THINOUTSIDE the BOWL

TO OFFER NUTRITIOUS, INNOVATIVE DISHES THAT START WITH Source

Trends in schools K-12

THE K-12 FOODSERVICE INDUSTRY IS MAKING MENUS CLEANER BY:

Campbell's new portfolio **CAMPBELL HAS REVAMPED ITS SOUP** OFFERINGS TO MEET THESE NEEDS BY:

DIALING BACK SODIUM:

Low sodium/salt is the most important claim schools look for when buying canned soup for K-12.1

SERVING MORE VEGETABLES:

Soups that offer a full serving of vegetables is the second most important claim.2

FOCUSING ON CLEAN LABEL FOODS:

56% of school districts are serving cleaner label menu options and 39% of districts not serving cleaner label meals report they are seeking out such options. 3

LOWERING SODIUM:

Campbell's ® Healthy Request ® 50 ounce varieties have 390mg of sodium per serving.*

*coming summer 2019

ADDING MORE VEGETABLES:

15 Campbell's ® classic soup products now offer a full serving of vegetables.

CLEANING UP LABELS:

Campbell has eliminated added MSG, high fructose corn syrup, artificial flavors and colors from artificial sources. Chicken soups are made with no-antibiotics-ever chicken meat.



Menu inspiration

Made with recrafted Campbell's® Healthy Request® Cream of Chicken Soup, these dishes take soup beyond the bowl for exciting breakfast and lunch options



CHICKEN WRAPS

Whole grain tortillas with scrambled eggs, cheese, chicken and chicken-salsa gravy



BREAKFAST MEAL CONCEPTS have mass appeal among students4

CHICKEN BREAKFAST BISCUIT

Whole grain biscuit with scrambled eggs, cheese, spinach and peppered chicken gravy



BUFFALO CHICKEN MAC & CHEESE

Macaroni and cheese gets extra protein from chicken and added spice from chili powder and Buffalo sauce



- 1. Campbell's K-12 Digital Survey results
- 2. Campbell's K-12 Digital Survey results
- 3. SNA's The School Nutrition Trends Report 2017
- 4. The School Meal Innovation Lab initiative, produced by Y-Pulse