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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	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.
4					Discard unused product.

Crackers Saltine PC (Saltine Crackers)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	0 g	0 g	0 mg	30 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					Discard unused product.

Roll Onion (Onion Roll)

COOK TEMP	SERVING SIZE	ALLERGIES
0.0 °F	1 each	ⓘ Contains: AllergenWheat; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	30 g	7 g	3.5 g	125 mg	270 mg

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

Dressing Ranch PC (Ranch Dressing)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenSulphites; Garlic; Onion; AllergenEggs; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	4 g	1 g	6 g	20 mg	210 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					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
25 kcal	0 g	0 g	3 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					Discard unused product.

Peach Half Poached (Poached Peach Half)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Chill	1/2 Cup	ⓘ Contains: Pork & Products; Raspberry; Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	35 g	2 g	0 g	30 mg	40 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Gelatin, Raspberry Dry	2 Oz	4.5 Oz	9.5 Oz	1 lb 3 Oz		Combine gelatin, juice and water. Bring to a boil over medium-high heat, stirring frequently. Cook and stir until gelatin is completely dissolved.
2 Juice Apple f/BIB 4 flz	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup		
Water, Tap	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup		
3 Peaches, Halves JcPk	2 lb 13 Oz	7 lb 0 Oz	14 lb 1 Oz	28 lb 2 Oz	Drained	Add peach halves. Cover and reduce heat to medium-low. Simmer for 10 minutes to poach the peaches. Discard excess liquid. Serve warm or chilled.
4						As needed for service, place 1 peach half in each serving dish.
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Juice Apple f/BIB 4 flz (Apple Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	4 fl. oz	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	0 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Juice, Apple BIB 4:1	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	Prepare per manufacturer's instructions.
	Water, Tap	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)