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Milk 1% PC (1% Milk)

| SERVING SIZE | ALLERGIES |
|--------------|--------------------------|
| 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 | | | | | Portion according to serving size. |
| 3 | | | | | CCP -- Maintain <40F/4C. |
| 4 | | | | | Discard unused product. |

Cornbread f/Mix (Cornbread)



| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|--------------|---|
| 18 Min | 425.0 °F | 63 °C | Bake | 1 (2x3) | Contains: AllergenWheat; Corn; AllergenEggs; AllergenSoy; AllergenMilk |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 130 kcal | 20 g | 3 g | 4.5 g | 50 mg | 220 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | PREPARATION STEP |
|-------------|-------------------------|----------|-----------|-----------|-----------------|--|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | Egg, Liquid Non-Dairy | 3 Tbsp | 1/2 Cup | 1.0 Cup | 2.0 Cup | Thawed Prepare product as per package instructions. |
| | Water, Tap | 1 Cup | 2 1/2 Cup | 1 1/4 Qt | 2 1/2 Qt | |
| | Baking Mix, Corn Muffin | 10 Oz | 1 lb 9 Oz | 3 lb 2 Oz | 6 lb 4 Oz | |
| 3 | | | | | | Mix just until smooth. Spread batter into well-greased baking sheet(s). Bake as directed or until golden brown, approximately 12-18 minutes. Cut into 2x3" squares. |
| 4 | | | | | | For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec. |

Cornbread f/Mix (Cornbread)



EC7



RG7

| | INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | INGREDIENT PREP | 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 -- Maintain <40F/4C (FDA) |

Regular Easy to Chew (EC7): • Normal everyday foods of soft/tender texture that are developmentally & age appropriate • Any method may be used to eat these foods • Sample size is not restricted at Level 7 • Doesn't include: hard, tough, chewy, fibrous, stringy, crunchy, or crumbly bits, pips, seeds, fibrous parts of fruit, husks or bones • May include 'dual consistency'/'mixed consistency' foods & liquids if also safe for Level 0, at clinician discretion. If unsafe for Level 0 Thin, liquid portion can be thickened to clinician's recommended thickness level Note: This recipe is for Level 7 Regular Easy To Chew and must be tested to meet the appropriate IDDSI level at service. Level may vary based on ingredients, preparation, equipment, temperature, holding time

Regular (RG7): • Normal, everyday foods of various textures that are developmentally and age appropriate • Any method may be used to eat these foods • Foods may be hard and crunchy or naturally soft • Sample size is not restricted at Level 7. • Includes hard, tough, chewy, fibrous, stringy, dry, crispy, crunchy, or crumbly bits • Includes food that contains pips, seeds, pith inside skin, husks or bones • Includes 'dual consistency' or 'mixed consistency' foods and liquids Note: This recipe is for Level 7 Regular Texture only and must be tested to meet the appropriate IDDSI level at service. Level may vary based on ingredients, preparation, equipment, temperature, and holding time.

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. |

Pork Chop Honey f/Bnls (Honey Roast Pork Chop)

| COOK TIME | COOK TEMP | COOK-END TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|---------------|-------------|--------------|--|
| 60 Min | 350.0 °F | 63 °C | Bake | 3 Oz | ⓘ Contains: AllergenWheat; Pork & Products; Apples; AllergenSoy |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 190 kcal | 9 g | 19 g | 9 g | 20 mg | 410 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP | |
|-------------|------------------------|--------------|-----------|-----------|---|---|
| | 10 | 25 | 50 | 100 | | |
| 1 | | | | | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. | |
| 2 | Sauce, Soy Bulk LS | 1/4 Cup | 2/3 Cup | 1 1/4 Cup | 2 1/2 Cup | Combine soy sauce, honey, applesauce and sugar. Marinate pork for 4 hrs in mixture under refrigeration. |
| | Honey, Bulk | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | |
| | Applesauce, Unswt | 1 1/3 Cup | 3 1/2 Cup | 1 3/4 Qt | 3 1/2 Qt | |
| | Sugar, Granulated Bulk | 1 Tbsp 2 tsp | 1/4 Cup | 1/2 Cup | 1 Cup | |
| | Pork, Chop Bnls Raw | 10 each | 25 each | 50 each | 100 each | |
| 3 | | | | | Place pork in single layer on greased baking sheets. Pour marinade over pork chops. Chill if not cooking immediately. | |
| 4 | | | | | Bake at 350F/177C for 1 hr until pork is browned and well done. Turn pork often to redistribute marinade. | |

Pork Chop Honey f/Bnls (Honey Roast Pork Chop)

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP |
|-------------|----------|----------|----------|----------|--|
| | 10 | 25 | 50 | 100 | |
| 5 | | | | | For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C 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. |

Pear Slices JcPk Cnd (Chilled Pears)

| COOK METHOD | SERVING SIZE | ALLERGIES |
|-------------|--------------|-------------------------|
| Chill | 1/2 Cup | ⓘ Contains: Pear |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 60 kcal | 17 g | 0 g | 0 g | 20 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 Pears, Sliced JcPk | 1 1/4 Qt | 3 1/4 Qt | 1 Gal 10 Cup | 3 Gal 3 Cup | Drained | Serve according to portion size. |
| 3 | | | | | | CCP -- Maintain <40F/4C (FDA) |

Potato Sweet Bkd f/Fresh (Baked Sweet Potato)

| COOK TIME | COOK TEMP | COOK METHOD | SERVING SIZE | ALLERGIES |
|-----------|-----------|-------------|--------------|------------------------------------|
| 60 Min | 400.0 °F | Bake | 1 whole | ⓘ Contains: Potatoes, Sweet |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|---------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | CALCIUM | SODIUM |
| 130 kcal | 31 g | 3 g | 0 g | 50 mg | 85 mg |

| INGREDIENTS | SERVINGS | SERVINGS | SERVINGS | SERVINGS | PREPARATION STEP |
|----------------------------------|-----------|-----------|-------------|------------|--|
| | 10 | 25 | 50 | 100 | |
| 1 Potato, Sweet/Yam Fresh | 3 lb 5 Oz | 8 lb 5 Oz | 16 lb 11 Oz | 33 lb 5 Oz | WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. |
| 2 | | | | | Select small even-sized Sweet Potatoes. Scrub and arrange on baking sheet. Bake 50-60 min, or until tender, at 400F. |
| 3 | | | | | CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs. |
| 4 | | | | | CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds. |