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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)

Gelatin Cranberry & Fruit Salad (Cranberry Fruit Salad Gelatin)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 (2x3)	Contains: Pork & Products; Strawberry; Pineapple; AllergenWheat; Citrus; Apples

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	29 g	3 g	0 g	20 mg	90 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Gelatin, Strawberry Dry	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 12 Oz		Combine gelatin with boiling water until dissolved.
	Water, Tap	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	Boiled	
3	Apple Red Delicious	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Diced Small	Stir apples, pineapple, cranberry sauce and oranges into dissolved gelatin mixture.
	Pineapple, Chunks JcPk	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		
	Cranberry Sauce, Jellied Cnd	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
	Orange Fresh Whole	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 12 Oz	Diced Small	

Gelatin Cranberry & Fruit Salad (Cranberry Fruit Salad Gelatin)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4	Lettuce, Iceberg	12 Oz	1 lb 14 Oz	3 lb 12 Oz	7 lb 8 Oz		Pour into individual ring molds or counter pans. Chill until firm. Serve 2x3" square on lettuce leaf liner.
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Chicken Fettuccine Alfredo f/Pulled (Chicken Fettuccine Alfredo)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	350.0 °F	74 °C	Bake	1 Cup

ALLERGIES
Contains: AllergenEggs; AllergenWheat; AllergenMilk; Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
390 kcal	46 g	26 g	10 g	125 mg	440 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Chicken, Meat Pulled Ckd	1 lb 5 Oz	3 lb 4 Oz	6 lb 8 Oz	13 lb		Chop chicken to ensure pieces are not too big.
3	Pasta, Fettuccini Dry	1 lb 3 Oz	3 lb	6 lb	12 lb		Cook pasta in water according to package directions to tender but firm to the bite. Drain.
4	Sauce Mix, Alfredo	5 Oz	12 Oz	1 lb 8 Oz	3 lb		Prepare alfredo sauce as per package instructions. If instructions are absent, add mix to boiling water gradually while stirring briskly with a wire whip until smooth. Reduce heat; cover, until thickened, stirring frequently.
	Water, Tap	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Boiled	
5	Cheese, Parmesan Grated	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Combine pasta, sauce and pulled chicken. Place mixture in 2" counter pans. Sprinkle with parmesan cheese. Bake until top is slightly golden.

Chicken Fettuccine Alfredo f/Pulled (Chicken Fettuccine Alfredo)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): 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.

Vegetable Mix Riviera f/Frz (Riviera Blend Vegetables)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	5 g	2 g	2 g	30 mg	35 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Vegetable Mix, Riviera	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender. Add seasoning and mix well.
	Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
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.

Vegetable Mix Riviera f/Frz (Riviera Blend Vegetables)

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