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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)

Muffin Banana Bran f/Bran Mix (Banana Bran Muffin)

7 EC7 7 RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	400.0 °F	63 °C	Bake	1 each

ALLERGIES
Contains: AllergenEggs; AllergenWheat; Bananas; AllergenSoy; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	19 g	2 g	3 g	20 mg	170 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Muffin Mix, Bran	11 Oz	1 lb 12 Oz	3 lb 7 Oz	6 lb 14 Oz		Prepare muffin mix according to package directions. Fold in sliced bananas.
	Water, Tap	1/2 Cup	1 1/3 Cup	2 3/4 Cup	1 1/2 Qt		
	Banana Whole Fresh	2/3 Cup	1 2/3 Cup	3 1/3 Cup	1 3/4 Qt	Sliced	
3							Place #16 scoop prepared dough in muffin pan(s) to bake. Bake at 400F/204C for 20-25 min, or until golden brown, or bake per manufacturer's instructions.
4							Remove muffins from pan(s) as soon as baked.
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Muffin Banana Bran f/Bran Mix (Banana Bran Muffin)

7 EC7 7 RG7

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

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.

Potato Sweet Hash (Sweet Potato Hash)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
60 Min	300.0 °F	63 °C	Saute	4z Spoodle	1/2 Cup

ALLERGIES
Contains: Potatoes, Sweet; Tomato; Peppers Bell; Garlic; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	14 g	2 g	4.5 g	30 mg	35 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Sweet Fresh	5 medium	12.5 medium	25 medium	50 medium	Peeled & Cubed	Over medium heat, saute the potatoes & onions with the olive oil, & garlic powder. Cover until softened. Remove lid and cook until browned.
	Onion, Yellow	1 Oz	2.5 Oz	5 Oz	9.5 Oz	Chopped	
	Oil, Olive	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Garlic, Powder	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
3	Peppers, Green Fresh	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Chopped	Add remaining ingredients and cook until softened, mixing everything together. When ready, remove lid, and garnish with extra cilantro. Serve
	Tomato, Grape Fresh	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Halved	
	Cilantro, Raw	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt	Chopped	

Potato Sweet Hash (Sweet Potato Hash)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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 140F/60C 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.

Margarine Spread Cup PC (Soft Margarine Cup)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	40 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.

Frittata Asparagus Hmd (Asparagus Frittata)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
40 Min	375.0 °F	68 °C	Bake	3/4 Cup

ALLERGIES
Contains: Asparagus; AllergenEggs; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	4 g	15 g	12 g	250 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	Pan Coating, Spray	0.5 Oz	0.5 Oz	1.5 Oz	2.5 Oz		Using aerosol pan coating, grease 12X20X2 inch pans.
3	Asparagus, Cuts & Tips Frz	1 lb	2 lb 8 Oz	5 lb	10 lb		Cook asparagus tips until crisp tender. Do not overcook.
4	Egg, Liquid Non-Dairy	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		Thoroughly blend eggs, milk, cheese & pepper.
	Milk, 2% Bulk	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		
	Cheese, Swiss Shredded	6.5 Oz	1 lb	2 lb	4 lb		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp		

Frittata Asparagus Hmd (Asparagus Frittata)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5	Parsley, Fresh	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup	Chopped	Sprinkle asparagus & parsley in pans. Pour egg mixture over asparagus & parsley. Bake at 375F/190C for 40 min, until knife inserted comes out clean.
6							Cut into servings that are 3"x3" in size.
7							For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: Cook to internal temp of 155F/68C held for 17 seconds.
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.
10							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
11							Discard unused product.

Orange Fresh Whole (Fresh Whole Orange)

7 RG7

SERVING SIZE	ALLERGIES
1 whole	Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	2 g	0 g	75 mg	0 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.

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