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# Milk 1% Bulk 8 flz (1% Milk)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|---|---|---|
| Chill | 8 fl. oz | Contains: AllergenMilk |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 100 kcal | 13 g | 9 g | 2.5 g | 350 mg | 110 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Milk, 1% Bulk | 2 1/2 Qt | 1 Gal 9 Cup | 3 Gal 2 Cup | 6 Gal 4 Cup | Pour milk cups. |
| 3 | | | | | | CCP -- Maintain <40F/4C; discard unused product. (FDA) |

# Bread Wheat (Wheat Bread)

| SERVING SIZE | ALLERGIES |
|---|---|
| **1 slice** | **Contains: AllergenWheat** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 70 kcal | 12 g | 3 g | 1 g | 40 mg | 120 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | | Portion according to serving size. |
| 3 | | | | | | Discard unused product. |

# Margarine Spread Cup PC (Soft Margarine Cup)

| SERVING SIZE | ALLERGIES |
|---|---|
| **1 each** | **Contains: AllergenMilk** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 10 kcal | 0 g | 0 g | 1 g | 0 mg | 40 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | | Portion according to serving size. |
| 3 | | | | | | Discard unused product. |

# BBQ Meatloaf Hmd (BBQ Meatloaf)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|---|
| 90 Min | 325.0 °F | 68 °C | Bake | 3 Oz |

| ALLERGIES |
|---|
| **Contains: Tomato; Onion; Beef; AllergenEggs; AllergenMilk; AllergenWheat; AllergenSulphites; Garlic; Mustard** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 250 kcal | 9 g | 16 g | 17 g | 50 mg | 300 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Onion, Yellow | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | Chopped Fine | Combine all ingredients except BBQ sauce in bowl and gently mix. Do not over mix. |
| | Bread White | 2.4 slice | 6 slice | 12 slice | 24 slice | Cubed | |
| | Beef, Ground 80-85/20-15 Raw | 2 lb 6 Oz | 6 lb | 12 lb | 24 lb | | |
| | Egg, Liquid Non-Dairy | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | | |
| | Milk, 2% Bulk | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | | |
| | Salt, Iodized | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | | |

# BBQ Meatloaf Hmd (BBQ Meatloaf)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| | Pepper, Black Ground | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | | |
| 3 | Sauce, BBQ | 1/3 Cup | 1 Cup | 2 Cup | 1 Qt | | Press mixture into loaf pans or form loaves on 18 x 26" baking sheet 22" long and 4" wide. Brush or pour BBQ sauce over top of loaves. Bake. |
| 4 | | | | | | | For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds. |
| 5 | | | | | | | Drain fat. Let stand minutes before slicing. Portion into 3 oz slices. |
| 6 | | | | | | | CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. |
| 7 | | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 8 | | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 9 | | | | | | | Discard unused product. |

# Pears Diced f/Cnd (Chilled Diced Pears)

| COOK TEMP | SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|---|---|---|---|
| **0.0 °F** | **#10 scoop** | **1/2 Cup** | **Contains: Pear** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 60 kcal | 16 g | 0 g | 0 g | 20 mg | 5 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Pears, Diced JcPk | 1 1/4 Qt | 3 Qt | 1 Gal 8 Cup | 3 Gal | Drained | Portion using 1/2 cup solid spoodle or #10 scoop. |
| 3 | | | | | | | Refrigerate at <40F until service. |

# Potato Bkd f/Fresh (Baked Potato)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|---|---|---|---|---|---|
| 75 Min | 375.0 °F | 63 °C | Bake | 1 each | ❗ Contains: Potatoes |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 240 kcal | 55 g | 5 g | 1.5 g | 20 mg | 15 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Potato, Russet/Baking Fresh | 10 each | 25 each | 50 each | 100 each | Scrub potatoes and remove blemishes. Rinse in cold running water. |
| 3 | Oil, Vegetable | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | Rub or brush lightly with oil and place on greased baking pan(s) and bake until tender. |
| 4 | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |
| 5 | | | | | | CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. |
| 6 | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 7 | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |

# Green Beans w/Thyme f/Frz (Green Beans with Thyme)

| COOK TIME | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|
| 10 Min | 63 °C | Cook | 1/2 Cup |

| ALLERGIES |
|---|
| **Contains: AllergenSoy; AllergenMilk; Beans/Legumes** |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 40 kcal | 6 g | 2 g | 2 g | 40 mg | 20 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Green Beans, Cut Frz | 2 lb | 5 lb | 10 lb | 20 lb | | Cook green beans until tender. Drain excess liquid. |
| 3 | Margarine, Solids | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | Melted | Add margarine and thyme. Mix and continue cooking. |
| | Thyme, Ground | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | | |
| 4 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |
| 5 | | | | | | | CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality. |

# Green Beans w/Thyme f/Frz (Green Beans with Thyme)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 6 | | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 7 | | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 8 | | | | | | | Discard unused product. |



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