANDLING

Min Product Lifespan from Production: 730 Days.
Minimum Temperature: 65 Fahrenheit. Maximum Temperature: 80 Fahrenheit.

STORAGE

Shelf Life: 730 Days
Storage Temperature: 65 - 80 °F

SERVING IDEAS

Prepare as an appetizer or part of a light meal. This soup is excellent for use on soup and salad bars, and serving lines.

INGREDIENTS

CHICKEN STOCK, CHICKEN MEAT, CARROTS, CELERY, ENRICHED EGG NOODLES (WHEAT FLOUR, EGGS, EGG WHITES, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CONTAINS LESS THAN 2% OF: POTATO STARCH, CHICKEN FAT, RED PEPPERS, YEAST EXTRACT, SUGAR, ONIONS*, SAUTERNE WINE, GARLIC*, SALT, POTASSIUM SALT, FLAVORING, CORN SYRUP SOLIDS, MODIFIED FOOD STARCH, SODIUM PHOSPHATE, BETA CAROTENE (FOR COLOR), CHICKEN BROTH*, SPICE, XANTHAN GUM. *DRIED CONTAINS: EGG, WHEAT

MORE

At Campbell's Foodservice, we want your restaurant kitchen prepped with best pantry staples so you can deliver top-quality dishes from season to season. Soup is often one of the first things your customer will be served off your menu, and first impressions are often the most memorable. Serve them something that will delight their taste buds and warm their soul delivering a familiar aroma and taste with every spoonful. Our extensive line of foodservice soups is crafted with carefully selected ingredients with options rich in protein, fiber, or vitamins. Our Campbell's Shelf Stable Soups include options that contain no high-fructose corn syrup, no added MSG, no colors from artificial sources, and are never in BPA-lined cans. A bowl of our Low Sodium Chicken with Noodle Soup served with fresh baked bread is hearty enough to serve as a meal on its own, or you can beef it up with whatever's fresh in your kitchen. Prepared soups are also the perfect base for casseroles and starters for sauces, so your imagination is the limit.

PACKAGING DETAILS

Pack & Size: 12 / 50 OZ. CAN(S)	Case Weight: 42.546 LB	UPC: 51000017151
Cube: 0.895 FT	Case Size: 17.000 IN x 12.875 IN x 7.063 IN (L x W x H)	SCC-14: 10051000017151

ALLERGENS

Contains: Egg, Gluten, Wheat

DIETARY NEEDS

Sodium 0-140 mgs Per Serving

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