

Sodexo

850076 - APPLE, WHOLE 198 COUNT

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1.0000
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Fresh Apple 198 COUNT

850682 APPLE FRESH WITH SKIN....	1 extra small (2-1/2 dia)"
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	53 kcal	Cholesterol	0.00 mg	Sugars	10.49 g	Calcium	6.06 mg	2.94%	Calories from Total Fat
Total Fat	0.17 g	Sodium	1.01 mg	Protein	0.26 g	Iron	0.12 mg	0.52%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	13.95 g	Vitamin A	54.54 IU	Water ¹	86.42 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.42 g	Vitamin C	4.65 mg	Ash ¹	0.19 g	106.23%	Calories from Carbohydrates
								2.00%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

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850473 - BAGEL WHOLE WHEAT IW 87776

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 2.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850330 BAGEL WW 51% IW 87776....	1 BAGEL IW	THAW FROZEN BAGELS FOR A MINIMUM OF 1 HOUR OR THAW IN A COOLER OVER NIGHT
		SERVING SIZE: 1 IW BAGEL
		ONE BAGEL = 2.25 GRAIN EQUIVALENT

*Nutrients are based upon 1 Portion Size (EACH)

Calories	180 kcal	Cholesterol	0.00 mg	Sugars	3.00 g	Calcium	20.00 mg	5.00%	Calories from Total Fat
Total Fat	1.00 g	Sodium	200.00 mg	Protein	7.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	35.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	2.40 mg	Ash ¹	*N/A* g	77.78%	Calories from Carbohydrates
								15.56%	Calories from Protein

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Recipe Master List

Jul 25, 2017

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850971 - BAGELS MINI CINNAMON CREAM

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: PKG

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850644 BAGELS MINI CINNAMON PILLSBURY 38399.... 1 PKG	THAW AT ROOM TEMPERATURE FOR 2 HOURS OR IN REFRIGERATOR OVERNIGHT, PRIOR TO SERVING. THAW AND SERVE. DO NOT HEAT. SERVE: 1 PKG PER STUDENT 1 PKG = 2 G EQUIVALENT
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*Nutrients are based upon 1 Portion Size (PKG)

Calories	240 kcal	Cholesterol	10.00 mg	Sugars	13.00 g	Calcium	20.00 mg	22.50%	Calories from Total Fat
Total Fat	6.00 g	Sodium	180.00 mg	Protein	6.00 g	Iron	1.44 mg	9.37%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	41.00 g	Vitamin A	100.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	68.33%	Calories from Carbohydrates
								10.00%	Calories from Protein

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Recipe Master List

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850970 - BAGELS MINI STRAWBERRY CREAM

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: PKG

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850643 BAGELS MINI STRAWBERRY PILLSBURY 38413...	1 PKG	THAW AT ROOM TEMPERATURE FOR 2 HOURS OR IN REFRIGERATOR OVERNIGHT, PRIOR TO SERVING. THAW AND SERVE. DO NOT HEAT. SERVE: 1 PKG PER STUDENT 1 PKG = 2 G EQUIVALENT
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*Nutrients are based upon 1 Portion Size (PKG)

Calories	230 kcal	Cholesterol	10.00 mg	Sugars	13.00 g	Calcium	20.00 mg	23.48%	Calories from Total Fat
Total Fat	6.00 g	Sodium	180.00 mg	Protein	6.00 g	Iron	1.08 mg	9.78%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	41.00 g	Vitamin A	100.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	71.30%	Calories from Carbohydrates
								10.44%	Calories from Protein

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850425 - BANANAS:150ct

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1.0000
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: PETITIE

825015 BANANA PETITE 150ct...	1 BANANA
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	105 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	5.90 mg	3.34%	Calories from Total Fat
Total Fat	0.39 g	Sodium	1.18 mg	Protein	1.29 g	Iron	0.31 mg	1.11%	Calories from Sat Fat
Saturated Fat	0.13 g	Carbohydrate	26.95 g	Vitamin A	75.52 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.07 g	Vitamin C	10.27 mg	Ash ¹	*N/A* g	102.65%	Calories from Carbohydrates
								4.90%	Calories from Protein

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850209 - BBQ SAUCE DISPENSER

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: .5 OZ

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850121 BBQ SAUCE DISPENSER 1.5 GAL #500100...	1/2 OZ
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*Nutrients are based upon 1 Portion Size (.5 OZ)

Calories	17 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	187.61 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	3.75 g	Vitamin A	83.38 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	90.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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850540 - BBQ TURKEY SAND 2156-34GIULIAN

Source: REGIONAL
 Number of Portions: 44
 Size of Portion: 1 sandwich

Alternate Menu Name: Barbecue Turkey Sand
 GIULIANO'S

Recipe HACCP Process: #3 Complex Food Preparation

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

<p>850164 BUN HAMBURGER WHEAT GIULIANO'S 30700... 44 EACH 850419 TURKEY THIGH 2156-34..... 1 BAG 7-9 LBS AVG 850723 BBQ SAUCE 20775..... 9 CUP</p>	<p>NOTE: This recipe makes 34-44 servings depending on the weight of the turkey. Each bag weighs between 7-9 pounds.</p> <ol style="list-style-type: none"> 1. Thaw frozen turkey package 24-36 hours in refrigerator. 2. Remove the turkey thigh meat from the plastic bag and place on a scale. Make sure the scale is set to ounces. Write down the weight in ounces and divide by 3.22. This number will equal the number of servings you should have. Round down to the nearest whole number. 3. Combine thawed and drained turkey and 1 cup of barbecue sauce per pound of turkey into 2" full size hotel pan. (ie:Combine 9 cups of bbq sauce with 9 pounds of turkey meat). 4. CCP--Bake uncovered at 350°F standard (conventional) oven for 25-30 minutes, then break apart with tongs, meat forks or dough cutter and stir. Place back in oven and cook for an additional 25-30 minutes until heated thoroughly to internal temperature of 140°F. 5. Remove from oven, stir together and break apart/shred further (while still in pan). CCP--Hold hot at 140°F or above for service or use in recipe. 6. Top heel of each bun with #10 scoop BBQ turkey filling -Close sandwich with crown of bun & serve immediately. <p>BULK: -Assemble and display in 2" serving pan. -Cover with plastic wrap and CCP--hold sandwich hot at 140°F or above for service.</p> <p>SATELITE OR SANDWICH SLIDE: -Assemble and wrap in 5x1 foil wrap. CCP--Hold sandwich hot at 140°F or above for service.</p> <p>Portion: Serve 1 sandwich Food Based Contribution: 1 sand provides 2 oz M/MA + 2 oz eq grain Shelf life: If leftover, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (1 sandwich)

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Calories	298 kcal	Cholesterol	49.41 mg	Sugars	13.17 g	Calcium	20.00 mg	22.49%	Calories from Total Fat
Total Fat	7.44 g	Sodium	1418.10 mg	Protein	19.47 g	Iron	3.33 mg	5.99%	Calories from Sat Fat
Saturated Fat	1.98 g	Carbohydrate	38.79 g	Vitamin A	188.58 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	1.19 mg	Ash ¹	*N/A* g	52.11%	Calories from Carbohydrates
								26.15%	Calories from Protein

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850067 - BEANS BLACK

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: BLACK BEANS

825751 BEAN BLACK CND LS... 1/2 CUP	1. DRAIN & RINSE BEANS IN COLD RUNNING WATER. 2. CCP--HEAT ON STOVE TOP OR IN HOTEL PAN IN THE OVEN TO INTERNAL TEMPERATURE OF 165°F. 3. SERVE AS SPECIFIED IN RECIPE 1/2 CUP = 2MMA OR 1/2 CUP VEGETABLE DEPENDING ON RECIPE
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	120 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	60.00 mg	3.75%	Calories from Total Fat
Total Fat	0.50 g	Sodium	140.00 mg	Protein	7.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.00 g	Vitamin A	5.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	76.67%	Calories from Carbohydrates
								23.33%	Calories from Protein

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Sodexo

850243 - BEANS GARBANZO

Source: REGIONAL
 Number of Portions: 21
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

850141 BEANS GARBANZO CANNED USDA... 1 #10 CAN DRAINED	1/2 CUP = 2MMA OR 1/2 VEGETABLE DEPENDING ON RECIPE
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	129 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	41.55 mg	17.89%	Calories from Total Fat
Total Fat	2.56 g	Sodium	107.73 mg	Protein	6.51 g	Iron	0.99 mg	1.38%	Calories from Sat Fat
Saturated Fat	0.20 g	Carbohydrate	20.81 g	Vitamin A	22.32 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.08 mg	Ash ¹	*N/A* g	64.77%	Calories from Carbohydrates
								20.26%	Calories from Protein

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850710 - BEANS GREEN COLD 05237

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 25
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

850427 BEANS GREEN CANNED 05237....	1 #10 CAN	SERVING SIZE: 1/2 CUP = 1/2 CUP VEGETABLE OTHER
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	25 kcal	Cholesterol	0.00 mg	Sugars	0.98 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	265.35 mg	Protein	0.00 g	Iron	0.35 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	4.91 g	Vitamin A	196.56 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.98 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	80.01%	Calories from Carbohydrates
								0.00%	Calories from Protein

