

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk)	2
Cornbread f/Mix (Cornbread)	3
Margarine Spread Cup PC (Soft Margarine Cup)	5
Apple Scalloped Hmd f/Frz (Scalloped Apples)	6
Pork Chop Stuffed f/Bnls (Stuffed Pork Chop)	8
Potato Red w/Skin Sliced f/Fresh (Buttered Red Potatoes)	10
Broccoli Florets & Cheese Sauce f/Frz (Broccoli & Cheese Sauce)	11

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)

Cornbread f/Mix (Cornbread)



EC7



RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
18 Min	425.0 °F	63 °C	Bake	1 (2x3)

ALLERGIES
ⓘ Contains: AllergenWheat; Corn; AllergenEggs; AllergenSoy; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	20 g	3 g	4 g	20 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Egg, Liquid Non-Dairy	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	Thawed Prepare product as per package instructions.
	Water, Tap	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	
	Baking Mix, Corn Muffin	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
3						Mix just until smooth. Spread batter into well-greased baking sheet(s). Bake as directed or until golden brown, approximately 12-18 minutes. Cut into 2x3" squares.
4						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Cornbread f/Mix (Cornbread)



EC7



RG7

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

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.

Apple Scalloped Hmd f/Frz (Scalloped Apples)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	300.0 °F	63 °C	Cook	1/2 Cup	ⓘ Contains: Apples; AllergenSoy; AllergenMilk; Cinnamon

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	15 g	0 g	4 g	0 mg	65 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	Combine undrained fruit and seasonings. Cook off 3/4 liquid and apples until tender.
	Cinnamon, Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
	Apple, Slices Frz	1 1/2 Qt	3 1/2 Qt	1 Gal 12 Cup	3 Gal 8 Cup	
	Sugar, Granulated Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
3					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	

Apple Scalloped Hmd f/Frz (Scalloped Apples)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
4						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.
5						Discard unused product.

Pork Chop Stuffed f/Bnls (Stuffed Pork Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	325.0 °F	74 °C	Bake	1 each	ⓘ Contains: Pork & Products; AllergenEggs; Chicken; AllergenWheat; AllergenSoy; Corn; Onion; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	16 g	21 g	10 g	40 mg	380 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pork, Chop Bnls Raw	10 each	25 each	50 each	100 each	With a sharp knife make a pocket in chop by splitting through the meat.
3 Stuffing Mix, Bread Dry	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 8 Oz	Prepare dressing per package instructions. Place #20 scoop dressing into meat pocket.
4 Flour, All Purpose	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Combine flour and spices. Dredge stuffed chops in mixture. Cook on medium grill 3-4 min on each side until well browned.
Egg, Liquid Non-Dairy	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1.0 Cup	
Salt, Iodized	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp	
Pepper, White	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
5 Base, Chicken Paste LS G-F	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Combine base and water. Place 10 chops, flat, in each 2" steamtable pan. Pour 1 cup chicken broth into bottom of pan. Cover and bake in 325F/162C oven for 1-1 1/2 hrs.

Pork Chop Stuffed f/Bnls (Stuffed Pork Chop)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
	Water, Tap	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt	
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.
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.

Potato Red w/Skin Sliced f/Fresh (Buttered Red Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Bake	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	28 g	3 g	1.5 g	20 mg	25 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato, Red Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Sliced	Slice Potatoes into 1/2 inch slices and steam until tender.
3 Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		Place potatoes in greased counter pan. Melt margarine; drizzle over potatoes and cover.
4						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
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.

Broccoli Florets & Cheese Sauce f/Frz (Broccoli & Cheese Sauce)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
5 Min	63 °C	Heat	1/2 Cup	ⓘ Contains: Broccoli; AllergenMilk; AllergenWheat; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	11 g	11 g	12 g	300 mg	230 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Margarine, Solids	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	CHEESE SAUCE: Melt margarine. Add flour. Stir until smooth; cook 5 min. Add milk gradually, stirring constantly with whisk. Add shredded cheese and spices and continue to simmer until cheese is melted
	Flour, All Purpose	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup	
	Milk, 2% Bulk	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup	
	Cheese, Cheddar Shredded	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	
	Pepper, White	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
3	Broccoli, Florets Frz	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4						Steam or boil vegetables until just tender. Drain. Fold sauce into vegetables.

Broccoli Florets & Cheese Sauce f/Frz (Broccoli & Cheese Sauce)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
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.
8						Discard unused product.