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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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

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 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; discard unused product. (FDA)
4						Discard unused product.

Lasagna Beef Hmd (Beef Lasagna)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
45 Min	350.0 °F	74 °C	Bake	1 (3x4)

ALLERGIES
Contains: AllergenMilk; Tomato; Beef; Onion; AllergenWheat; AllergenEggs; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
310 kcal	27 g	21 g	14 g	300 mg	590 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Beef, Ground 80-85/20-15 Raw	1 lb 3 Oz	3 lb	6 lb	12 lb		Brown beef and onions. Drain excess fat.
	Onion, Yellow	2.5 Oz	5.5 Oz	11.5 Oz	1 lb 7 Oz	Diced	
3	Tomato, Sauce Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		Add tomato products and seasonings. Continue cooking, about 30 min, stirring occasionally.
	Tomato, Paste Cnd	3/4 Cup	2 Cup	1 Qt	2 Qt		
	Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
	Garlic, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		

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Lasagna Beef Hmd (Beef Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Oregano, Dry	1/2 tsp	1.0 tsp	2.0 tsp	1 Tbsp 1 tsp		
	Basil, Dried Leaves	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
4	Pasta, Lasagna Dry	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Pasta: Prepare per package directions. Drain and rinse.
	Cheese, Parmesan Grated	1 Oz	2.5 Oz	5 Oz	10 Oz		Combine cheeses.
5	Cottage Cheese, 2% Fat	3/4 Cup	2.0 Cup	3 3/4 Cup	2.0 Qt		
	Cheese, Mozzarella Shredded	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Shredded	
6							In greased counter pans: arrange meat sauce, pasta, and cheeses in overlapping layers. Repeat sauce, pasta, and cheese. Spoon remainder of meat sauce on top. Bake immediately or chill. Bake at 350F/176C for 40-45 min.
7							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.

Lasagna Beef Hmd (Beef Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
9							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
10							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
11							Discard unused product.

Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	**1 Cup**	**None**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	2 g	0 g	20 mg	25 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Melon, Cantaloupe Fresh	3 lb 7 Oz	8 lb 10 Oz	17 lb 3 Oz	34 lb 6 Oz	Cubed	Remove peel. Remove seeds in center. Cut into 1/2" cubes.
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Green Beans Herb f/Frz (Herbed Green Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE
10 Min	63 °C	Steam	1/2 Cup

ALLERGIES
Contains: AllergenMilk; AllergenSoy; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	6 g	2 g	1.5 g	40 mg	15 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Green Beans, Cut Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender.
3	Margarine, Solids	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Add margarine and seasonings and mix well.
	Paprika	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Rosemary, Dried Whole	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
	Basil, Dried Leaves	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
4						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Green Beans Herb f/Frz (Herbed Green Beans)

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