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850068 - BEANS KIDNEY

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: KIDNEY BEANS

825753 BEAN KIDNEY CND LS... 1/2 CUP	1. DRAIN & RINSE BEANS IN COLD RUNNING WATER. 1/2 CUP = 2MMA OR 1/2 VEGETABLE DEPENDING ON RECIPE
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	120 kcal	Cholesterol	0.00 mg	Sugars	3.00 g	Calcium	80.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	140.00 mg	Protein	7.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	22.00 g	Vitamin A	15.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	8.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	73.33%	Calories from Carbohydrates
								23.33%	Calories from Protein

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850066 - BEANS PINTO

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: PINTO BEANS

825754 BEAN PINTO CND LS... 1/2 CUP	1. DRAIN & RINSE BEANS IN COLD RUNNING WATER. 2. CCP--HEAT ON STOVE TOP OR IN HOTEL PAN IN THE OVEN TO INTERNAL TEMPERATURE OF 165°F. 3. SERVE AS SPECIFIED IN RECIPE 1/2 CUP = 2MMA OR 1/2 VEGETABLE DEPENDING ON RECIPE
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	100 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	40.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	140.00 mg	Protein	6.00 g	Iron	1.44 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	18.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	7.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	72.00%	Calories from Carbohydrates
								24.00%	Calories from Protein

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850728 - BEEF DIPPERS TERIYAKI

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 4 DIPPERS

Meat/Alt: 2 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: TERIYAKI BEEF DIPPERS

850432 BEEF DIPPER TERIYAKI 3740... 4 DIPPER	1. Prepare rice according to recipe. CCP--Hold hot at 140°F or above for service.
	2. CCP-Conventional oven- preheat to 350°. Bake beef dippers for 7-9 minutes. Convection Oven- preheat to 350°. Bake for 4-7 minutes to an internal temperature of 150°F for 15 seconds. CCP--Hold hot at 140°F or above for service. Portion: 1/2 cup rice and 4 dippers SHELF LIFE: If left over, do not reuse. The trans fats reported on this product's nutrition facts panel are naturally occurring.

*Nutrients are based upon 1 Portion Size (4 DIPPERS)

Calories	163 kcal	Cholesterol	40.71 mg	Sugars	4.07 g	Calcium	20.35 mg	45.00%	Calories from Total Fat
Total Fat	8.14 g	Sodium	447.78 mg	Protein	14.25 g	Iron	1.47 mg	19.69%	Calories from Sat Fat
Saturated Fat	3.56 g	Carbohydrate	6.11 g	Vitamin A	20.35 IU	Water ¹	*N/A* g	2.81%	Calories from Trans Fat
Trans Fat ²	0.51 g	Dietary Fiber	1.02 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	15.00%	Calories from Carbohydrates
								35.00%	Calories from Protein

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850485 - BENEFIT BAR APPLE CIN 40403

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850337 BENEFIT BAR APPLE CINNAMON 40403...	1 EACH	KEEP FROZEN UNTIL READY TO USE PRODUCT. THAW IN REFRIGERATOR. WHEN THAWED AT AMBIENT TEMPERATURE, SHELF LIFE IS ONE WEEK. SERVING SIZE IS 1 EACH 1 BAR = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2.5 OZ)

Calories	290 kcal	Cholesterol	15.00 mg	Sugars	*N/A* g	Calcium	20.00 mg	27.93%	Calories from Total Fat
Total Fat	9.00 g	Sodium	240.00 mg	Protein	5.00 g	Iron	1.80 mg	9.31%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	48.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	66.21%	Calories from Carbohydrates
								6.90%	Calories from Protein

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850144 - BENEFIT BAR BANANA CHOC 40402

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850062 BENEFIT BAR BANANA CHOCOLATE CHUNK 40402... 1 EACH	KEEP FROZEN UNTIL READY TO USE PRODUCT. THAW IN REFRIGERATOR. WHEN THAWED AT AMBIENT TEMPERATURE, SHELF LIFE IS ONE WEEK. SERVING SIZE IS 1 EACH 1 BAR = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2.5 OZ)

Calories	280 kcal	Cholesterol	15.00 mg	Sugars	*N/A* g	Calcium	20.00 mg	25.72%	Calories from Total Fat
Total Fat	8.00 g	Sodium	220.00 mg	Protein	5.00 g	Iron	1.80 mg	9.64%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	48.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	68.57%	Calories from Carbohydrates
								7.14%	Calories from Protein

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Sodexo

850872 - BENEFIT BAR FRENCH TOAST 40404

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.5 OZ

Meat/Alt: 0 oz
 Grains: 2.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850508 BENEFIT BAR FRENCH TOAST 40404...	1 EACH	KEEP FROZEN UNTIL READY TO USE PRODUCT. THAW IN REFRIGERATOR. WHEN THAWED AT AMBIENT TEMPERATURE, SHELF LIFE IS ONE WEEK. SERVING SIZE IS 1 EACH 1 BAR = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2.5 OZ)

Calories	290 kcal	Cholesterol	25.00 mg	Sugars	*N/A* g	Calcium	40.00 mg	27.93%	Calories from Total Fat
Total Fat	9.00 g	Sodium	200.00 mg	Protein	5.00 g	Iron	1.80 mg	7.76%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	47.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	64.83%	Calories from Carbohydrates
								6.90%	Calories from Protein

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Sodexo

850145 - BENEFIT BAR OAT CHOC CHP 40401

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850063 BENEFIT BAR OATMEAL CHOCOLATE CHIP 40401... 1 EACH	KEEP FROZEN UNTIL READY TO USE PRODUCT. THAW IN REFRIGERATOR. WHEN THAWED AT AMBIENT TEMPERATURE, SHELF LIFE IS ONE WEEK. SERVING SIZE IS 1 EACH 1 BAR = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2.5 OZ)

Calories	290 kcal	Cholesterol	20.00 mg	Sugars	*N/A* g	Calcium	20.00 mg	27.93%	Calories from Total Fat
Total Fat	9.00 g	Sodium	240.00 mg	Protein	5.00 g	Iron	1.80 mg	9.31%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	47.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	64.83%	Calories from Carbohydrates
								6.90%	Calories from Protein

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Sodexo

850486 - BENEFIT BAR OAT RAISIN 40400

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850338 BENEFIT BAR OATMEAL RAISIN 40400...	1 EACH	KEEP FROZEN UNTIL READY TO USE PRODUCT. THAW IN REFRIGERATOR. WHEN THAWED AT AMBIENT TEMPERATURE, SHELF LIFE IS ONE WEEK. SERVING SIZE IS 1 EACH 1 BAR = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2.5 OZ)

Calories	290 kcal	Cholesterol	20.00 mg	Sugars	*N/A* g	Calcium	20.00 mg	27.93%	Calories from Total Fat
Total Fat	9.00 g	Sodium	190.00 mg	Protein	5.00 g	Iron	1.80 mg	9.31%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	48.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	66.21%	Calories from Carbohydrates
								6.90%	Calories from Protein

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Sodexo

850518 - BREAD BANANA WG IW 6071

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 3.4 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850355 BREAD BANANA WG IW 6071....	1 SLICE 3.4 OZ	THAW OVERNIGHT IN REFRIGERATOR.
		SERVING SIZE: 1 SLICE IW 3.4 OZ
		1 SLICE 3.4 OZ = 2 GRAIN EQUIVALENT WGR

*Nutrients are based upon 1 Portion Size (EACH 3.4 OZ)

Calories	280 kcal	Cholesterol	0.00 mg	Sugars	25.00 g	Calcium	80.00 mg	32.14%	Calories from Total Fat
Total Fat	10.00 g	Sodium	220.00 mg	Protein	5.00 g	Iron	1.08 mg	6.43%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	44.00 g	Vitamin A	100.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	62.86%	Calories from Carbohydrates
								7.14%	Calories from Protein

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Sodexo

850517 - BREAD ZUCCHINI WG IW 6072

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 3.4 OZ

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850356 BREAD ZUCCHINI WG IW 6072... 1 SLICE 3.4 OZ	THAW OVERNIGHT IN REFRIGERATOR. SERVING SIZE: 1 SLICE IW 3.4 OZ 1 SLICE 3.4 OZ = 2 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 3.4 OZ)

Calories	270 kcal	Cholesterol	0.00 mg	Sugars	25.00 g	Calcium	100.00 mg	33.33%	Calories from Total Fat
Total Fat	10.00 g	Sodium	220.00 mg	Protein	5.00 g	Iron	1.08 mg	6.67%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	43.00 g	Vitamin A	100.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	63.70%	Calories from Carbohydrates
								7.41%	Calories from Protein

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Sodexo

851021 - BREADSTICK 2 OZ

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850676 BREADSTICK WG 3689....	1 EACH	<p>HEATING INSTRUCTIONS:</p> <p>CONVENTIONAL OVENS: PREHEAT OVEN TO 375°F.</p> <p>REMOVE BREADSTICKS FROM BAG. PLACE ON SHEET PAN.</p> <p>HEAT FOR 4-6 MINUTES.</p> <p>SERVE IMMEDIATELY.</p> <p>SERVING SIZE: 1 BREADSTICK = 2 GRAINS</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	140 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	0.87 mg	4.31%	Calories from Total Fat
Total Fat	0.67 g	Sodium	160.00 mg	Protein	4.00 g	Iron	1.33 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	29.33 g	Vitamin A	2.60 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	83.80%	Calories from Carbohydrates
								11.43%	Calories from Protein

