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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)

Sauce Sweet & Sour (Sweet & Sour Sauce)

COOK METHOD	SERVING SIZE	ALLERGIES
Simmer	1 fl. oz	ⓘ Contains: AllergenWheat; AllergenSoy; Tomato; Corn; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	9 g	0 g	0 g	0 mg	90 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Combine sugar and cornstarch in kettle with stove at medium heat.
Sugar, Granulated Bulk	2 Oz	5.5 Oz	11 Oz	1 lb 6 Oz	
Cornstarch	3 tsp	2 Tbsp 1 tsp	1/4 Cup	1/2 Cup	Add vinegar, water, and soy sauce to dry ingredients and stir until smooth..
3					
Sauce, Soy Bulk LS	3 tsp	2 Tbsp 1 tsp	1/4 Cup	1/2 Cup	
Vinegar, White	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Stir ketchup into mixture in kettle. Cook until translucent, stirring constantly.
Water, Tap	1/2 Cup	1 1/3 Cup	2 3/4 Cup	1 1/2 Qt	
4					
Ketchup, Bulk	2 Tbsp 2 tsp	1/2 Cup	3/4 Cup	1 2/3 Cup	

Sauce Sweet & Sour (Sweet & Sour 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.

Egg Roll Vegetable 1.5z (Vegetable Egg Roll)

COOK-END TEMP	SERVING SIZE	ALLERGIES
68 °C	1 each	ⓘ Contains: Celery; AllergenWheat; AllergenEggs; Cabbage; Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	14 g	3 g	3 g	30 mg	210 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3					For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
4					Portion according to serving size.
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.

Egg Roll Vegetable 1.5z (Vegetable Egg Roll)

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

Rice Fried w/Egg (Fried Rice)

COOK METHOD	SERVING SIZE	ALLERGIES
Heat	1 Cup	ⓘ Contains: Rice; AllergenEggs; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	45 g	6 g	4 g	20 mg	540 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Prepare product as per package instructions. CCP -- Heat to internal temp of 145F/62C held for 15 sec.
2					Portion according to serving size.
3					CCP -- Maintain >135F/57C; discard unused product.

Pear Slices JcPk Cnd (Chilled Pears)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	17 g	0 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Pears, Sliced JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 3 Cup	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Vegetable Mix Asian f/Indv Frz (Asian Vegetable Mix)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	7 g	3 g	2 g	40 mg	30 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Broccoli, Florets Frz	12.5 Oz	1 lb 15 Oz	3 lb 14 Oz	7 lb 12 Oz		Steam or boil vegetables until tender. Add seasoning and margarine. Mix well.
Green Beans, Cut Frz	12.5 Oz	1 lb 15 Oz	3 lb 14 Oz	7 lb 12 Oz		
Mushrooms, Fresh	7.5 Oz	1 lb 3 Oz	2 lb 5 Oz	4 lb 11 Oz	Sliced	
2 Peppers, Red Frz	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 4 Oz	Julienne	
Onion, Yellow	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 4 Oz	Sliced	
Ginger, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		

Vegetable Mix Asian f/Indv Frz (Asian Vegetable Mix)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.
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.