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# Beans Lima Baby f/Frz (Baby Lima Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	<b>ⓘ Contains: AllergenSoy; Beans/Legumes; AllergenMilk</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	22 g	5 g	1 g	30 mg	20 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
<b>2</b>	Beans, Lima Baby Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender. Add seasoning and mix well.
	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Paprika	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
<b>3</b>					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.	
<b>4</b>					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.	
<b>5</b>					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	

## Beans Lima Baby f/Frz (Baby Lima Beans)

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

# Ketchup PC (Ketchup Packet)

SERVING SIZE
1 each

ALLERGIES
<b>ⓘ Contains: Tomato</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
5 kcal	2 g	0 g	0 g	0 mg	65 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>					Portion according to serving size.
<b>3</b>					Discard unused product.

# Meatloaf Sandwich (Meatloaf Sandwich)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	325.0 °F	71 °C	Bake	1 each	<b>ⓘ Contains: AllergenWheat; AllergenMilk; AllergenEggs; Beef; Onion; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
320 kcal	32 g	16 g	13 g	120 mg	500 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Eggs, Liquid Non-Dairy	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		Beat eggs. Mix all ingredients on low speed until blended. Do not over mix.
Beef, Ground 80-89/20-11 Raw	1 lb 10 Oz	4 lb	8 lb	16 lb		
Onion, Yellow	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Chopped Fine	
<b>2</b> Bread White	2 slice	5 slice	10 slice	20 slice	Chopped Fine	
Milk, 2% Bulk	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

# Meatloaf Sandwich (Meatloaf Sandwich)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
<b>3</b>							For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.
<b>4</b>							Press mixture into loaf pans. Bake at 325F/163C for 1 1/2 hrs to internal temp. Drain grease.
<b>5</b>	Bread White	20 slice	50 slice	100 slice	200 slice		Slice meatloaf in 2 oz. portions. At time of service place between 2 bread slices.
<b>6</b>							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.
<b>7</b>							Discard unused product.

# Milk 2% Bulk L & D 8 flz (2% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	12 g	8 g	5 g	290 mg	115 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Milk, 2% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk into sanitary drinking cups.
3					CCP -- Maintain <40F/4C (FDA)
4					Discard unused product.

**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.

# Peaches Slices f/Cnd w/Orange Sc (Peaches in Orange Sauce)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	<b>ⓘ Contains: Corn; Citrus; Peach</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	1 g	0 g	10 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Cornstarch	1 Oz	2 Oz	4 Oz	8 Oz		In a saucepan, whisk cornstarch in to orange juice. Stir until smooth. Bring to a boil, stirring constantly, cook until thickened. Add peach slices, stir, and remove from heat. Chill for at least 2 hours before serving.
<b>2</b> Juice Orange f/BIB 6 flz	1/3 Cup	1 Cup	2 Cup	1 Qt	Prepared	
Peaches, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	
<b>3</b>						CCP -- Maintain <40F/4C (FDA)

# Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	<b>ⓘ Contains: Citrus</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	1 g	0 g	20 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	1	2	3	6	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>	Water, Tap	1/3 Cup	3/4 Cup	1 1/2 Cup	Prepare product as per package instructions.
	Juice, Orange Conc 4:1	1 Tbsp 2 tsp	3 Tbsp 3 tsp	1/2 Cup	
<b>3</b>					+CCP - Serve Chilled <40F/4C.

# Potato Fries Garlic Parmesan (Garlic Parmesan French Fries)



COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
350.0 °F	63 °C	Bake	1/2 Cup	<b>ⓘ Contains: Potatoes; AllergenMilk; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	23 g	4 g	5 g	70 mg	380 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Garlic, Powder	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Mix powder and cheese together, set aside.
Cheese, Parmesan Grated/Shredded	1.5 Oz	4 Oz	8 Oz	1 lb	
<b>3</b> Potato, Fries Straight Cut	2 lb	5 lb	10 lb	20 lb	Prepare product as per package instructions.
<b>4</b>					Sprinkle with cheese mixture and serve.
<b>5</b>					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

# Potato Fries Garlic Parmesan (Garlic Parmesan French Fries)



	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
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						Discard unused product.

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