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Sodexo

850860 - BREAKFAST 4 LUNCH WAFFLES link

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 2 WAF + 2 SAUS

Meat/Alt: 2 oz
 Grains: 2.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: WAFFLES & SAUSAGE

850176 SAUSAGE LINK TURKEY 6140.... 2 LINK 850499 WAFFLE WG 43577..... 2 WAFFLE 1.39oz	1. CCP--Bake waffles according to manufacturer's instructions to minimum internal temperature of 140° F. or above (for 15 seconds). CCP--Hold hot (140° F. or above) for service. Portion: Serve 2 waffles. Each waffle is 1.39 oz. 2. HEAT SAUSAGE PER MANUFACTURER INSTRUCTIONS TO MINIMUM INTERNALTEMP OF 140°F 3. SERVE IMMEDIATELY SERVING SIZE IS 2 WAFFLES + 2 SAUSAGE = 2.25 GRAINS + 2MMA
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*Nutrients are based upon 1 Portion Size (2 WAF + 2 SAUS)

Calories	320 kcal	Cholesterol	64.99 mg	Sugars	3.99 g	Calcium	139.76 mg	39.39%	Calories from Total Fat
Total Fat	13.99 g	Sodium	688.83 mg	Protein	16.99 g	Iron	4.31 mg	8.44%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	31.92 g	Vitamin A	19.95 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.99 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	39.96%	Calories from Carbohydrates
								21.27%	Calories from Protein

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Sodexo

850191 - BROCCOLI FRESH

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 2
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: Fresh Broccoli Trees

825026 BROCCOLI FLORETS....	1 CUP, chopped
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	15 kcal	Cholesterol	0.00 mg	Sugars	0.75 g	Calcium	20.68 mg	9.79%	Calories from Total Fat
Total Fat	0.16 g	Sodium	14.52 mg	Protein	1.24 g	Iron	0.32 mg	1.06%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	2.92 g	Vitamin A	274.12 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.14 g	Vitamin C	39.25 mg	Ash ¹	*N/A* g	78.12%	Calories from Carbohydrates
								33.18%	Calories from Protein

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Sodexo

850732 - BURRITO BREAKFAST EGG SAUS

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 24
 Size of Portion: BURRITO

Meat/Alt: 4 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: SCRATCH

850388 EGGS LIQUID 65123..... 1 CONTAINER 850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824... 24 EACH 825344 PORK SAUSAGE CRUMBLE..... 16 OZ 825548 CHEESE CHEDDAR SHRED..... 2 1/2 CUP	OVEN METHOD - 4" Hotel Pan 1. Lightly coat 4" hotel pan with vegetable pan spray (not listed). 2. Set oven at 300°F. 3. Shake 5 lb carton of liquid egg well before use. Pour container of egg mixture into pan. Mix in 1 lb sausage crumble and stir together. Carefully place into oven. 4. Bake in 300°F standard (conventional) oven for 45 minutes. Rotate pan and stir egg mixture and scrape sides every ten minutes. 5. CCP--Continue to bake until eggs are set and minimum internal temperature of 145°F for 15 seconds. NOTE: Eggs should be set with no browning. 6. CCP--Hold hot at 140°F or above for service or use in recipe. 7. Just before service mix 10 oz of shredded cheese into egg mixture. 8. Place 1/#8 scoop of scrambled egg mixture into one 8" tortilla. Portion: Serve 1 Burrito 1/#8 scoop of scrambled egg mixture and 1 tortilla. Food Based Contribution: 1 burrito provides 4 oz MMA and 1.75WGR. Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (BURRITO)

Calories	364 kcal	Cholesterol	411.66 mg	Sugars	*2.28* g	Calcium	189.51 mg	48.41%	Calories from Total Fat
Total Fat	19.60 g	Sodium	518.29 mg	Protein	19.57 g	Iron	3.41 mg	15.16%	Calories from Sat Fat
Saturated Fat	6.14 g	Carbohydrate	25.84 g	Vitamin A	536.27 IU	Water ¹	*N/A*	0.50%	Calories from Trans Fat
Trans Fat ²	0.20 g	Dietary Fiber	2.29 g	Vitamin C	0.17 mg	Ash ¹	*N/A*	28.37%	Calories from Carbohydrates
								21.48%	Calories from Protein

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Sodexo

850584 - BURRITO CHICKEN:scratch G 6-8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: CHICKEN & CHEESE BURRITO
 CHICKEN & BEAN BURRITO

850057 BEANS REFRIED VEG 10621..... 1/2 CUP 850046 CHICKEN FAJITA STRIPS COOKED 3522-928... 1 (2.1 OZ = 1.5 MMA) 850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824..... 1 EACH 825548 CHEESE CHEDDAR SHRED..... 1/2 OZ	1. CCP-- REHEAT REFRIED BEANS ACCORDING TO MANUFACTURER'S INSTRUCTIONS UNTIL MINIMUM INTERNAL TEMPERATURE IS 140° F. OR ABOVE (FOR 15 SECONDS). 2. HEAT CHICKEN TO MINIMUM INTERNAL TEMPERATURE OF 165°F (FOR 15 SECONDS). 3. TO BUILD BURRITO : - SPREAD TORTILLA WITH 1/2 CUP (#8 SCOOP) BEANS LEAVING A 1" BORDER AROUND EDGE. -TOP BEANS WITH #12 SCOOP (2.1 OZ BY WEIGHT) CHICKEN. - TOP CHICKEN WITH 1/8 CUP (1/2 OZ) SHREDDED CHEDDAR CHEESE. ROLL WRAP UP "BURRITO STYLE" ENDING WITH SEAM SIDE DOWN. OFFER SALSA OR TACO SAUCE AS A CONDIMENT. 4. SERVE IMMEDIATELY.
	4. PORTION : SERVE 1 BURRITO. SHELF LIFE : IF LEFT OVER, DO NOT REUSE.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	416 kcal	Cholesterol	71.00 mg	Sugars	3.00 g	Calcium	220.00 mg	33.32%	Calories from Total Fat
Total Fat	15.40 g	Sodium	1061.00 mg	Protein	24.70 g	Iron	3.49 mg	10.60%	Calories from Sat Fat
Saturated Fat	4.90 g	Carbohydrate	44.40 g	Vitamin A	160.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	8.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	42.69%	Calories from Carbohydrates
								23.75%	Calories from Protein

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Sodexo

850075 - CARROT STICKS

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 2
 Size of Portion: HALF CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

011124 CARROTS,RAW...	1 CUP,strips/slices	SERVING: 1/2 CUP = 6 STICKS
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*Nutrients are based upon 1 Portion Size (HALF CUP)

Calories	25 kcal	Cholesterol	0.00 mg	Sugars	2.89 g	Calcium	20.13 mg	5.27%	Calories from Total Fat
Total Fat	0.15 g	Sodium	42.09 mg	Protein	0.57 g	Iron	0.18 mg	0.81%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	5.84 g	Vitamin A	10190.66 IU	Water ¹	53.86 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.71 g	Vitamin C	3.60 mg	Ash ¹	0.59 g	93.46%	Calories from Carbohydrates
								9.07%	Calories from Protein

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Sodexo

850190 - CELERY STICKS

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 cup

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: Celery Sticks

825201 CELERY STICKS....	1/2 CUP, sticks 4"x1/2"	SERVING SIZE: 1/2 CUP CELERY = 6 STICKS
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*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	12 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	29.77 mg	9.56%	Calories from Total Fat
Total Fat	0.13 g	Sodium	59.53 mg	Protein	0.51 g	Iron	0.15 mg	2.25%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	2.21 g	Vitamin A	334.13 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.19 g	Vitamin C	2.31 mg	Ash ¹	*N/A* g	74.25%	Calories from Carbohydrates
								17.25%	Calories from Protein

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Sodexo

825924 - CEREAL COLD CHEERIOS

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Cheerios Cereal

825091 CEREAL CHEERIOS 1oz... 1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	101 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	101.25 mg	18.00%	Calories from Total Fat
Total Fat	2.03 g	Sodium	141.75 mg	Protein	3.04 g	Iron	8.20 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	20.25 g	Vitamin A	506.24 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.04 g	Vitamin C	6.08 mg	Ash ¹	*N/A* g	80.00%	Calories from Carbohydrates
								12.00%	Calories from Protein

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Sodexo

825933 - CEREAL COLD CHEERIOS APPLE CIN

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Reduced Sugar Cereals

825032 CEREAL CHEERIOS APPLE CINN 1oz.... 1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	111 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	101.25 mg	12.27%	Calories from Total Fat
Total Fat	1.52 g	Sodium	111.37 mg	Protein	2.03 g	Iron	3.64 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.29 g	Vitamin A	506.24 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.03 g	Vitamin C	6.08 mg	Ash ¹	*N/A* g	83.64%	Calories from Carbohydrates
								7.27%	Calories from Protein

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Sodexo

825925 - CEREAL COLD CHEERIOS MULTIGRN

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Reduced Sugar Cereals

825121 CEREAL CHEERIOS MULTIGRAIN 1oz... 1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	101 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	81.00 mg	9.00%	Calories from Total Fat
Total Fat	1.01 g	Sodium	116.44 mg	Protein	2.03 g	Iron	7.29 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.29 g	Vitamin A	506.24 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.03 g	Vitamin C	4.86 mg	Ash ¹	*N/A* g	92.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Sodexo

825935 - CEREAL COLD CHEX RICE

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Reduced Sugar Cereals

825090 CEREAL CHEX RICE 1oz....	1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	101 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	101.25 mg	4.50%	Calories from Total Fat
Total Fat	0.51 g	Sodium	253.12 mg	Protein	2.03 g	Iron	9.11 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	24.30 g	Vitamin A	506.24 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.01 g	Vitamin C	6.08 mg	Ash ¹	*N/A* g	96.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Sodexo

850480 - CEREAL COLD KASHI BERRY BLOSUM

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 bowl

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850335 CEREAL KASHI BERRY BLOSSOMS....	1 BOWL 1 OZ	
		1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.

