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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	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.

Crisp Rhubarb Hmd f/Mix (Rhubarb Crisp)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	350.0 °F	Bake	1/2 Cup	ⓘ Contains: Pork & Products; Strawberry; AllergenMilk; AllergenWheat; Cinnamon; AllergenSoy; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	39 g	2 g	1 g	125 mg	200 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Evenly distribute chopped rhubarb into pan. Distribute sugar evenly over each pan.
Rhubarb, Unsweetened Frz	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 10 Cup	Chopped	
Sugar, Granulated Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 1/2 Qt		
3						Sprinkle gelatin evenly over each pan.
Gelatin, Strawberry Dry	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz		
4						Prepare cake as per packaging instructions. Distribute cake mix evenly over each pan.
Cake Mix, Yellow Complete	8.5 Oz	1 lb 5 Oz	2 lb 10 Oz	5 lb 3 Oz		
Water, Tap	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt		

Crisp Rhubarb Hmd f/Mix (Rhubarb Crisp)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							Bake at 300F/149C for 20 min. Remove each pan and break the tops open and push crisp topping down. Allow unbaked batter to come to the top and place back in oven. Bake for another 20 min until crisp topping is golden brown and juices are boiling.
6							Remove from oven and refrigerate immediately. Portion 1/2 cup to serve.
7							CCP -- Maintain <40F/4C (FDA)

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	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	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Dill, Weed Dried	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Crushed	Steam or boil vegetables until tender. Add seasoning and mix well.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Carrot, Baby Whole Fresh	2 lb	5 lb	10 lb	20 lb		
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.

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots)

	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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Discard unused product.