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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 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						CCP -- Maintain <40F/4C.
4						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 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.

Blueberries f/Fresh (Fresh Blueberries)

SERVING SIZE	ALLERGIES
1/2 Cup	**Contains: Blueberry**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	11 g	1 g	0 g	0 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment.
2	Blueberries, Fresh	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Wash berries under cool, running water. Drain well.
3						CCP - Maintain <40F/4C.

Potato Hashbrown f/Dehydrated (Hash Browns)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
10 Min	350.0 °F	74 °C	Bake	1/2 Cup

ALLERGIES
Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	2 g	4.5 g	10 mg	115 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	2 1/8 Cup	1 1/4 Qt	2 3/4 Qt	1 Gal 5 Cup	Boiled	Add potatoes to water. Hydrate according to package directions under refrigeration.
	Potato, Hash Brown Dry	6.5 Oz	1 lb	2 lb	4 lb		
3	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		Season with salt and pepper.
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4	Pan Coating, Spray	5 g	5 g	5 g	5 g		Grill Method: Place half of margarine on griddle of 375F/190C and top with a thin layer of potatoes.
	Margarine, Solids	1/3 Cup	1 Cup	2 Cup	1 Qt		
5							Press potatoes with spatula. When well browned, turn layers of potatoes only once onto section of grill which has fresh margarine.

Potato Hashbrown f/Dehydrated (Hash Browns)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							Place in pan and serve immediately. Potatoes should be brown and crisp on outside, moist on inside.
7							Bake Method: Spray sheet pan with pan spray and spread with melted margarine. Bake. Remove from oven and place Potatoes evenly on sheet pan. Spray top of potatoes with pan spray. Return to oven until lightly browned.
8							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
9							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.
10							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
11							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
12							Discard unused product.