*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	90 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	10.00%	Calories from Total Fat
Total Fat	1.00 g	Sodium	115.00 mg	Protein	2.00 g	Iron	0.72 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	102.22%	Calories from Carbohydrates
								8.89%	Calories from Protein

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Sodexo

826076 - CEREAL COLD KASHI SUNSHINE

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Reduced Sugar Cereals

825407 CEREAL KASHI SUNSHINE 1oz... 1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	91 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	10.00%	Calories from Total Fat
Total Fat	1.01 g	Sodium	126.56 mg	Protein	2.03 g	Iron	0.73 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.29 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.06 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	102.22%	Calories from Carbohydrates
								8.89%	Calories from Protein

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Sodexo

Recipe Master List

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826073 - CEREAL COLD MINI WHEATS

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Alternate Menu Name: Reduced Sugar Frosted
 Mini Wheats

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

825267 CEREAL FROSTED MINI WHEATS 1oz... 1 BOWL (1oz)	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	100 kcal	Cholesterol	0.00 mg	Sugars	6.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	0.00 mg	Protein	3.00 g	Iron	8.10 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	24.00 g	Vitamin A	30.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	96.00%	Calories from Carbohydrates
								12.00%	Calories from Protein

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Sodexo

850161 - CEREAL COLD RAISIN BRAN

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1.0000
 Size of Portion: BOWL

Meat/Alt: 0 oz
 Grains: 1.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850083 CEREAL RAISIN BRAN 00896... 1 BOWL PACK	SERVING SIZE: 1 BOWL PACK
	1 BOWL PACK = 1.25 GRAIN EQUIVALENT WGR

*Nutrients are based upon 1 Portion Size (BOWL)

Calories	110 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	20.00 mg	4.09%	Calories from Total Fat
Total Fat	0.50 g	Sodium	150.00 mg	Protein	3.00 g	Iron	2.70 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	27.00 g	Vitamin A	300.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	98.18%	Calories from Carbohydrates
								10.91%	Calories from Protein

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Sodexo

826077 - CEREAL COLD RICE KRISPIES

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1
 Size of Portion: 1 bowl

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Reduced Sugar Cereals

825463 CEREAL RICE KRISPIES WG 1oz... 1 BOWL 1oz	1. Shingle cereal on cereal rack or in 2" full size hotel pan. Portion: Serve 1 bowl (1 oz) Food Based Contribution: 1 bowl (1 oz) provides 1 oz eq Grain. Shelf life: Use prior to manufactures expiration date.
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*Nutrients are based upon 1 Portion Size (1 bowl)

Calories	100 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	0.00 mg	4.50%	Calories from Total Fat
Total Fat	0.50 g	Sodium	170.00 mg	Protein	2.00 g	Iron	8.10 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	23.00 g	Vitamin A	1000.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	12.00 mg	Ash ¹	*N/A* g	92.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Sodexo

850483 - CHEESE STRING IW

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 1 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: STRING CHEESE
 CHEESE STICK

825546 CHEESE MOZZARELLA STRING...	1 STICK 1oz	KEEP REFRIGERATED UNTIL SERVICE
		SERVING SIZE IS 1 STICK
		1 STICK (1 OZ) = 1 MMA

*Nutrients are based upon 1 Portion Size (EACH)

Calories	80 kcal	Cholesterol	15.00 mg	Sugars	*N/A* g	Calcium	200.00 mg	67.50%	Calories from Total Fat
Total Fat	6.00 g	Sodium	150.00 mg	Protein	7.00 g	Iron	0.00 mg	39.38%	Calories from Sat Fat
Saturated Fat	3.50 g	Carbohydrate	1.00 g	Vitamin A	200.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	5.00%	Calories from Carbohydrates
								35.00%	Calories from Protein

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Sodexo

851102 - CHEESEBURGER 68001 GIULIANO K5

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GIULIANOS
 COMMERCIAL

850683 BEEF PATTY FLAME BROILED SMART PICK 68001... 1 EACH 850700 CHEESE CHEDDAR SLICED 168744..... 1 SLICE .5MMA 850701 BUN HAMBURGER WHEAT GIULIANO'S 3.5" 30702.... 1 EACH	1. CCP--Bake hamburger patties from frozen state as close to service as possible. Batch cook as time allows. Conventional Oven: preheat oven to 350°F. Heat for 12-13 minutes until minimum internal temperature is 140° F. or above (for 15 seconds). Convection Oven: preheat oven to 350°F. Heat for 6-7 minutes until minimum internal temperature is 140° F. or above (for 15 seconds). 2. Hold patties covered so they do not dry out. If burgers are held too long, this makes them susceptible to "pinking" 3. Place 1 hamburger patty on heel of each bun. Place 1 cheese slice on top of patty. Close sandwich with crown of bun. CCP--Hold hot at 140° F. or above for service. NOTE: If preparing off site- send items separately, in bulk, burgers may be heated, but highly recommended that the burgers get cooked, and assemble at site. CCP--Hold hot at 140° F. or above for service. Wrap in 5 x 1 foil wrap if item is to be satelited or placed in a sandwich slide for service. Portion: Serve 1 sandwich. Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	295 kcal	Cholesterol	45.00 mg	Sugars	2.00 g	Calcium	120.00 mg	44.24%	Calories from Total Fat
Total Fat	14.50 g	Sodium	415.00 mg	Protein	17.50 g	Iron	1.80 mg	18.30%	Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	23.50 g	Vitamin A	160.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	6.00 mg	Ash ¹	*N/A* g	31.86%	Calories from Carbohydrates
								23.73%	Calories from Protein

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Sodexo

850078 - CHICKEN NUGGETS:tyson 2155

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 7 EACH

Meat/Alt: 2.75 oz
 Grains: 1.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Chicken Nuggets

850100 CHICKEN CHUNKS WHOLE GRAIN 2155.... 7 EACH	<i>Breaded chunks of chicken</i>
	1. CCP--Bake chicken according to package directions to minimum internal temperature of 140° F. (for 15 seconds). CCP--Hold hot (140° F. or above) for service. 2. Serve immediately. NOTE: Maximum Hot Holding Time - 10 minutes Food Based Contribution: 7 nuggets provides 2.75 oz M/MA + 1.25 serving of creditable grains Shelf Life: If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (7 EACH)

Calories	336 kcal	Cholesterol	28.00 mg	Sugars	1.40 g	Calcium	56.00 mg	52.50%	Calories from Total Fat
Total Fat	19.60 g	Sodium	658.00 mg	Protein	18.20 g	Iron	2.52 mg	9.37%	Calories from Sat Fat
Saturated Fat	3.50 g	Carbohydrate	22.40 g	Vitamin A	140.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.20 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	26.67%	Calories from Carbohydrates
								21.67%	Calories from Protein

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Sodexo

850881 - CHICKEN ON A BISCUIT BREAKFAST

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 24
 Size of Portion: 1 sandwich

Meat/Alt: 1 oz
 Grains: 1.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: TYSON 5778

825661 BISCUIT WG MINI..... 24 BISCUIT 1oz	1. Bake biscuits on parchment lined sheet pan in 350°F convection oven for 10 minutes and until lightly brown.
850518 CHICKEN PATTY BREAKFAST WG 5778-928... 24 EACH	2. CCP--Bake chicken from frozen in a single-layer on parchment lined sheet pan in a 400°F standard (conventional) oven for 10-12 minutes or until minimum internal temperature is 140°F or above for 15 seconds. 3. Transfer and shingle patties in 2" half size hotel pan. Cover with plastic wrap. CCP--Hold hot at 140°F or above for use in recipe.
	3. To build sandwich: -Split biscuits in half -Place 1 chicken patty on bottom half of each biscuit. -Close sandwich with top of biscuit. 4. BUILT-TO-ORDER: -Serve immediately. BULK: -Assemble and display in 2" serving pan. -Cover with plastic wrap and CCP--hold sandwich hot at 140°F or above for service. SATELITE OR SANDWICH SLIDE: -Assemble and wrap in 5x1 breakfast foil wrap. CCP--Hold sandwich hot at 140°F or above for service. Portion: Serve 1 sandwich Food Based Contribution: 1 sandwich provides 1 oz M/MA + 1.25 oz eq grain Shelf life: If leftover, do not reuse.

