



# Mushroom Soup Cost Reduction

## Featuring True Dairy Cream Concentrates 303111 and 303193

Earthy mushrooms meet fresh cream in a full-flavored soup. True Dairy Cream Concentrates allow a substantial cost-savings while enriching mouthfeel and maintaining delicious flavor.

Ingredient	CONTROL (APP # 17524)		COST-REDUCED (APP # 17525)		TRUE DAIRY (APP # 17526)	
	%	Cost in Use/LB	%	Cost in Use/LB	%	Cost in Use/LB
Water	51.75		55.08		55.08	
Cremini Mushrooms	11.25		11.25		11.25	
White Mushrooms	11.25		11.25		11.25	
Cream	15.00	\$0.180	8.00	\$0.096	7.86	\$0.094
NFDM	5.0	\$0.056	5.50	\$0.062	5.50	\$0.062
Soybean Oil	-		3.6	\$0.023	3.6	\$0.023
Modified Food Starch	3.0		3.0		3.0	
Butter, Unsalted	2.75	\$0.061	1.37	\$0.030	1.37	\$0.030
Salt	0.50		0.50		0.50	
Onion Powder	0.20		0.20		0.20	
Garlic Powder	0.10		0.10		0.10	
Black Pepper	0.10		0.10		0.10	
Ground Thyme	0.10		0.10		0.10	
<b>Cream Concentrate 303111</b>	-		-		0.07	\$0.056
<b>Cream Concentrate 303193</b>	-		-		0.07	\$0.056
<b>Dairy Ingredient Cost</b>	-	\$0.297	-28.8%	\$0.211	-25.6%	\$0.221

USDA Market Costs (Q4 2023): Cream: \$1.20/lb; NFDM: \$1.12/lb; Butter: \$2.22/lb; Soybean Oil: \$0.65/lb

### Mix Instructions:

1. Combine powdered ingredients and then blend with water. Mix until no lumps remain.
2. Combine remaining ingredients and blend. Cook at 190-200 F for 20 minutes; puree to desired consistency.

### Other True Dairy Ingredients Suitable for Soups:

- True Dairy Butter Flavor 303193
- Natural Vegan Cream Type Flavor 304108
- True Dairy Parmesan Concentrate 303138
- True Dairy Cheddar Concentrate 303097
- Concentrated Alfredo Base 303712

