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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) |

Roll Wheat (Wheat Roll)

| SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|-----------------|--------------|---------------------------|
| Tongs | 1 each | ⓘ Contains: AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 70 kcal | 15 g | 3 g | 1.5 g | 30 mg | 150 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. |

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. |

Melon Watermelon Cubes f/Fresh (Fresh Watermelon Cubes)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|-------------|--------------|-----------|
| Chill | 1 Cup | None |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 45 kcal | 12 g | 1 g | 0 g | 20 mg | 5 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|-------------------------------|-----------|-----------|-------------|------------|-----------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 Watermelon, Seedless | 3 lb 5 Oz | 8 lb 5 Oz | 16 lb 11 Oz | 33 lb 5 Oz | Cubed | Remove rind from fruit. Cut in cubes, less than 1/2 inch. |
| 3 | | | | | | CCP -- Maintain <40F/4C; discard unused product. (FDA) |

Rice Brown Pilaf (Brown Rice Pilaf)

| COOK TIME | COOK-END TEMP | COOK METHOD | SERVING UTENSIL | SERVING SIZE | ALLERGIES |
|-----------|---------------|-------------|-----------------|--------------|---|
| 40 Min | 63 °C | Steam | #8 scoop | 1 #8 sc. | ⓘ Contains: Rice; Onion; Garlic; Corn; Chicken |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 120 kcal | 25 g | 3 g | 0.5 g | 20 mg | 40 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|-------------|----------------------------|-----------|--------------|--------------|-----------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Rice, Brown Dry | 1 1/3 Cup | 3 1/4 Cup | 1 3/4 Qt | 3 1/4 Qt | Place rice in steamtable pans. |
| | Rice, White Parboiled | 1/3 Cup | 3/4 Cup | 1 2/3 Cup | 3 1/4 Cup | |
| 3 | Water, Tap | 3 1/4 Cup | 2 Qt | 1 Gal | 2 Gal | Bring chicken base, water, pepper and onions to a boil. |
| | Base, Chicken Paste LS G-F | 2 tsp | 1 Tbsp 2 tsp | 3 Tbsp 1 tsp | 1/3 Cup | |
| | Pepper, Black Ground | 1/8 tsp | 1/8 tsp | 1/4 tsp | 1/2 tsp | |
| | Onion, Yellow | 0.5 Oz | 1 Oz | 2 Oz | 4 Oz | |
| 4 | | | | | | Add 2.25qt. of hot stock mixture to each pan. Cover with foil or metal lid and bake at 350F/176C for 40 minutes. |

Rice Brown Pilaf (Brown Rice Pilaf)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | 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 | | | | | | | Discard unused product. |

Carrot Savory f/Frz (Savory Carrots)

| COOK TIME | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|---------------|-------------|--------------|---|
| 15 Min | 63 °C | Boil | 1/2 Cup | ⓘ Contains: Carrots; AllergenSoy; Tomato; Corn; Garlic; AllergenMilk; Citrus; Onion; Celery; AllergenSulphites |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 50 kcal | 8 g | 1 g | 2.5 g | 40 mg | 80 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|-------------|------------------------------|--------------|----------|----------|-----------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Base, Vegetable Paste LS G-F | 1/2 tsp | 1 tsp | 2 tsp | 1 Tbsp 1 tsp | Boil carrots with base. |
| | Carrot, Sliced Frz | 2 lb | 5 lb | 10 lb | 20 lb | |
| 3 | Margarine, Solids | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | Melted Season with melted margarine, pepper and lemon juice. |
| | Pepper, Black Ground | 1/8 tsp | 1/8 tsp | 1/4 tsp | 3/4 tsp | |
| | Juice, Lemon Bulk | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | |

Carrot Savory f/Frz (Savory Carrots)

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|---|----------------|----------|----------|----------|----------|-----------------|--|
| | | 10 | 25 | 50 | 100 | | |
| 4 | Parsley, Dried | 2 tsp | 2 Tbsp | 1/4 Cup | 1/2 Cup | | Sprinkle with parsley. |
| 5 | | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |
| 6 | | | | | | | 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. |
| 7 | | | | | | | CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 8 | | | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |
| 9 | | | | | | | Discard unused product. |