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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)

Breadstick Garlic WhlG 6in (Garlic Whole Grain Breadstick)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
4 Min	375.0 °F	Heat	1 each

ALLERGIES
Contains: AllergenWheat; AllergenMilk; Garlic; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	5 g	1.5 g	40 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare product as per package instructions.
3						Portion according to serving size.
4						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.

Chicken Divan Casserole f/Pulled (Chicken Divan Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	350.0 °F	74 °C	Bake	3/4 Cup

ALLERGIES
Contains: AllergenMilk; Broccoli; AllergenSoy; AllergenWheat; Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	6 g	27 g	9 g	100 mg	350 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Milk, 2% Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt		Combine soup, milk, and pepper
	Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Soup, Cream of Chicken Cond	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt		
3	Chicken, Meat Pulled Ckd	1 lb 13 Oz	4 lb 8 Oz	9 lb	18 lb	Chopped	Place chicken in bottom of pan(s), then add a layer of broccoli. Pour soup mixture over chicken/broccoli. Sprinkle cheese on top. Bake at 350F/177C for approximately 35-45 min.
	Broccoli, Florets Frz	1 lb	2 lb 8 Oz	5 lb	10 lb	Thawed	
	Cheese, Parmesan Grated	1/3 Cup	1 Cup	2 Cup	1 Qt		

Chicken Divan Casserole f/Pulled (Chicken Divan Casserole)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
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.

Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	**1 Cup**	**None**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	2 g	0 g	20 mg	25 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Melon, Cantaloupe Fresh	3 lb 7 Oz	8 lb 10 Oz	17 lb 3 Oz	34 lb 6 Oz	Cubed	Remove peel. Remove seeds in center. Cut into 1/2" cubes.
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Soup Veg Country w/Veg Base Hmd (Country Vegetable Soup)

COOK METHOD	SERVING SIZE	ALLERGIES
Simmer	6 fl. oz	**Contains:** Tomato; Onion; Carrots; AllergenSoy; Celery; Potatoes; AllergenMilk; Peas; Cabbage; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	9 g	2 g	2.5 g	40 mg	260 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Margarine, Solids	1 Oz	2.5 Oz	4.5 Oz	9.5 Oz		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Onion, Yellow	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Diced	
	Carrot, Fresh	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Diced	
	Celery, Fresh	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	
	Garlic, Whole Fresh	0.25 each	0.63 each	1.25 each	2.5 each	Minced	
2	Tomato, Diced Cnd	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		Saute Onions, Carrots, Celery, and Garlic in Margarine.
	Peas, Green Frz	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz		
	Juice, Vegetable Bulk	3 Cup	2.0 Qt	3 3/4 Qt	1 Gal 14 Cup		

Soup Veg Country w/Veg Base Hmd (Country Vegetable Soup)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Water, Tap	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup		
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
	Pepper, White	1/8 tsp	1/4 tsp	3/4 tsp	1 1/4 tsp		
	Potato, Red Fresh	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	
	Cabbage, Green Fresh	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	
3							Add remaining Ingredients. Bring to a boil and simmer for 40-50 min to *internal temp 145F/62C 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.
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.

Rice Brown (Brown Rice)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	Bake	1/2 Cup	Contains: Rice; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	21 g	3 g	2.5 g	20 mg	115 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, Brown Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Place rice, margarine, and salt in shallow baking pan. Add boiling water and stir. Cover pan with heavy duty foil. Bake at 350F/177C for 50-60 minutes until liquid is absorbed. CCP -- Cook to minimum internal temp 145F/63C held for 15 seconds. Fluff with fork.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal	
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.

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Rice Brown (Brown Rice)

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

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