

# TABLE OF CONTENTS

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Milk 1% Bulk 8 flz (1% Milk) ..... 2

Bread Wheat (Wheat Bread) ..... 3

Margarine Spread Cup PC (Soft Margarine Cup) ..... 4

Pork Chop Breaded Hmd f/Loin (Pork Club Chop) ..... 5

Pear Whole Fresh (Fresh Whole Pear) ..... 7

Potato Whipped f/Fresh (Whipped Potatoes) ..... 8

# 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)

# 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	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.

# 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	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>					Portion according to serving size.
<b>3</b>					Discard unused product.

# Pork Chop Breaded Hmd f/Loin (Pork Club Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
12 Min	320.0 °F	63 °C	Bake	3 Oz	<b>ⓘ Contains: Pork &amp; Products; AllergenEggs; AllergenMilk; AllergenWheat</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	13 g	19 g	15 g	75 mg	420 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>	xCrackers Ritz (4)	6.5 Oz	1 lb 1 Oz	2 lb 1 Oz	4 lb 3 Oz	Crushed  Crush crackers and add seasoned Salt. Cut pork loins into 4z chops.
	Salt, Seasoning	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
	Pork, Loin Bnls	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	
<b>3</b>	Egg, Liquid Non-Dairy	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup	1 1/3 Cup	Combine eggs and milk for egg wash. Dredge pork in egg wash and place in crackers to coat.
	Milk, 2% Bulk	1/2 Cup	1.0 Cup	2 1/8 Cup	1.0 Qt	
<b>4</b>						Place in greased hotel pan. Bake at 320F for 12 min. Transfer pan to line for service.

# Pork Chop Breaded Hmd f/Loin (Pork Club Chop)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
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.

# Pear Whole Fresh (Fresh Whole Pear)

SERVING SIZE	ALLERGIES
1 each	⚠ Contains: Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	24 g	1 g	0 g	20 mg	5 mg

INGREDIENTS	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.

# Potato Whipped f/Fresh (Whipped Potatoes)

SERVING SIZE	ALLERGIES
1/2 Cup	<b>ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	23 g	3 g	3.5 g	75 mg	310 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.
Water, Tap	2 Gal	5 Gal	10 Gal	20 Gal	Boiled	Boil potatoes to >140F. When done, drain and place in mixer bowl. Whip, using whip attachment on low speed until there are no lumps. Whip on high speed about 2 min.
<b>2</b> Potato, Russet/Baking Fresh	2 lb 2 Oz	5 lb 6 Oz	10 lb 11 Oz	21 lb 7 Oz	Peeled & Cubed	
Milk, 2% Bulk	1 1/4 Cup	3 1/4 Cup	1 1/2 Qt	3 1/4 Qt		Add hot milk, margarine and seasonings. Whip on high speed until light and fluffy. Maintain >140F.
<b>3</b> Margarine, Solids	1 Oz	3 Oz	5.5 Oz	11.5 Oz		
Salt, Iodized	1 tsp	2 1/2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
<b>4</b>						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.

# Potato Whipped f/Fresh (Whipped Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							NOTES: Potato Water may be substituted for part of the Milk. 6 lb fresh = 1 lb dehydrated Potatoes.