TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk) 2

Bread Wheat (Wheat Bread) 3

Margarine Spread Cup PC (Soft Margarine Cup) 4

Fruit Compote Hot Hmd (Hot Fruit Compote) 5

Pork Chop Baked f/Bnls (Baked Pork Chop) 7

Potato Mashed Garlic f/Pearls (Garlic Mashed Potatoes) 9

Cabbage & Carrots f/Fresh & Frz (Cabbage & Carrots) 11

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.

Fruit Compote Hot Hmd (Hot Fruit Compote)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
57 °C	Simmer	1/2 Cup	**Contains:** Apples; Cherry; Cinnamon; Pineapple; AllergenMilk; Pear; Peach; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	26 g	1 g	1.5 g	20 mg	20 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Sugar, Granulated Bulk	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup	Combine undrained fruit and seasonings in a large saucepan. Cook off 1/4 liquid over medium-high heat.
	Peaches, Sliced JcPk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	
	Pineapple, Chunks JcPk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	
	Pears, Sliced JcPk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	
	Apple, Slices Unswt Cnd	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	
	Prunes, Unsweetened Cnd	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	

Fruit Compote Hot Hmd (Hot Fruit Compote)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
	Cherries, Maraschino	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup	
	Cinnamon, Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	
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						Discard unused product.
5						Note: Thin slices of lemon or lemon juice may be added. Ginger and/or nutmeg may be added for flavor.

Pork Chop Baked f/Bnls (Baked Pork Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	350.0 °F	63 °C	Bake	3 Oz

ALLERGIES
Contains: Pork & Products; Garlic; Onion; Chicken; AllergenWheat; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	6 g	19 g	9 g	20 mg	55 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Flour, All Purpose	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		Combine all spices and add to flour. Dredge meat in seasoned flour mixture.
	Garlic, Powder	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Pork, Chop Bnls Raw	10 each	25 each	50 each	100 each	Thawed	
3	Water, Tap	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		Brown meat on baking sheet at 400F/204C for 10 min. Drain fat. Transfer to baking pan. Combine base and water and heat. Pour hot broth over meat. Cover and bake at 350F/176C for approximately 40 min.

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Pork Chop Baked f/Bnls (Baked Pork Chop)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Base, Chicken Paste LS G-F	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4							For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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.

Potato Mashed Garlic f/Pearls (Garlic Mashed Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Boil	**1/2 Cup**	**Contains: AllergenSoy; Potatoes; AllergenMilk; Garlic**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	23 g	3 g	1 g	10 mg	130 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Heat water to boil. Stir in potato pearls, or prepare product as per package instructions.
	Potato, Pearls	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Margarine, Solids	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup		Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Garlic, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
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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Potato Mashed Garlic f/Pearls (Garlic Mashed Potatoes)

	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.

Cabbage & Carrots f/Fresh & Frz (Cabbage & Carrots)

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

ALLERGIES
Contains: Carrots; AllergenSoy; AllergenMilk; Cabbage

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	10 g	2 g	2 g	75 mg	60 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Carrot, Sliced Frz	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		Steam cabbage and carrots until tender. Drain.
	Cabbage, Green Fresh	2 lb 13 Oz	7 lb	14 lb	28 lb	Shredded	
3	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		Add seasonings and mix.
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

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Cabbage & Carrots f/Fresh & Frz (Cabbage & Carrots)

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