



Campbell's Foodservice Dysphagia Solutions - Promotion

Maximum Rebate \$500
January 1, 2025 - April 30, 2025

Explore Versatile Soup Solutions for Specialty Diets.

Easily meet IDDSI guidelines
with nourishing soups specially
crafted for dysphagia patients
and residents.

Discover a solution that lets you leverage a product already in your pantry to meet special dietary needs.

In just three simple steps, you can adapt **Campbell's®** canned soups to satisfy the needs of individuals with swallowing difficulties. Use this easy-to-follow guide to help create thickened soups featuring the flavors they know and love.



Campbell's Foodservice

Dysphagia affects individuals across age groups and in many healthcare settings.

10%-22% of people aged 50 and over

40% of people aged 60 and over

30% -60% in long-term care

Show your patients & residents you care.

Azer SA, Kanugula AK, Kshirsagar RK. Dysphagia. [Updated 2023 Nov 18]. In: StatPearls [Internet]. Treasure Island (FL): StatPearls Publishing; 2024 Jan. Available from: <https://www.ncbi.nlm.nih.gov/books/NBK559174/>



HOW TO PREPARE NOURISHING THICKENED SOUPS

STEP ONE: Prepare Soup Per Can Instructions + Purée + Strain

- **Purée the soup until completely smooth.** High speed blenders are recommended.
- **Strain the soup through a mesh screen.**
- **Check the temperature after straining and reheat if necessary** (recommended temperature: 160°F).

STEP TWO: Add Thickener — Add the pre-weighed thickener to the hot, strained soup.

- **Blend until thickened and ensure the soup is free of clumps.**
- **A blender is highly recommended to ensure the thickener is fully incorporated and activated.**





STEP THREE: IDDSI* Flow Test

- **Prior to serving, perform the IDDSI Flow Test to verify IDDSI Level** (recommended temperature range: 140°F to 150°F).





*The IDDSI Framework provides a common terminology for describing food textures and drink thickness to improve safety for individuals with swallowing difficulties. <https://iddsi.org>

PREPARATION CONTINUED





POWDERED GUM BASE THICKENER

Serving Size: 50 oz. Can	 IDDSI Level 0: Thin	 IDDSI Level 1: Slightly Thick	 IDDSI Level 2: Mildly Thick	 IDDSI Level 3: Moderately Thick
CHICKEN NOODLE SOUP CODE #01256	Prepared per can instructions	10 g	17.5 g	37.5 g
TOMATO SOUP CODE #00016	NA	Prepared per can instructions	7.5 g	27.5 g
CREAM OF MUSHROOM SOUP CODE #01266	NA	Prepared per can instructions	7.5 g	27.5 g
CREAM OF CHICKEN SOUP CODE #01036	NA	NA	Prepared per can instructions	20 g





LIQUID GEL BASED THICKENER

Serving Size: 50 oz. Can	 IDDSI Level 0: Thin	 IDDSI Level 1: Slightly Thick	 IDDSI Level 2: Mildly Thick	 IDDSI Level 3: Moderately Thick
CHICKEN NOODLE SOUP CODE #01256	Prepared per can instructions	18.75 g	75 g	150 g
TOMATO SOUP CODE #00016	NA	Prepared per can instructions	75 g	150 g
CREAM OF MUSHROOM SOUP CODE #01266	NA	Prepared per can instructions	18.75 g	75 g
CREAM OF CHICKEN SOUP CODE #01036	NA	NA	Prepared per can instructions	75 g

POWDERED GUM BASED THICKENER

Serving Size: 7.25 oz. Can	 IDDSI Level 0: Thin	 IDDSI Level 1: Slightly Thick	 IDDSI Level 2: Mildly Thick	 IDDSI Level 3: Moderately Thick
CREAM OF CHICKEN SOUP CODE #00443	NA	NA	Prepared per can instructions	3.2 g
TOMATO SOUP CODE #00447	NA	Prepared per can instructions	1.2 g	4.4 g

LIQUID GEL BASED THICKENER

Serving Size: 7.25 oz. Can	 IDDSI Level 0: Thin	 IDDSI Level 1: Slightly Thick	 IDDSI Level 2: Mildly Thick	 IDDSI Level 3: Moderately Thick
CREAM OF CHICKEN SOUP CODE #00443	NA	NA	Prepared per can instructions	12 g
TOMATO SOUP CODE #00447	NA	Prepared per can instructions	12 g	21 g

Always test for the appropriate IDDSI levels before serving.

Campbell's® Dysphagia Diet Promotion

\$5 Back Per Case on Select 50 oz and 7.25 oz Canned Soups
 Maximum Rebate \$500 • January 1, 2025 - April 30, 2025



Product Name		Pack Size	Case Code	Distr. Code	Rebate Amount	Number of Cases
Campbell's® Chicken Noodle - 50 oz Can	CW	12 / 50 oz	01256		\$5.00	
Campbell's® Cream of Chicken - 50 oz Can	CW	12 / 50 oz	01036		\$5.00	
Campbell's® Cream of Mushroom - 50 oz Can	V CW	12 / 50 oz	01266		\$5.00	
Campbell's® Tomato - 50 oz Can	VG V CW	12 / 50 oz	00016		\$5.00	
Campbell's® Cream of Chicken - 7.25 oz Can	CW	24 / 7.25 oz	00443		\$5.00	
Campbell's® Tomato - 7.25 oz Can	V CW	24 / 7.25 oz	00447		\$5.00	

Claims Key **VG** Vegan **V** Vegetarian **CW** Calorie Wise

Total Cases	Total Rebate

Name of Operation _____

First Name _____ Last Name _____ Title _____

Street Address (no PO Boxes) _____ City _____ State _____ Zip Code _____

Country _____ Business Phone Number, Ext. _____ Email Address _____

Distributor _____ City _____ State _____ Zip Code _____

By submitting this form, you agree to receive marketing communications, such as product information, services, discount offers and promotions, from Campbell's Foodservice. You may opt out at any time. www.campbellsoupcompany.com/privacy-policy/ Opt Out

TERMS AND CONDITIONS:

Send original completed claim form and distributor invoices to:
 Campbell Foodservice Rebate Processing
 Non-Commercial Dysphagia Diet Promo
 PO Box 1032 • Dept R13404 • Grand Rapids, MN 55745
 or email to cfsrebatesinfo@apfco.com

- A. This rebate offer applies to Non-Commercial operators only.
- B. Checks will be made payable to corporate entities only, and not to individuals.
- C. Offer good only in the U.S.A.
- D. Applies only on eligible Campbell's products purchased between 1/1/2025 - 4/30/2025.
- E. This rebate offer may not be combined with any other offer during the same period.
- F. This rebate cannot be duplicated, assigned or transferred by an operator.
- G. Allow 6-10 weeks for payment of rebate.
- H. Minimum rebate 5 cases; maximum rebate \$500.
- I. Distributors or Corporate Headquarters may not redeem on behalf of operators.
- J. Club stores, vending suppliers, c-stores, retail outlets and retail distributors are excluded.
- K. All submissions must be received by 5/31/2025.
- L. Campbell's Foodservice is not responsible for lost, late or misdirected submissions.

Foodservice Solutions

Find product information and additional support at campbellsfoodservice.com

