

# Cream of Broccoli Soup



## INGREDIENTS

	Usage Levels (%)
Water	71.14
Broccoli, florets, frozen	16.12
<b>Skimmed milk powder</b>	<b>8.00</b>
Chicken base	3.00
Starch, corn	1.42
Onion powder	0.18
Garlic powder	0.12
Pepper, white	0.02
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	50kcal
<b>Total Fat</b>	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
<b>Total Carbohydrates</b>	8g
Dietary Fiber	1g
Sugars	5g
<b>Protein</b>	4g
Calcium	141mg
Magnesium	18mg
Phosphorus	101mg
Potassium	200mg
Sodium	610mg
Iron	0mg
Vitamin A	485IU
Vitamin C	17mg

## PREPARATION

1. **Blend all dry ingredients. Set aside.**
2. **Mix water and broccoli together. Bring to boil. Simmer for 5 minutes.**
3. **Add dry ingredients. Mix well. Simmer for 5 more minutes.**

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. ©2014 U.S. Dairy Export Council.