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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. |

# Crisp Apricot Hmd (Apricot Crisp)

| COOK TIME | COOK TEMP | COOK METHOD | SERVING UTENSIL | SERVING SIZE |
|---|---|---|---|---|
| 45 Min | 350.0 °F | Bake | #10 scoop | 1/2 Cup |

| ALLERGIES |
|---|
| **Contains:** AllergenWheat; AllergenSoy; AllergenMilk; Citrus; Cinnamon; Apricots; AllergenSulphites |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 200 kcal | 38 g | 3 g | 6 g | 40 mg | 65 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Apricots, JcPk | 1 1/2 Qt | 3 3/4 Qt | 1 Gal 14 Cup | 3 Gal 12 Cup | Mix sugar, lemon juice and fruit. |
| | Sugar, Granulated Bulk | 1/4 Cup | 2/3 Cup | 1 1/4 Cup | 2 1/2 Cup | |
| | Juice, Lemon Bulk | 1 1/2 tsp | 1 Tbsp 1 tsp | 2 Tbsp 2 tsp | 1/3 Cup | |
| 3 | Margarine, Solids | 1/3 Cup | 3/4 Cup | 1 1/2 Cup | 3 1/8 Cup | Combine remaining ingredients and mix until crumbly. Sprinkle evenly over fruit. |
| | Flour, All Purpose | 1/3 Cup | 3/4 Cup | 1 1/2 Cup | 3 1/8 Cup | |
| | Sugar, Brown Light | 1/3 Cup | 3/4 Cup | 1 1/2 Cup | 3 1/8 Cup | |
| | Cinnamon, Ground | 1 1/2 tsp | 1 Tbsp 1 tsp | 2 Tbsp 2 tsp | 1/3 Cup | |

# Crisp Apricot Hmd (Apricot Crisp)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| | Cereal, Oatmeal Quick | 2/3 Cup | 1 1/2 Cup | 3 1/8 Cup | 1 1/2 Qt | |
| **4** | | | | | | Bake 350F/177C for 45-50 minutes, until top is browned; checking periodically to avoid excessive browning. |
| **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. |

# Chicken Cornflake Thigh & Drum (Cornflake Chicken)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE |
|---|---|---|---|---|
| 35 Min | 350.0 °F | 74 °C | Bake | 3 Oz |

| ALLERGIES |
|---|
| **Contains:** Chicken; Corn; AllergenWheat; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|---|---|---|---|---|---|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 160 kcal | 11 g | 18 g | 6 g | 10 mg | 290 mg |

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Pepper, Black Ground | 1.0 tsp | 2 tsp | 1 Tbsp 2 tsp | 3 Tbsp | Remove skin from chicken. Place chicken on baking sheet; sprinkle with seasonings. |
| | Paprika | 1.0 tsp | 2 tsp | 1 Tbsp 2 tsp | 3 Tbsp | |
| | Salt, Iodized | 1/2 tsp | 1 1/8 tsp | 2 1/4 tsp | 1 Tbsp 2 tsp | |
| | Chicken, Drumstick Bnls Raw | 10 each | 25 each | 50 each | 100 each | |
| | Chicken, Thigh Bnls Sknls | 10 each | 25 each | 50 each | 100 each | |
| 3 | Cereal, Corn Flakes Bulk | 4 Oz | 10 Oz | 1 lb 4 Oz | 2 lb 8 Oz | Crush cornflakes; roll chicken in cornflakes. |

# Chicken Cornflake Thigh & Drum (Cornflake Chicken)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | PREPARATION STEP |
|---|---|---|---|---|---|---|
| 4 | Pan Coating, Spray | 0.5 Oz | 1.5 Oz | 2.5 Oz | 5 Oz | Spray non-stick cooking spray in pan. Place chicken in baking pan. Bake uncovered about 35 min at 350F/176C. |
| 5 | | | | | | For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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. |

# Vegetable Mix Prince Edward Blend (Prince Edward Vegetable Blend)

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

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

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

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 1 | | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Margarine, Solids | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | Melted | Steam or boil vegetables until tender. Add margarine & mix well. |
| | Vegetable Mix, Prince Edward | 2 lb | 5 lb | 10 lb | 20 lb | | |
| 3 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |
| 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. |



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# Vegetable Mix Prince Edward Blend (Prince Edward Vegetable Blend)

| | INGREDIENTS | SERVINGS 10 | SERVINGS 25 | SERVINGS 50 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|---|---|---|---|---|---|---|
| 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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 7 | | | | | | | Discard unused product. |



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