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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)

Roll Onion (Onion Roll)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	1 each	Contains: AllergenWheat; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	30 g	7 g	3.5 g	125 mg	270 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Portion according to serving size.
2						Discard unused product after serving.

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.

Pear Slices Blushing JcPk Cnd (Blushing Pears)

COOK METHOD	SERVING UTENSIL	SERVING SIZE
Chill	**4z Spoodle**	**1/2 Cup**

ALLERGIES
Contains: Pork & Products; Strawberry; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	18 g	1 g	0 g	20 mg	20 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pears, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Place 1/2 cup pear slices in individual serving bowls.
3	Gelatin, Strawberry Dry	1 Oz	2 Oz	4 Oz	8 Oz		Sprinkle 1/2 tsp dry gelatin on each portion.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Chicken Supreme Breast (Chicken Supreme)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
60 Min	350.0 °F	74 °C	Bake	3 Oz

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	3 g	20 g	4.5 g	20 mg	330 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, Breast Bnls Sknls Large	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb		Arrange chicken in 12x20x2" service pans. Cover and refrigerate.
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)
4	Soup, Cream of Mushroom Cnd Cond	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Mix together soup, pimento, olives and spice. Pour mixture over chicken.
	Pimento, Pieces Cnd	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
	Olives, Black-Ripe Pieces	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Diced	

Chicken Supreme Breast (Chicken Supreme)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
5							Cover and bake until minimum internal temp reached and chicken is tender. Remove cover half way through baking process. Chicken will become light brown on top. Sauce does not need to be stirred during baking.
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.

Rice Confetti No Base (Confetti Rice)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
45 Min	0.0 °F	Saute	1/2 Cup

ALLERGIES
Contains: Onion; Peppers Bell; Mushroom; Rice

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	17 g	2 g	2.5 g	20 mg	95 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, White Parboiled	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt		Cook rice per package instructions.
3	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Saute vegetables in oil until softened. Add salt.
	Peppers, Green Fresh	1/2 Cup	1 1/8 Cup	2 1/4 Cup	1 1/8 Qt	Minced	
	Mushrooms, Fresh	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Minced	
	Onion, Green/Spring/Scallions	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Sliced Thin	
	Pimento, Pieces Cnd	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Rice Confetti No Base (Confetti Rice)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							Stir cooked vegetables into cooked rice.
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.

Carrot Glazed f/Frz (Glazed Carrots)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	400.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES
Contains: Carrots; Citrus; AllergenSoy; AllergenMilk; Garlic; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	13 g	1 g	7 g	50 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	Carrot, Sliced Frz	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Thawed	Add all ingredients to carrots. Place in baking pan.
	Margarine, Solids	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		
	Sugar, Granulated Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Seasoning, Pepper Lemon	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Water, Tap	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
3							Bake at 400F/205C for 15-20 min. Turn frequently.

Carrot Glazed f/Frz (Glazed Carrots)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.