



M'm! M'm! Good!®

Delicious noodles to slurp, warming broth and lots of smiles – that's what goes into a bowl of *Campbell's* Chicken Noodle Soup.

This soup contains no artificial colors, no artificial flavors and no added preservatives.

KEY INGREDIENTS



Chicken Stock

The stock is made from cooking chicken and seasoning in water and then concentrating it through evaporation. We also use a small amount of dehydrated or dried chicken stock for added flavor.



Noodles

We use fresh egg noodles in our 10 3/4 oz cans. These are made with flour, egg and water, and rolled just moments before they are added to the cans and cooked. Dried noodles are used in our larger-sized cans. Noodles use flour milled from wheat grown in the U.S. and Canada and enriched with essential vitamins.



Chicken meat

We use thigh chicken meat which is removed by hand and comes from USDA-approved farms in America. We also use small amounts of chicken fat and dehydrated chicken to add extra flavor. The chicken fat contains a preservative which stops the ingredient from spoiling quickly.

INGREDIENTS FOR FLAVOR

Dehydrated onions

We used dehydrated or dried onions as a base flavor.

Monosodium glutamate (MSG)

MSG is used to enhance the soup's savory flavor and is made by fermenting cane or beet molasses.

Salt

Table salt adds seasoning and flavor.

Sugar

Balances the savory flavors.

Yeast extract

A natural flavor derived from yeast which adds a savory taste.

INGREDIENTS FOR TEXTURE & COLOR

Beta carotene

A pigment that gives carrots, sweet potatoes and pumpkins their orange color. When added to food, it adds a yellow or orange color. Your body converts beta carotene to Vitamin A.

Modified starch

Used as a thickener to give a smooth texture and consistency, just as you might use corn starch at home. The starches we use are made from corn, maize, potato, wheat or tapioca.

Sodium phosphate

A type of salt we use to maintain the texture and flavor of the chicken.

Soy protein isolate

Made from soybeans and almost entirely protein. Is used to help keep the chicken tender during cooking.



GENETICALLY MODIFIED INGREDIENTS

In America, approximately 90% of all canola, corn, soybean and sugar beet crops are grown from genetically modified seeds. Farmers have been using these seeds for more than 20 years as they are safe, reduce costs and improve yields.

The ingredients in Chicken Noodle Soup that may be derived from these crops are:

Soybean

- soy protein isolate

Corn

- modified starch

Sugar beet

- monosodium glutamate (MSG), sugar

Non-GMO Ingredients

All other ingredients including wheat are not genetically modified.

WHO MAKES & GROWS THE SOUP

We buy many of our ingredients from farmers in America and [Canada](#).

More than 75% of the produce we buy as a company is from the U.S. – that's around 2.5 billion pounds a year.

We make our Chicken Noodle soup in Ohio, Texas, North Carolina and [Toronto, Canada](#).

We employ around 4,000 people across these locations.

[Learn More](#)



M'm! M'm! Good!®

The taste of Campbell's Tomato Soup is unmistakably *M'm! M'm! Good!*. At its heart are sun-ripened tomatoes, selected for their delicious flavor and texture. It has created happy childhood memories for generations of Americans.

Campbell's Condensed Tomato Soup contains no artificial colors, no artificial flavors, no preservatives and no added MSG.

KEY INGREDIENTS



Tomato puree

Our tomatoes are mainly grown in California by family farmers, many who've grown for us for generations. The ripe tomatoes are harvested and transported directly to our plants to be washed, peeled and pureed. Each can of soup is made using five tomatoes.



High fructose corn syrup

High fructose corn syrup or HFCS is a sweetener used to balance the acidity of the tomatoes and help give the soup its smooth texture. HFCS is made from corn and is a mix of fructose and glucose. It contains the same calories as table sugar.



Water

We use water in many of our products to achieve the right consistency.

INGREDIENTS FOR FLAVOR

Salt

We use a mix of different types of salts to flavor our tomato soup in order to limit the amount of sodium in the recipe. These include salt, lower sodium natural sea salt, potassium chloride, and monopotassium phosphate.