*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories	196 kcal	Cholesterol	12.60 mg	Sugars	*0.00* g	Calcium	100.16 mg	43.84%	Calories from Total Fat
Total Fat	9.54 g	Sodium	446.72 mg	Protein	9.06 g	Iron	1.27 mg	25.32%	Calories from Sat Fat
Saturated Fat	5.51 g	Carbohydrate	19.05 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.51 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	38.92%	Calories from Carbohydrates
								18.50%	Calories from Protein

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Sodexo

850733 - CHICKEN ORANGE POPCORN WG70368

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 26.5
 Size of Portion: 12 EACH

Meat/Alt: 2 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: TYSON

825332 SAUCE ORANGE ZESTY..... 26 1/2 OZ 850434 CHICKEN POPCORN CRISPY WG 70368... 1 BAG/318 EACH MIN	1. CCP--Bake chicken in a single-layer on parchment lined sheet pan in a 400°F standard (conventional) oven for 8-10 minutes or until golden brown and minimum internal temperature is 140°F or above for 15 seconds. CCP--Hold hot at 140°F or above for service. 2. Place 12 pieces popcorn chicken on plate and pour 1 oz orange sauce on top of chicken. Serve immediately. K-8 Menu: Offer with 1/2 cup rice (#8 Scoop) for 1 additional grain. 6-8 Menu: Offer with 1/2 cup rice or 1 cup rice depending on menu. 9-12 Menu: Offer with 1 cup rice (2/#8 scoops) for 2 additional grains. (It is ok to mix chicken and orange sauce together for larger batches and then put on top of rice). NOTE: Maximum Hot Holding Time - 10 minutes Food Based Contribution: 12 popcorn chicken pieces (3.3 oz by weight) provides 2 oz M/MA + 1 serving of creditable grains Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (12 EACH)

Calories	321 kcal	Cholesterol	25.42 mg	Sugars	*1.02* g	Calcium	40.67 mg	39.87%	Calories from Total Fat
Total Fat	14.23 g	Sodium	505.74 mg	Protein	15.25 g	Iron	1.83 mg	7.12%	Calories from Sat Fat
Saturated Fat	2.54 g	Carbohydrate	30.92 g	Vitamin A	101.68 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.05 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	38.49%	Calories from Carbohydrates
								18.98%	Calories from Protein

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Sodexo

850257 - CHICKEN TERIYAKI FAJITA

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: serving

Meat/Alt: 2 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850046 CHICKEN FAJITA STRIPS COOKED 3522-928...	1 (2.8 OZ = 2MMA)	1. CCP--Heat chicken on sheet pan at 350°F to minimum internal temperature of 165° F. (for 15 seconds). CCP--Hold hot (140° F. or above) for service. 2. For grades K-8: Place 2.8 oz (2/3 cup or #12 scoop) chicken on top of 1/2 cup rice (#8 scoop) and pour 1 oz teriyaki sauce on top of chicken. Serve immediately. For grades 9-12: Place 2.8 oz (2/3 cup or #12 scoop) chicken on top of 1 cup rice (Two #8 scoops) and pour 1 oz teriyaki sauce on top of chicken. Serve immediately. Food Based Contribution: 2.8 oz (#12 scoop) chicken provides 2 oz M/MA + 1/2 cup rice =1 serving of creditable grains (1 cup = 2 creditable grains) Shelf Life: If left over, do not reuse.
850216 TERIYAKI GLAZE 4910.....	1 OZ	

*Nutrients are based upon 1 Portion Size (serving)

Calories	157 kcal	Cholesterol	74.67 mg	Sugars	*0.00* g	Calcium	0.00 mg	37.51%	Calories from Total Fat
Total Fat	6.53 g	Sodium	1040.36 mg	Protein	15.33 g	Iron	0.34 mg	10.72%	Calories from Sat Fat
Saturated Fat	1.87 g	Carbohydrate	9.74 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	24.86%	Calories from Carbohydrates
								39.11%	Calories from Protein

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Sodexo

850502 - CINNAMON BUN WG IW 6070

Source: REGIONAL
 Number of Portions: 25
 Size of Portion: EACH

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850346 CINNAMON BUN ULTRA WG IW 6070...	25 EACH	THAW AND SERVE OR HEAT FROM THAWED STATE AT 200°F IN OVEN FOR 4-5 MIN OR IN WARMER FOR 8-10 MIN. MAY STAY IN FOOD WARMER AT 130°F FOR UP TO 1 HOUR. SERVING SIZE: 1 PER STUDENT ONE SERVING PROVIDES 2 GRAINS- WHOLE GRAIN
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	240 kcal	Cholesterol	20.00 mg	Sugars	15.00 g	Calcium	60.00 mg	30.00%	Calories from Total Fat
Total Fat	8.00 g	Sodium	300.00 mg	Protein	5.00 g	Iron	1.08 mg	7.50%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	38.00 g	Vitamin A	400.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	63.33%	Calories from Carbohydrates
								8.33%	Calories from Protein

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Sodexo

850800 - CORN CANNED 15483

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

850448 CORN CANNED 15483....	1/2 CUP
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	80 kcal	Cholesterol	0.00 mg	Sugars	4.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	360.00 mg	Protein	3.00 g	Iron	0.36 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	17.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	85.00%	Calories from Carbohydrates
								15.00%	Calories from Protein

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Sodexo

850240 - CORN DOG CHICKEN WG

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Corn Dog

850138 CORN DOG WHOLE GRAIN CHICKEN LOW FAT 95150...	1 EACH	<i>Chicken frankfurter battered in a whole grain breading</i>
		<p>1. CCP--Prepare according to manufacture's instructions to minimum internal temperature is 140°F or above for 15 seconds. CCP--Hold at 140°F or above for service.</p> <p>Portion: Serve 1 each (4 oz) corn dog Food Based Contribution: 4 oz (1 each) corn dog provides 2 oz M/MA+ 2 serving of creditable grain.</p> <p>Shelf life: If left over, do not reuse.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	240 kcal	Cholesterol	40.00 mg	Sugars	5.00 g	Calcium	80.00 mg	30.00%	Calories from Total Fat
Total Fat	8.00 g	Sodium	390.00 mg	Protein	9.00 g	Iron	1.80 mg	9.38%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	30.00 g	Vitamin A	25.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	50.00%	Calories from Carbohydrates
								15.00%	Calories from Protein

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Sodexo

850156 - CREAM CHEESE LIGHT 1 OZ

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: OZ

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850074 CREAM CHEESE LIGHT 1 OZ #61095....	1 PORTION CUP	SERVE AS SPECIFIED BY RECIPE.
		SERVING SIZE IS 1 PORTION CUP (1 OZ)

*Nutrients are based upon 1 Portion Size (OZ)

Calories	60 kcal	Cholesterol	20.00 mg	Sugars	*N/A* g	Calcium	40.00 mg	75.00%	Calories from Total Fat
Total Fat	5.00 g	Sodium	130.00 mg	Protein	2.00 g	Iron	0.00 mg	45.00%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	2.00 g	Vitamin A	400.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	13.33%	Calories from Carbohydrates
								13.33%	Calories from Protein

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Sodexo

850524 - CRISPY CHICKEN SAND 70304 GUIL

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 sandwich

Alternate Menu Name: Chicken Patty Sandwich
 GIULIANO'S

Meat/Alt: 2 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Recipe HACCP Process: #2 Same Day Service

850314 CHICKEN PATTY CRISPY WG 70304-928..... 1 CN: EA = 2MMA 1G WGR 850164 BUN HAMBURGER WHEAT GIULIANO'S 30700... 1 EACH	Breaded chicken patty on a whole wheat bun
	<ol style="list-style-type: none"> 1. CCP--Bake chicken according to manufacturer's instructions until golden brown and minimum internal temperature is 140°F or above for 15 seconds. 2. Place 1 chicken patty on heel of each bun. 3. Close sandwich with crown of bun. CCP--Hold hot at 140° F. or above for service. <p>NOTE: If preparing off site - send items separately, in bulk, and highly recommended that chicken patties get cooked, and assemble at site. CCP--Hold hot at 140° F. or above for service. Wrap in 5 x 1 foil wrap if item is to be satelited or placed in a sandwich slide for service.</p> <p>Portion: Serve 1 sandwich Food Based Contribution: 1 chicken patty and 1 bun provides 2 M/MA+ 3 servings of creditable grains</p> <p>Shelf Life: If left over, do not reuse.</p>

*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories	410	kcal	Cholesterol	25.00	mg	Sugars	5.00	g	Calcium	60.00	mg	38.42%	Calories from Total Fat
Total Fat	17.50	g	Sodium	680.00	mg	Protein	20.00	g	Iron	2.88	mg	6.58%	Calories from Sat Fat
Saturated Fat	3.00	g	Carbohydrate	43.00	g	Vitamin A	120.00	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	6.00	g	Vitamin C	0.00	mg	Ash ¹	*N/A*	g	41.95%	Calories from Carbohydrates
												19.51%	Calories from Protein

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Sodexo

850210 - DRESSING RANCH LF DISPENSER

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: .5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850122 DRESSING RANCH LF DISPENSER #980460...	1/2 OZ
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*Nutrients are based upon 1 Portion Size (.5 OZ)

Calories	21 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	8.34 mg	45.00%	Calories from Total Fat
Total Fat	1.04 g	Sodium	133.41 mg	Protein	0.00 g	Iron	0.00 mg	9.00%	Calories from Sat Fat
Saturated Fat	0.21 g	Carbohydrate	3.34 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.42 g	Vitamin C	0.50 mg	Ash ¹	*N/A* g	64.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

