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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	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)

Dressing Italian LoCal PC (Choice of Dressing)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	2 g	0 g	1 g	0 mg	135 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.

Cheesecake/Blueberries Hmd (Blueberry Cheesecake)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	350.0 °F	Bake & Chill	1 (2x3)	ⓘ Contains: Pineapple; AllergenMilk; Blueberry; Corn; AllergenEggs; AllergenWheat; AllergenSoy; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
290 kcal	41 g	5 g	13 g	75 mg	220 mg

INGREDIENTS	SERVINGS				PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Crumbs, Graham Cracker	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt	Combine crumbs, sugar, and melted margarine. Place 2 1/2 Cup crumb mixture into each 12X18" pan(s). Press crumbs to sides and bottom of pans.
	Sugar, Granulated Bulk	1/4 Cup	2/3 Cup	1 1/4 Cup	2 1/2 Cup	
	Margarine, Solids	2 Oz	5 Oz	10 Oz	1 lb 4 Oz	
3	Cream Cheese, Bulk	6.5 Oz	0 lb 16 Oz	1 lb 16 Oz	3 lb 16 Oz	Soften cream cheese. Cream together with cottage cheese until smooth.
	Cottage Cheese, 2% Fat	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	
4	Egg, Liquid Non-Dairy	1/3 Cup	3/4 Cup	1 1/2 Cup	3.0 Cup	Add eggs slowly to cream cheese mixture while beating.

Cheesecake/Blueberries Hmd (Blueberry Cheesecake)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
5	Flour, All Purpose	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	Add flour, sugar, and vanilla. Beat on high speed about 5 min. Portion filling equally in pan(s). Bake 350F/177C for 45 mins.
	Sugar, Granulated Bulk	1/3 Cup	1.0 Cup	2.0 Cup	3 3/4 Cup	
	Extract, Vanilla	1 1/4 tsp	3 tsp	1 Tbsp 3 tsp	3 Tbsp 3 tsp	
6	Blueberries, Sweet Cnd	0.15 no. 10 can	0.38 no. 10 can	0.76 no. 10 can	1.53 no. 10 can	Drain fruit, reserve syrup.
7	Juice Pineapple f/Frz Conc 6 flz	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Mix together pineapple juice, cornstarch, sugar, and lemon juice. Cook until thick and clear. Cool slightly.
	Cornstarch	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 1/8 Cup	
	Sugar, Granulated Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 1/8 Cup	
	Juice, Lemon Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 1/8 Cup	
8						Add drained fruit. Spread over cream cheese. Chill cakes. Serve 2x3" square.
9						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
10						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Juice Pineapple f/Frz Conc 6 flz (Pineapple Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	ⓘ Contains: Pineapple

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	20 g	1 g	0 g	30 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Juice, Pineapple Conc	12.25 fl. oz	30.63 fl. oz	61.25 fl. oz	122.5 fl. oz	Dilute in cool water; stirring well. Refrigerate.
	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 14 Cup	3 Gal 12 Cup	
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pizza Flatbread Chicken BBQ Indv (BBQ Chicken Flatbread)

COOK METHOD	SERVING SIZE	ALLERGIES
Cook	1 each	ⓘ Contains: AllergenMilk; AllergenWheat; Chicken; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	41 g	17 g	10 g	200 mg	700 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Prepare product per package instructions. Portion according to serving size.
2					CCP -- Maintain >135F/57C. Discard unused product.

Broccolini f/Fresh (Steamed Broccolini)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	5 g	3 g	2 g	50 mg	45 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Wash and trim broccolini. Steam or boil vegetables until tender. Add seasoning and mix well.
2 Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Broccolini, Fresh	2 lb	5 lb	10 lb	20 lb	Trimmed	
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.

Broccolini f/Fresh (Steamed Broccolini)

	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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Discard unused product.