



Campbell's Foodservice Showcases *Campbell's*® *Culinary Reserve* New England Clam Chowder at Seafood Expo North America

CAMDEN, N.J., January 8, 2024 - Campbell's Foodservice is bringing their newly launched *Campbell's*® *Culinary Reserve* New England Clam Chowder to one of the biggest seafood industry shows, Seafood Expo North America (SENA), held this year in March at the Boston Convention and Exhibition Center.

In addition to exhibiting at SENA, Campbell's Foodservice will be sampling a variety of their seafood-inspired soups and chowders, including the *Culinary Reserve* New England Clam Chowder, with an exclusive Food Truck at The Boxes at the Boston Fish Pier from March 10 - 12.

"New England is the epicenter for clam chowder, so what better way to showcase the high-quality ingredients and delicious flavor of *Campbell's Culinary Reserve* New England Clam Chowder than at the largest seafood exposition of the year," said Chris Graziano, Senior Director, U.S. Marketing, Campbell's Foodservice. "Our New England Clam Chowder was developed in partnership with foodservice operators through co-creation and tested with consumers – making it a win-win for both operators and consumers."

Made with tender clams, diced potatoes, onions, and green celery in a rich, fresh cream with a smooth and creamy texture, SENA attendees can stop by booth #3077 to taste the chowder for themselves, and speak to the Campbell's Foodservice team. *Campbell's Culinary Reserve* New England Clam Chowder is also featured in the New Product Showcase.

Campbell's Culinary Reserve frozen soup portfolio features more than 60 chef-inspired soups including other varieties of seafood soups and chowders such as Lobster Bisque with Sherry, Kickin' Crab and Sweet Corn Chowder, Boston Clam Chowder and Maryland-Style Crab Soup. The ready-to-serve and condensed formats provide operators with an easy one-stop shop for delicious, scratch-quality offerings at scale.

About Campbell's Foodservice:

For more than 150 years, Campbell has been connecting people through food they love. Our philosophy of building recipes from scratch, with carefully selected ingredients and no additives, reflects our heritage of evolving products to meet the demands of guests. In the foodservice portfolio, we have more than 500 soups, beverages, broths, sauces and entrées from iconic brands, including: *Campbell's*, *Pacific Foods*, *Goldfish*, *V8*, *Kettle Brand*, *Cape Cod*, *Lance*, *Snyder's of Hanover*, *Late July*, *Milano*, *Pepperidge Farm*, *Pace*, *Prego* and *Swanson*. We partner with and listen to customers to offer the best assistance through attentive customer service, category expertise, culinary support and more. For more information, visit www.campbellsfoodservice.com.