005795 - DRESSING,SALAD,BALSAMIC VINAIG

Source: KEN'S/REF#223
 Number of Portions: 2
 Size of Portion: TBSP

Recipe HACCP Process:

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

902034 GRAHAM CRACKERS, FRENCH VANILLA....	2 TBSP
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*Nutrients are based upon 1 Portion Size (TBSP)

Calories	0 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	0.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	0.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%*	Calories from Trans Fat
Trans Fat ²	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	0.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

003201 - DRESSING,SALAD,CAESAR

Recipe HACCP Process:

Source:
 Number of Portions: 1
 Size of Portion: TBSP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

900037 MARGARINE,REG,HARD,SAFFLOWER&SOYBN (HYDR®)....	1 TBSP
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*Nutrients are based upon 1 Portion Size (TBSP)

Calories	101	kcal	Cholesterol	0.00	mg	Sugars	*N/A*	g	Calcium	4.23	mg	100.77%	Calories from Total Fat
Total Fat	11.35	g	Sodium	132.96	mg	Protein	0.13	g	Iron	0.00	mg	18.03%	Calories from Sat Fat
Saturated Fat	2.03	g	Carbohydrate	0.13	g	Vitamin A	504.36	IU	Water ¹	2.21	g	*N/A**%	Calories from Trans Fat
Trans Fat ²	*N/A*	g	Dietary Fiber	0.00	g	Vitamin C	0.03	mg	Ash ¹	0.28	g	0.50%	Calories from Carbohydrates
												0.50%	Calories from Protein

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Sodexo

005774 - DRESSING,SALAD,ITALIAN LITE

Source: GREENBOY/RF#222
 Number of Portions: 2
 Size of Portion: TBSP

Recipe HACCP Process:

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

902020 FUDGE NUT BROWNIE....	2 TBSP
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*Nutrients are based upon 1 Portion Size (TBSP)

Calories	0 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	0.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	0.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%*	Calories from Trans Fat
Trans Fat ²	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	0.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850835 - EGG & CHEESE SANDWICH IW 68079

Source: REGIONAL
 Number of Portions: 100
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0.75 oz
 Grains: 1.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850484 EGG & CHEESE SANDWICH WG 68079... 1 CASE/100 EACH	<p>1.COOK FROM THAWED STATE. LEAVE IN OVEN READY FILM. DO NOT OPEN. PREHEAT OVEN TO 275°F.</p> <p>CONVENTIONAL OR CONVECTION OVEN: BAKE FOR 15-17 MINUTES ON SHEET PAN</p> <p>2.SERVE IMMEDIATELY OR HOLD HOT AT 140°F UNTIL SERVICE.</p> <p>Portion: 1 sandwich.</p> <p>Shelf Life: If left over, do not reuse.</p> <p>1 SANDWICH = 1.25 GRAINS + .75 MMA</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	160 kcal	Cholesterol	70.01 mg	Sugars	4.00 g	Calcium	80.01 mg	28.12%	Calories from Total Fat
Total Fat	5.00 g	Sodium	340.06 mg	Protein	6.00 g	Iron	1.44 mg	11.25%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	21.00 g	Vitamin A	200.03 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	66.01 mg	Ash ¹	*N/A* g	52.50%	Calories from Carbohydrates
								15.00%	Calories from Protein

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Sodexo

850401 - ENCHIRITO BEAN & CHEESE

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 20
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: BUTCHER BOY

850505 SAUCE ENCHILADA.....	64 OZ	1. POUR 1/2 QUART (32 OZ) OF ENCHILADA SAUCE IN BOTTOM OF HOTEL PAN. PLACE 20 BURRITOS IN THE PAN. POUR 1/2 QUART (32 OZ) OF ENCHILADA SAUCE ONTOP OF BURRITOS. CCP- COVER & BAKE AT 350°F FOR ABOUT 30 MINUTES OR UNTIL THE INTERNALTEMPERATURE IS 145° FOR 15 SECONDS. CCP- SERVE IMMEDIATELY OR HOLD AT 140°F OR HIGHER UNTIL SERVICE PORTION : SERVE 1 BURRITO. SHELF LIFE : IF LEFT OVER, DO NOT REUSE.
850751 BURRITO BEAN & CHEESE 48080101BULK...	20 BURRITO 5oz	

*Nutrients are based upon 1 Portion Size (EACH)

Calories	340 kcal	Cholesterol	15.00 mg	Sugars	4.02 g	Calcium	200.00 mg	25.16%	Calories from Total Fat
Total Fat	9.51 g	Sodium	862.26 mg	Protein	15.00 g	Iron	3.60 mg	7.94%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	52.04 g	Vitamin A	1000.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	10.00 g	Vitamin C	3.60 mg	Ash ¹	*N/A* g	61.19%	Calories from Carbohydrates
								17.64%	Calories from Protein

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Sodexo

003603 - FLATB HUMMUS STRING CHEESE VEG

Source: REGIONAL
 Number of Portions: 10
 Size of Portion: SERVING

Recipe HACCP Process: #3 Complex Food Preparation

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.75 Cup
 Milk: 0 Cup

850019 HUMMUS 383452..... 20 OZ 825201 CELERY STICKS..... 30 STICK 4"x1/2" 011124 CARROTS,RAW..... 20 OZ 825546 CHEESE MOZZARELLA STRING..... 10 STICK 1oz 011529 usda-TOMATO FRESH YEAR ROUND..... 30 cherry 850626 FLAT BREAD WG OVEN FIRED 6"x6" 14010.... 1 CN: 1 FLATBREAD = 2G	1. CUT EACH FLATBREAD INTO 4 TRIANGLES. 2. PLACE 4 FLATBREAD TRIANGLES ONTO A PLATE OR IN CLEAR 5" CONTAINER AND SPREAD LIKE A FAN. 3. PLACE 3 CARROT STICKS AND 3 CELERY STICKS FANNED BELOW FLATBREAD TRIANGLES. 4. PLACE 3 CHERRY TOMATOES BELOW CARROTS AND CELERY. 5. PLACE 1 #16 SCOOP (2 OZ) OF HUMMUS NEXT TO FLATBREAD AND VEGETABLES. 6. PLACE STRING CHEESE ON SIDE NEXT TO PITA.
PORTION: SERVE 1 FLATBREAD (4 TRIANGLES), 1/#16 SCOOP OF HUMMUS, ONE 1 OZ. STRING CHEESE, 3 CARROT STICKS, 3 CHERRY TOMATOES AND 3 CELERY STICKS Food Based Contribution: Hummus = 1 M/MA + Cheese = 1MMA + 2 oz eqgrain + 3/4 cup vegetables (1/2 cup red orange vegetables + 1/4 cup other vegetab e). THIS IS A COMPLETE MEAL WITH 3/5 COMPONENTS & AT LEAST A 1/2 CUP OF VEGETABLES. Shelf life: If leftover, do not reuse.	

*Nutrients are based upon 1 Portion Size (SERVING)

Calories	237 kcal	Cholesterol	15.00 mg	Sugars	*4.72* g	Calcium	240.79 mg	52.84%	Calories from Total Fat
Total Fat	13.89 g	Sodium	513.43 mg	Protein	12.78 g	Iron	0.46 mg	13.89%	Calories from Sat Fat
Saturated Fat	3.65 g	Carbohydrate	20.20 g	Vitamin A	10263.46 IU	Water ¹	*98.26* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.07 g	Vitamin C	11.49 mg	Ash ¹	*0.80* g	34.17%	Calories from Carbohydrates
								21.61%	Calories from Protein

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Sodexo

851148 - FLATBREAD BBQ CHICKEN shredded

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: 1 Flatbread

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: BBQ Chicken Flatbread

850626 FLAT BREAD WG OVEN FIRED 6"x6" 14010.... 8 FLAT BREAD 6"x6"	1. Thaw flat bread. Full case: Thaw entire case in original packaging at room temperature for 8 to 12 hours. Partial case: Thaw desired number of bags from case at room temperature for 3 to 6 hours. Thawed flat bread should be used within 15 hours.
	1. Prepare chicken filling according to recipe 851147. CCP-Hold refrigerated at 40°F or below for use in recipe.
851147R FILLING BBQ CHICKEN shredded..... 4 #8 SCOOP 850723 BBQ SAUCE 20775..... 1 CUP 825545 CHEESE MOZZARELLA SHRED..... 8 OZ 825039 ONION RED..... 1/2 CUP, diced 825384 HERB CILANTRO..... 2 TBSP, chopped	PRODUCTION: 1. Place flatbread on lined sheet pan. a. Ladle 1 oz BBQ sauce on all the flatbreads. Then spread the sauce on all flatbreads. b. Portion 1 oz by weight (#16 scoop) mozzarella cheese on all flatbread. c. Top cheese with 1- #16 scoop of BBQ chicken d. Top chicken with 1/2 TBSP red onion. e. Garnish each flatbread with cilantr o.
	BAKE: 1. Bake in 375°F standard (conventional) oven for 4-5 minutes or until cheese is melted and golden brown. CCP--Hold hot at 140°F or above for service.
	Portion: Serve 1 flatbread Food Based Contribution: 1 slice provides 2 oz M/MA + 2 oz eq Grain Shelf Life: Serve within 30 minutes of baking. If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (1 Flatbread)

