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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.

Roll Wheat f/RTB Dough (Wheat Dinner Roll)

7 EC7 7 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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

7 EC7 7 RG7

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.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	**Contains: AllergenMilk**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	0 g	0 g	3 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						Discard unused product.

Oranges Mandarin JcPk w/Whip Topping (Oranges In Whipped Topping)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Mix & Chill	**4z Spoodle**	**1/2 Cup**	**Contains: Citrus**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	14 g	1 g	1 g	20 mg	10 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Orange, Mandarin JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Drained	Gently fold whipped topping with oranges.
	Topping, Whip Non-Dairy Bag	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt		
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
55 Min	350.0 °F	74 °C	Bake	1 each

ALLERGIES

Contains: Tomato; Beef; Onion; Peppers Bell; AllergenEggs; AllergenMilk; AllergenWheat; Rice; AllergenSoy; AllergenSesame

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	18 g	17 g	18 g	75 mg	220 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, White Parboiled	3 Oz	8 Oz	1 lb	2 lb		Cook rice following directions on the package.
3	Peppers, Green Fresh	5 each	12.5 each	25 each	50 each		Wash peppers; remove stem end. Cut in half and remove seeds.
4	Beef, Ground 80-85/20-15 Raw	2 lb 6 Oz	6 lb	12 lb	24 lb		Crumble and brown meat with onions in oil. Drain fat. Add cooked rice.
	Onion, Yellow	1.5 Oz	4 Oz	8.5 Oz	1 lb 1 Oz	Minced	
	Oil, Vegetable	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
5	Egg, Liquid Non-Dairy	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		Combine eggs, pepper and milk; add to meat mixture. Using #8 dipper fill each pepper with meat. Single layer peppers in steam table pan.

Beef Stuffed Pepper Hmd (Stuffed Bell Pepper)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Milk, 2% Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
6	Bread Crumbs, Plain	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		Mix together bread crumbs and margarine; sprinkle over stuffed peppers. Pour juice around peppers and bake
	Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Juice, Tomato Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		
7							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
8							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.
9							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Lettuce Wedge w/1000 Island Drsg (Lettuce Wedge w/1000 Island Drsg)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	**Contains:** Cucumber; Onion; Tomato; AllergenEggs; AllergenSulphites; Mustard; Peppers Bell

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	3 g	0 g	5 g	0 mg	160 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Lettuce, Iceberg	2 lb 3 Oz	5 lb 8 Oz	11 lb	22 lb	Cut into Wedges	Cut each lettuce head into 8 even size wedges.
3	Dressing, 1000 Island Bulk	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		Portion 1 tbsp dressing over each lettuce wedge or serve dressing on the side.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato Mashed Herbed f/Inst (Mashed Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	**1/2 Cup**	**Contains: Potatoes; AllergenMilk; AllergenSoy; Garlic**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	24 g	3 g	1.5 g	20 mg	125 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	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Add potato flakes. Stir constantly using wire whip.
	Potato, Mashed Granules Non-Dairy	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Margarine, Solids	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz		Add margarine and seasonings.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Rosemary, Dried Whole	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		

Potato Mashed Herbed f/Inst (Mashed Potatoes)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Thyme, Dried Leaves	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
4							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
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 -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

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