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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)

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	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.

Stew Beef w/Tomato (Beef Stew)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
77 Min	300.0 °F	74 °C	Simmer	1 Cup

ALLERGIES
ⓘ Contains: AllergenSoy; AllergenWheat; Tomato; Carrots; Onion; Corn; Beef; Celery; Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	22 g	20 g	4 g	75 mg	310 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beef, Cubes Raw	2 lb 1 Oz	5 lb 2 Oz	10 lb 4 Oz	20 lb 7 Oz		Brown beef in kettle or heavy roasting pan.
3 Tomato, Diced Cnd	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt	Ground	Add tomatoes, spices, sauce, beef base and water to above. Bring to boil. Cover and simmer for approximately 1 hr. to internal temp.
Bay Leaf, Whole	1/8 tsp	1/4 tsp	1/2 tsp	1 1/8 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 1/8 tsp		
Sauce, Soy Bulk LS	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/2 Cup	3/4 Cup		
Base, Beef Paste LS G-F	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/2 Cup	3/4 Cup		

Stew Beef w/Tomato (Beef Stew)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Water, Tap	2 3/4 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 11 Cup		
4	Flour, All Purpose	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz		Combine flour and water. Add to boiling beef cube base. Simmer for 5 min. to thicken.
	Water, Tap	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		
5	Potato, Red Fresh	14.5 Oz	2 lb 4 Oz	4 lb 9 Oz	9 lb 2 Oz	Quartered	Cook vegetables 8-10 min in a minimum amount of boiling water or 5-8 min in steamer. Drain thoroughly. Add to above. Return to boil and simmer for 5 min. Pour 6 qts. of beef stew into each steamtable pan.
	Carrot, Fresh	11 Oz	1 lb 11 Oz	3 lb 7 Oz	6 lb 13 Oz	Diced	
	Celery, Fresh	11 Oz	1 lb 11 Oz	3 lb 7 Oz	6 lb 13 Oz	Diced	
	Onion, Yellow	11 Oz	1 lb 11 Oz	3 lb 7 Oz	6 lb 13 Oz	Diced	
6							Casseroles & Precooked Foods: 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 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Stew Beef w/ Tomato (Beef Stew)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
10							Discard unused product.

Fruit Cocktail f/JcPk (Chilled Fruit Cocktail)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Chill	1/2 Cup	ⓘ Contains: Pineapple; Cherry; Peach; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	0 g	0 g	10 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 Fruit Cocktail, JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Portion using a #10 scoop.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Cauliflower & Peas f/Frz (Cauliflower & Peas)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	7 g	3 g	2 g	20 mg	55 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP		
	10	25	50	100			
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.		
2	Cauliflower, Frz	1 lb 4 Oz	3 lb 3 Oz	6 lb 5 Oz	12 lb 11 Oz	Steam vegetables until tender. Add seasoning and mix well.	
	Peas, Green Frz	11.5 Oz	1 lb 13 Oz	3 lb 11 Oz			7 lb 5 Oz
	Paprika	1/2 tsp	1 tsp	2 tsp			1 Tbsp 1 tsp
	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.		

Cauliflower & Peas f/Frz (Cauliflower & Peas)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	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.