Calories	315 kcal	Cholesterol	26.11 mg	Sugars	*8.76* g	Calcium	223.66 mg	34.04%	Calories from Total Fat
Total Fat	11.92 g	Sodium	1068.17 mg	Protein	18.07 g	Iron	1.85 mg	13.64%	Calories from Sat Fat
Saturated Fat	4.77 g	Carbohydrate	35.52 g	Vitamin A	370.35 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.70 g	Vitamin C	0.88 mg	Ash ¹	*N/A* g	45.09%	Calories from Carbohydrates
								22.94%	Calories from Protein

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Sodexo

850937 - FRENCH TOAST WG

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 slice

Meat/Alt: 0 oz
 Grains: 2.5 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: French Toast

850612 FRENCH TOAST SLICE WG 60347... 1 SLICE	<p>1. Arrange frozen French toast in a single layer on a lined sheet pan with edges touching.</p> <p>2. CCP--Bake uncovered in a preheated convection oven at 325°F for 8-10 minutes.</p> <p>Or bake uncovered in a preheated conventional ovan at 400°F for 15-20 minutes.</p> <p>CCP--Hold hot at 140°F or above for service.</p> <p>Portion: Serve 1 slice Food Based Contribution: 1 slice provides 2.5 oz eq Grain.</p> <p>Shelf Life: If left over, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (1 slice)

Calories	200 kcal	Cholesterol	50.00 mg	Sugars	6.00 g	Calcium	40.00 mg	15.75%	Calories from Total Fat
Total Fat	3.50 g	Sodium	480.00 mg	Protein	8.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	36.00 g	Vitamin A	30.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	72.00%	Calories from Carbohydrates
								16.00%	Calories from Protein

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Sodexo

850990 - FRUDEL APPLE IW

Source: REGIONAL
 Number of Portions: 72
 Size of Portion: 1 package

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850650 FRUDEL APPLE IW 278524... 72 BAR 2.29oz	<p>HEATING INSTRUCTION - OVEN:</p> <ol style="list-style-type: none"> 1. Position frudel in single layer on sheet pan and thaw refrigerated at 40°F or below overnight. 2. Bake in 350°F standard (conventional) oven for 5-7 minutes or until frudel reach 140°F or above for 15 seconds. 3. Shingle frudel packages in 2" full size hotel pan. <p>CCP--Hold hot at 140°F or above for service.</p> <p>HEATING INSTRUCTION - WARMERING UNIT:</p> <ol style="list-style-type: none"> 1. Position frudel in single layer on sheet pan and thaw refrigerated at 40°F or below overnight. 2. Warm in warming unit at 150°F for 30-45 minutes or until frudel reach 140°F or above for 15 seconds. 3. Shingle frudel packages in 2" full size hotel pan. <p>CCP--Hold hot at 140°F or above for service.</p> <p>Portion: Serve 1 package (2.29 oz) Food Based Contribution: 1 package (2.29 oz) provides 2 oz eq Grain.</p> <p>Shelf life: If left over, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (1 package)

Calories	210 kcal	Cholesterol	0.00 mg	Sugars	10.99 g	Calcium	0.00 mg	25.71%	Calories from Total Fat
Total Fat	5.99 g	Sodium	279.66 mg	Protein	4.99 g	Iron	1.08 mg	6.43%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	35.96 g	Vitamin A	54.93 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	68.57%	Calories from Carbohydrates
								9.52%	Calories from Protein

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Sodexo

850991 - FRUDEL CHERRY IW

Source: REGIONAL
 Number of Portions: 72
 Size of Portion: 1 package

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850651 FRUDEL CHERRY IW 278517....	72 BAR 2.29oz	<p>HEATING INSTRUCTION - OVEN:</p> <ol style="list-style-type: none"> 1. Position frudel in single layer on sheet pan and thaw refrigerated at 40°F or below overnight. 2. Bake in 350°F standard (conventional) oven for 5-7 minutes or until frudel reach 140°F or above for 15 seconds. 3. Shingle frudel packages in 2" full size hotel pan. <p>CCP--Hold hot at 140°F or above for service.</p> <p>HEATING INSTRUCTION - WARMERING UNIT:</p> <ol style="list-style-type: none"> 1. Position frudel in single layer on sheet pan and thaw refrigerated at 40°F or below overnight. 2. Warm in warming unit at 150°F for 30-45 minutes or until frudel reach 140°F or above for 15 seconds. 3. Shingle frudel packages in 2" full size hotel pan. <p>CCP--Hold hot at 140°F or above for service.</p> <p>Portion: Serve 1 package (2.29 oz) Food Based Contribution: 1 package (2.29 oz) provides 2 oz eq Grain.</p> <p>Shelf life: If left over, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (1 package)

Calories	210 kcal	Cholesterol	0.00 mg	Sugars	10.99 g	Calcium	0.00 mg	25.71%	Calories from Total Fat
Total Fat	5.99 g	Sodium	289.64 mg	Protein	4.99 g	Iron	1.08 mg	6.43%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	36.95 g	Vitamin A	54.93 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	70.48%	Calories from Carbohydrates
								9.52%	Calories from Protein

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Sodexo

851101 - GARDENBURGER GIULIANOS K5

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GIULIANOS

850688 VEGGIE PATTY CLASSIC 71116..... 1 CN: 1 patty=2.5oz= 2M 850701 BUN HAMBURGER WHEAT GIULIANO'S 3.5" 30702.... 1 EACH	1. CCP--Bake gardenburger patties according to manufacturer's instructions on lined sheet pan until minimum internal temperature is 140° F. or above (for 15 seconds). 2. Place 1 gardenburger patty on heel of each bun. Close sandwich with crown of bun. CCP--Hold hot at 140° F. or above for service. NOTE: If preparing off site - send items separately, in bulk, gardenburgers may be sent heated, but highly recommended that the gardenburgers get cooked, and assemble at site. CCP--Hold hot at 140° F. or above for service. Wrap in 5 x 1 foil wrap if item is to be satelited or placed in a sandwich slide for service. Portion: Serve 1 sandwich. Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	210 kcal	Cholesterol	0.00 mg	Sugars	2.00 g	Calcium	80.00 mg	21.43%	Calories from Total Fat
Total Fat	5.00 g	Sodium	650.00 mg	Protein	17.00 g	Iron	2.88 mg	2.14%	Calories from Sat Fat
Saturated Fat	0.50 g	Carbohydrate	30.00 g	Vitamin A	10.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	8.00 g	Vitamin C	6.00 mg	Ash ¹	*N/A* g	57.14%	Calories from Carbohydrates
								32.38%	Calories from Protein

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Sodexo

850061 - GRAHAMS GIANT CINN GOLDFISH

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: PKG

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: CINNAMON GOLDFISH GRAHAM

850036 GRAHAMS GIANT CINN GOLDFISH 15094....	1 PKG
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*Nutrients are based upon 1 Portion Size (PKG)

Calories	120 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	100.00 mg	30.00%	Calories from Total Fat
Total Fat	4.00 g	Sodium	110.00 mg	Protein	1.00 g	Iron	0.72 mg	7.50%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	19.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	63.33%	Calories from Carbohydrates
								3.33%	Calories from Protein

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Sodexo

851080 - HAMBURGER 68001 GIULIANO K5

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 1.5 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GIULIANOS
 COMMERCIAL

850683 BEEF PATTY FLAME BROILED SMART PICK 68001... 1 EACH 850701 BUN HAMBURGER WHEAT GIULIANO'S 3.5" 30702.... 1 EACH	1. CCP--Bake hamburger patties from frozen state as close to service as possible. Batch cook as time allows. Conventional Oven: preheat oven to 350°F. Heat for 12-13 minutes until minimum internal temperature is 140° F. or above (for 15 seconds). Convection Oven: preheat oven to 350°F. Heat for 6-7 minutes until minimum internal temperature is 140° F. or above (for 15 seconds). 2. Hold patties covered so they do not dry out. If burgers are held too long, this makes them susceptible to "pinking" 3. Place 1 hamburger patty on heel of each bun. Close sandwich with crown of bun. CCP--Hold hot at 140° F. or above for service. NOTE: If preparing off site- send items separately, in bulk, burgers may be heated, but highly recommended that the burgers get cooked, and assemble at site. CCP--Hold hot at 140° F. or above for service. Wrap in 5 x 1 foil wrap if item is to be satelited or placed in a sandwich slide for service. Portion: Serve 1 sandwich. Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	240 kcal	Cholesterol	30.00 mg	Sugars	2.00 g	Calcium	20.00 mg	37.50%	Calories from Total Fat
Total Fat	10.00 g	Sodium	330.00 mg	Protein	14.00 g	Iron	1.80 mg	13.12%	Calories from Sat Fat
Saturated Fat	3.50 g	Carbohydrate	23.00 g	Vitamin A	10.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	6.00 mg	Ash ¹	*N/A* g	38.33%	Calories from Carbohydrates
								23.33%	Calories from Protein

