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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	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
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)

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

Pork Wings RTC (Pork Wings)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	0 g	15 g	8 g	10 mg	50 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. To Bake: Thaw Pork Wings. Maintain <40F/4C. Bake at 350F/176C for 15 to 20 minutes, turning pieces halfway through heating time. Cook to internal temp of 160F/71C held for 15 sec.
2					To Fry: Heat fryer to 350F/176C. Fry Pork 2-3 minutes or until golden brown. Cook to internal temp of 160F/71C held for 15 sec.
3					CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. CCP -- Reheat: To internal temp of 165F/74C held 15 sec within 1 hr - one time only.

Pear Halves Cinnamon JcPk Cnd (Cinnamon Pears)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Cinnamon; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	0 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pears, Halves JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Drained	Place 2 pear halves in each serving bowl.
3 Cinnamon, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Sprinkle cinnamon on each portion.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Scalloped Mix w/Sauce (Scalloped Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Bake	#8 scoop	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenWheat; Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	20 g	3 g	1 g	20 mg	420 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Potato, Scalloped Mix w/Sauce	9.5 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz	Prepare according to package directions. Bake to *internal temp 165F/74C for 15 sec.
3						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
4						CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
5						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Broccoli Lemon Walnut (Lemon Walnut Broccoli)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
12 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Broccoli; AllergenTreeNuts; AllergenMilk; Citrus; AllergenSoy; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	10 g	5 g	4.5 g	75 mg	160 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Heat margarine until melted. Add nuts and cook, stirring constantly, until margarine turns brown, about 1-2 minutes.
	Nuts, Walnuts	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup	
4	Lemon, Zest	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Stir in seasonings, lemon zest and juice.
	Juice, Lemon Bulk	1/4 Cup	2/3 Cup	1 1/3 Cup	2 3/4 Cup	
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	

Broccoli Lemon Walnut (Lemon Walnut Broccoli)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Broccoli, Florets Fresh	2 lb 13 Oz	7 lb 1 Oz	14 lb 2 Oz	28 lb 4 Oz		Steam broccoli until tender. Toss in nut mixture until evenly coated.
6							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
7							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.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
10							Discard unused product.