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

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

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	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
<b>3</b>					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.

# Tuna Noodle Casserole (Tuna Noodle Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
45 Min	350.0 °F	74 °C	Bake	1 Cup

ALLERGIES
<b>ⓘ Contains: AllergenEggs; Onion; Garlic; AllergenWheat; AllergenMilk; AllergenFish; Peas; Celery; AllergenSoy; Corn; Chicken</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	32 g	23 g	7 g	150 mg	330 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
<b>2</b> Noodles, Egg Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		Prepare noodles per package instructions; rinse and drain.	
<b>3</b>	Margarine, Solids	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Melted	Melt margarine. Add onions and celery. Sauté until tender. Add flour, pepper and garlic to flour mixture. Stir and cook 5-10 min.
	Onion, Yellow	1 Oz	3 Oz	5.5 Oz	11 Oz	Diced	
	Celery, Fresh	0.5 Oz	2 Oz	3.5 Oz	7 Oz	Diced	
	Flour, All Purpose	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		
	Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

# Tuna Noodle Casserole (Tuna Noodle Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Base, Chicken Paste LS G-F	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Stir in Base. Add water and milk; stir constantly with wire whisk until thickened. Add tuna and noodles to sauce. Fold peas into sauce. Scale 13 lbs mixture in greased 12x20x2" pan(s).
	Water, Tap	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
	Milk, 2% Bulk	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		
	Tuna, Chunk Light WtrPk Bulk	1 lb 10 Oz	4 lb	8 lb	16 lb	Drained	
	Peas, Green Frz	6.5 Oz	1 lb	2 lb	4 lb	Thawed	
5	Cheese, Cheddar Shredded	1.5 Oz	4 Oz	8 Oz	15.5 Oz		Sprinkle with 1 cup cheese per pan. Garnish with sprinkling of paprika. Bake.
	Paprika	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
6							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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.

# Tuna Noodle Casserole (Tuna Noodle Casserole)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
9						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

# Fruit Fresh Fall/Winter (Seasonal Fresh Fruit)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 Cup	<b>ⓘ Contains: Apples; Allergen Sulphites; Bananas; Citrus</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	9 g	0 g	0 g	20 mg	0 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
<b>1</b>							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. WASH ALL PRODUCE under cool, running water. Drain well.
<b>2</b>	Banana Whole Fresh	2 each	5 each	10 each	20 each	Peeled & Sliced	Fruit may vary from foods listed. Ask Manager which Fruit to use. The fresh Fruit includes Banana, Apple & Orange. Place prepared Fruit in serving dish.
	Orange Fresh Whole	2 whole	5 whole	10 whole	20 whole	Quartered	
xApple Whole Fresh	2 whole	5 whole	10 whole	20 whole	Sliced		
<b>3</b>							Chill <40F/4C.

# Vegetable Mix 5 Way Blend (Mixed Vegetables)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	<b>ⓘ Contains: Peas; Carrots; Corn; Beans/Legumes; AllergenMilk; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	12 g	3 g	2 g	30 mg	50 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1	Vegetable Mix, 5 Way	2 lb	5 lb	10 lb	20 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
2							Steam or boil vegetables until just tender. Do not overcook. Add margarine & mix well.
3							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.
4							CCP -- Cool: Product must reach 135F/57C 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.