Citric acid

Citric acid occurs naturally in tomatoes and can add a sharp or tart flavor. It is commonly used to control the acidity of shelf stable products, making them safe to eat. The citric acid we use is made from either sugar or corn.

INGREDIENTS FOR TEXTURE

Wheat flour

Used to thicken the soup. We use flour milled from wheat grown in the U.S. and Canada.

OTHER INGREDIENTS

Ascorbic acid (Vitamin C)

Ascorbic acid is another name for vitamin C. It occurs naturally in many foods and we add it to replace the naturally-occurring vitamin C in tomatoes that may be lost during preparing and cooking the soup.



GENETICALLY MODIFIED INGREDIENTS

In America, approximately 90% of all canola, corn, soybean and sugar beet crops are grown from genetically modified seeds. Farmers have been using these seeds for more than 20 years as they reduce costs and improve yields.

The ingredients in Condensed Tomato Soup that may be derived from these crops are:

Corn

- high fructose corn syrup

Sugar beet

- citric acid

Non-GMO Ingredients

All other ingredients including tomatoes are not genetically modified.

WHO MAKES & GROWS THE SOUP

We buy many of our ingredients from farmers in America and [Canada](#).

More than 75% of the produce we buy as a company is from the U.S. That's around 2.5 billion pounds a year.

We make and package our Condensed Tomato Soup in Ohio, Texas, North Carolina and [Toronto](#), Canada.

We employ around 4,000 people across these locations.

[Learn More](#)



M'm! M'm! Good!®

The secret ingredient to a successful Holiday feast is Campbell's condensed Cream of Mushroom soup. It's used in the famous Green Bean Casserole and more than 500 recipes on [Campbell's Kitchen](#). Condensed Cream of Mushroom soup contains no artificial colors, no artificial flavors, and no preservatives.

KEY INGREDIENTS



Water

We use water in many of our products to achieve the right consistency.



Mushrooms

Many of the mushrooms we use are grown in Kennett Square, Pennsylvania, called the mushroom capital of the world.



Food starch & flour

These two ingredients help to thicken the soup and give a consistent texture.



Vegetable oil

We use different oils depending on the season and availability but always make sure the taste doesn't change. The oils we use come from corn, canola and/or soybean and are considered "good oils" with high amounts of unsaturated fats.

INGREDIENTS FOR FLAVOR

Salt

Table salt or sodium chloride adds seasoning to our products. It is one type of salt we use. Another is potassium chloride, which adds seasoning without adding sodium.

Cream

We use fresh cream to give an authentic flavor and smooth texture.

Whey powder

Enhances the creamy flavor.

Monosodium glutamate (MSG)

MSG is used to enhance the soup's savory flavor and is made by fermenting cane or beet molasses.

Flavoring

We use a natural flavoring made with corn oil and black pepper.

Yeast extract

This is a natural flavor derived from yeast which adds a savory taste.

Garlic

Dehydrated or dried garlic is used to add flavor.

INGREDIENTS FOR TEXTURE

Soy protein concentrate

This is used as a stabilizer and helps give the soup its creamy texture.



GENETICALLY MODIFIED INGREDIENTS

In America, approximately 90% of all canola, corn, soybean and sugar beet crops are grown from genetically modified seeds. Farmers have been using these seeds for more than 20 years as they are safe, reduce costs and improve yields.

The ingredients in Condensed Cream of Mushroom soup that may be derived from these crops are:

Canola, corn and soybean

- vegetable oil

Corn

- monosodium glutamate and modified food starch

Non-GMO Ingredients

All other ingredients including mushrooms are not genetically modified.

WHO MAKES THE SOUP

We buy many of our ingredients from farmers in America and **Canada**.

More than 75% of the produce we buy as a company is from the U.S. – that's around 2.5 billion pounds a year.

We make our Condensed Cream of Mushroom soup in Ohio, Texas, North Carolina and **Toronto**, Canada.

We employ around 4,000 people across these locations.