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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.

xBread Whole Wheat (Whole Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	4 g	1 g	50 mg	130 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.

pudding Banana f/Vanilla Inst (Banana Pudding)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenWheat; Bananas; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	32 g	3 g	3 g	75 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare pudding according to package directions. Gently fold sliced bananas into pudding. Refrigerate until set.
Pudding Mix, Vanilla	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		
Milk, 2% Bulk	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt		
Banana Whole Fresh	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz	6 lb 11 Oz	Sliced	
3						Place 2 wafers in the bottom of serving dishes. Top with 1/2 cup pudding. Garnish with 1 wafer.
Cookies Wafer Vanilla Bulk	4.5 Oz	10.5 Oz	1 lb 5 Oz	2 lb 11 Oz		
4						CCP -- Maintain <40F/4C (FDA)

Avocado Burger Patty f/Cnd Soybeans (Avocado Burger Patty)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
8 Min	74 °C	Deep Fry	1 each	ⓘ Contains: Tomato; Onion; AllergenWheat; AllergenSoy; Mustard; AllergenMilk; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	13 g	10 g	7 g	75 mg	55 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Avocado, Fresh	1.67 each	4.17 each	8.33 each	16.66 each	Peel and pit avocado. Mix all ingredients except bread crumbs together in a mixer until smooth.	
	Soybeans, Cnd	14.5 Oz	2 lb 5 Oz	4 lb 9 Oz	9 lb 3 Oz		Drained
	Onion, Yellow	13.5 Oz	2 lb 1 Oz	4 lb 3 Oz	8 lb 5 Oz		Diced
	Mustard, Yellow Prepared	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
	Tomato, Puree Cnd	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 1/8 Cup		
3	Bread Crumbs, Plain	1.5 Oz	4 Oz	8 Oz	16 Oz	Turn into a bowl and add bread crumbs until mixture can be shaped into patties.	

Avocado Burger Patty f/Cnd Soybeans (Avocado Burger Patty)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							Form into hamburger-shaped patties using a #8 scoop and fry to internal temp until golden brown and crisp.
5							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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.

Potato Mashed Horseradish f/Pearls (Horseradish Potatoes)

SERVING SIZE	ALLERGIES
1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
130 kcal	27 g	3 g	1.5 g	20 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Potato Mashed f/Pearls	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Prepared	Prepare instant mashed potatoes as per separate recipe.
3 Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	None	Add margarine, salt & horseradish. Mix to evenly distribute.
Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Horseradish, Prepared	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
4						*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
5						CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Potato Mashed Horseradish f/Pearls (Horseradish Potatoes)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Potato Mashed f/Pearls (Mashed Potatoes)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Boil	#8 scoop	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	23 g	3 g	1 g	10 mg	125 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	24	48	96			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 11 Cup	Boiled	Heat water to boil. Stir in potato pearls, or prepare product as per package instructions.
	Potato, Pearls	9 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 12 Oz		
3	Margarine, Solids	3 tsp	2 Tbsp 1 tsp	1/4 Cup	1/2 Cup		Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving.
	Salt, Iodized	1/2 tsp	1.0 tsp	2.0 tsp	1 Tbsp 1 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.

Potato Mashed f/Pearls (Mashed Potatoes)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	24	48	96		
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.

Carrot Parsley f/Frz (Parslied Carrots)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
10 Min	180.0 °F	63 °C	Steam	4z Spoodle	1/2 Cup	ⓘ Contains: Carrots; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	8 g	1 g	2 g	40 mg	70 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Carrot, Sliced Frz	2 lb	5 lb	10 lb	20 lb	Steam or boil vegetables until tender.
3 Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Add seasonings & margarine. Mix well.
Parsley, Dried	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	
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.

Carrot Parsley f/Frz (Parslied Carrots)

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