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Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	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 Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Roll Wheat f/RTB Dough (Wheat Dinner Roll)



EC7



RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	350.0 °F	63 °C	Bake	1 each	ⓘ Contains: AllergenWheat; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	22 g	4 g	2 g	50 mg	230 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Prepare product as per package instructions.
3 Roll Dough, Whole Wheat	10 each	25 each	50 each	100 each	Place rolls 2 inches apart on baking sheet and bake at 350F/177C until golden brown.
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
5					CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Roll Wheat f/RTB Dough (Wheat Dinner Roll)



Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Sauce Remoulade (Remoulade)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	2 Tbsp	ⓘ Contains: Tomato; AllergenEggs; AllergenWheat; Garlic; AllergenSulphites; AllergenFish; AllergenSoy; Mustard; Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	5 g	0 g	4.5 g	0 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	Mayonnaise, Bulk	1 1/8 Cup	2 2/3 Cup	1 1/4 Qt	2 3/4 Qt	Combine all ingredients and chill.
	Mustard, Dijon	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Juice, Lemon Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Vinegar, White	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Sauce, Hot	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
	Paprika	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp	
Pepper, Black Ground	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		

Sauce Remoulade (Remoulade)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Chives, Dry	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
Ketchup, Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Horseradish, Prepared	1 3/4 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
Garlic, Whole Fresh	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Chopped	
Capers	1 Oz	2 Oz	4 Oz	8.5 Oz		
Sauce, Worcestershire	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Margarine Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	0 g	0 g	4 g	0 mg	35 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; discard unused product. (FDA)
4					Discard unused product.

Peach Pinwheel Slices w/Topping (Peach Pinwheel)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Cherry; AllergenSoy; Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	1 g	1 g	10 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 Topping, Whip Non-Dairy Bag	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		Dollop 1 Tbsp of whipped topping into each serving cup.
3 Peaches, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Arrange peach slices, (average 6 slices per serving) around whipped topping; standing up in a pinwheel arrangement. Garnish with a maraschino cherry.
Cherries, Maraschino	1/3 Cup	1 Cup	2 Cup	1 Qt		
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Crab Cake f/IQF (Crab Cake)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	1 each	ⓘ Contains: AllergenWheat; AllergenCrustacean; AllergenShellfish; AllergenEggs; AllergenFish

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	15 g	12 g	9 g	20 mg	480 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1 Crab Cake RTC	10 each	25 each	50 each	100 each	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Prepare per package directions to *internal temp 165F for 15 sec. Maintain >135F.
2					CCP - Maintain >140F for only 4 hrs.
3					CCP - Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.
4					CCP - Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.

Cauliflower Mushroom Salad (Cauliflower Mushroom Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Cauliflower; Mushroom; AllergenWheat; AllergenMilk; Garlic; AllergenSulphites; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	6 g	3 g	2 g	20 mg	80 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						WASH ALL PRODUCE under cool, running water. Drain well.
3	Mayonnaise, Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt	Mix together Salad Dressing with Spices.
	Garlic, Powder	1/8 tsp	1/8 tsp	1/4 tsp	3/4 tsp	
	Parsley, Dried	1/4 tsp	3/4 tsp	1 1/4 tsp	2 3/4 tsp	
	Salt, Iodized	1/8 tsp	1/8 tsp	1/4 tsp	3/4 tsp	
4	Cauliflower, Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb	Bite Size Toss Vegetables with Salad Dressing. Chill before serving.
	Mushrooms, Fresh	1 lb	2 lb 8 Oz	5 lb	10 lb	

Cauliflower Mushroom Salad (Cauliflower Mushroom Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Lettuce, Iceberg	3 Oz	8 Oz	1 lb	2 lb		Serve on Lettuce Leaf.
6							CCP -- Maintain <40F/4C; discard unused product. (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 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.