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Sodexo

850915 - HOT DOG TURKEY 51% WW GIULIANO

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GIULIANOS

850692 TURKEY FRANK 8/1UNCURED 612530..... 1 FRANK 2oz 850165 BUN HOT DOG CRKD WHEAT GIULIANO'S 30840... 1 EACH	1. CCP--Heat frankfurters to minimum internal temperature of 140° F. using one of the following methods: Oven Method: Place frankfurters on sheet pans. Bake in a 350° F. oven for 15 minutes or until browned. Kettle Method: Place frankfurters in water. Bring to a boil and immediately remove from water. Steamer Method: Place frankfurters in perforated pan. Steam for 8 to 10 minutes. 2. CCP--Hold hot (140° F. or above) for service. As needed for service, place 1 frankfurter in each bun. Serve immediately. Portion: Serve 1 hot dog. Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	260 kcal	Cholesterol	60.00 mg	Sugars	4.00 g	Calcium	120.00 mg	39.81%	Calories from Total Fat
Total Fat	11.50 g	Sodium	550.00 mg	Protein	13.00 g	Iron	2.52 mg	10.38%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	28.00 g	Vitamin A	20.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	43.08%	Calories from Carbohydrates
								20.00%	Calories from Protein

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Sodexo

851143 - HOT HAM & CHEESE GIULIANO K5

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 sandwich

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Hot Ham & Cheese WW
 GIULIANO'S

850701 BUN HAMBURGER WHEAT GIULIANO'S 3.5" 30702.... 1 EACH 850567 TURKEY HAM SLICED NATURAL 2568-21..... 2 SLICE 850655 CHEESE CHEDDAR SLICED RF LOL 44224..... 2 SLICE .5MMA	Warm turkey ham and cheddar cheese on a bun NOTE: CCP--Keep ingredients refrigerated at internal temperature of 40°F or below for use. 1. To build sandwich: • Place 2 slices ham on heel of bun • Top ham with 2 slices (1 oz) cheese • Top cheese with crown of bun • Wrap sandwich in 5x1 foil wrap and place on sheet pans. 2. CCP--Heat sandwich in 350°F standard (conventional) oven for 6-8 minutes or until sandwich reaches a minimum internal temperature of 140°F for 15 seconds. CCP--Hold hot at 140°F or above for service. Portion: Serve 1 sandwich. Food Based Contribution: 1 sandwich provides 2 oz M/MA + 2 servings of creditable grain Shelf Life: If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories	260 kcal	Cholesterol	32.50 mg	Sugars	2.00 g	Calcium	741.00 mg	36.35%	Calories from Total Fat
Total Fat	10.50 g	Sodium	645.00 mg	Protein	18.00 g	Iron	1.86 mg	19.04%	Calories from Sat Fat
Saturated Fat	5.50 g	Carbohydrate	24.00 g	Vitamin A	1012.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	6.00 mg	Ash ¹	*4.00* g	36.92%	Calories from Carbohydrates
								27.69%	Calories from Protein

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Sodexo

850541 - ITALIAN DUNKERS WG 73338

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 2 breadsticks

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: CHEESE STUFFED STICKS

850365 CHEESE STUFFED STICK WG 73338... 1 SERVING/2 STICKS	<i>Mozzarella cheese stuffed between two layers of flaky dough</i>
	<p>1. CCP--Bake cheese sticks according to manufacturer's instructions to minimum internal temperature of 140° F for 15 seconds. CCP--Hold hot 140°F or above for service.</p> <p>2. OFFER 2 OZ MARINARA SAUCE WITH BREADSTICKS</p> <p>Portion: 2 cheese breadsticks (4.2 oz) Food Based Contribution: Two 2.1 oz stuffed breadsticks provides 2 oz M/MA + 2 servings of creditable grains</p> <p>Shelf life: If left over, do not reuse.</p>

*Nutrients are based upon 1 Portion Size (2 breadsticks)

Calories	310 kcal	Cholesterol	40.00 mg	Sugars	8.00 g	Calcium	400.00 mg	37.74%	Calories from Total Fat
Total Fat	13.00 g	Sodium	590.00 mg	Protein	18.00 g	Iron	1.80 mg	20.32%	Calories from Sat Fat
Saturated Fat	7.00 g	Carbohydrate	31.00 g	Vitamin A	200.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	40.00%	Calories from Carbohydrates
								23.23%	Calories from Protein

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Sodexo

850071 - JICAMA STICKS

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: HALF CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

825060 JICAMA... 6 STICK 4"x1/2"	SERVING- 1/2 CUP = 6 STICKS
THERE ARE 33 1/2 CUP SERVINGS PER 5LBS OF JICAMA.	

*Nutrients are based upon 1 Portion Size (HALF CUP)

Calories	38 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	4.39 mg	2.94%	Calories from Total Fat
Total Fat	0.12 g	Sodium	0.73 mg	Protein	0.19 g	Iron	0.09 mg	0.52%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	10.10 g	Vitamin A	39.50 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.76 g	Vitamin C	3.36 mg	Ash ¹	*N/A* g	106.23%	Calories from Carbohydrates
								2.00%	Calories from Protein

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Sodexo

850962 - JUICE APPLE 100% 4 OZ

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 70
 Size of Portion: 4 oz cup

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: APPLE JUICE

850266 JUICE APPLE 100% 4 OZ SUNCUP 30301... 70 CARTON 4 OZ	CCP--Thaw product in refrigerator at 40°F or below. Portion: Serve 1 - 4 oz juice cup. Food Based Contribution: 1 - 4 oz juice cup provides 1/2 cup fruit juice. Shelf life: Use within 10 days from thaw date.
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*Nutrients are based upon 1 Portion Size (4 oz cup)

Calories	50 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	10.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	13.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	104.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850961 - JUICE ORANGE 100% 4 OZ

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 70
 Size of Portion: 4 oz cup

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Orange Juice

850370 JUICE ORANGE 100% 4 OZ SUNCUP 030100... 70 EACH 4 OZ	CCP--Thaw product in refrigerator at 40°F or below. Portion: Serve 1 - 4 oz juice cup. Food Based Contribution: 1 - 4 oz juice cup provides 1/2 cup fruit juice. Shelf life: Use within 10 days from thaw date.
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*Nutrients are based upon 1 Portion Size (4 oz cup)

Calories	60 kcal	Cholesterol	0.00 mg	Sugars	12.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	0.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	13.00 g	Vitamin A	60.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	42.00 mg	Ash ¹	*N/A* g	86.67%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850211 - KETCHUP DISPENSER

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: .5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850123 KETCHUP DISPENSER 1.5 GAL #515500...	1/2 OZ
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*Nutrients are based upon 1 Portion Size (.5 OZ)

Calories	17 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	133.41 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	4.17 g	Vitamin A	83.38 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	1.00 mg	Ash ¹	*N/A* g	100.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850506 - LOAF MINI APPLE CRISP WG IW

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2 OZ

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850803 LOAF MINI APPLE CRISP WG IW 7057...	1 EACH 2 OZ	THAW OVERNIGHT IN REFRIGERATOR. SERVING SIZE: 1 MINI LOAF (2 OZ) 1 LOAF = 1 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2 OZ)

Calories	160 kcal	Cholesterol	0.00 mg	Sugars	15.00 g	Calcium	20.00 mg	25.31%	Calories from Total Fat
Total Fat	4.50 g	Sodium	110.00 mg	Protein	3.00 g	Iron	0.36 mg	2.81%	Calories from Sat Fat
Saturated Fat	0.50 g	Carbohydrate	27.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	67.50%	Calories from Carbohydrates
								7.50%	Calories from Protein

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Sodexo

850507 - LOAF MINI BANANA TROPICAL IW

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2 OZ

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850807 LOAF MINI BANANA TROPICAL WG IW 7056... 1 EACH 2 OZ	THAW OVERNIGHT IN REFRIGERATOR. SERVING SIZE: 1 MINI LOAF (2 OZ) 1 LOAF = 1 GRAIN EQUIVALENT WGR
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*Nutrients are based upon 1 Portion Size (EACH 2 OZ)

Calories	160 kcal	Cholesterol	0.00 mg	Sugars	14.00 g	Calcium	20.00 mg	25.31%	Calories from Total Fat
Total Fat	4.50 g	Sodium	105.00 mg	Protein	3.00 g	Iron	0.36 mg	2.81%	Calories from Sat Fat
Saturated Fat	0.50 g	Carbohydrate	26.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	65.00%	Calories from Carbohydrates
								7.50%	Calories from Protein

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Sodexo

850822 - MAC & CHEESE JTM 5705

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 30
 Size of Portion: #6 SCOOP

Meat/Alt: 2 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Macaroni & Cheese

850423 PASTA ELBOWS WG 611443..... 1 LB + 14 OZ	1. Bring 2 gallons of water to boil in a stock pot. 2. Add pasta to water and stir. 3. Boil for 6-8 minutes until pasta is al dente (still a little firm). 4. Drain & Rinse Pasta.
850149 CHEESE SAUCE CHEDDAR 5705... 1 BAG	5. Place cheese sauce in 2" full size hotel pan and cover with plastic wrap then aluminum foil.
825548 CHEESE CHEDDAR SHRED..... 9 OZ	6. CCP--Heat sauce in 350°F standard (conventional) oven for 20 minutes or until 140°F or above for 15 seconds. 7. Stir in cooked pasta and shredded cheese (listed first) into sauce. Blend well.
825548 CHEESE CHEDDAR SHRED..... 9 OZ	8. Garnish with the remainder of the shredded cheese (listed second). CCP--Cover and hold hot at 140°F or above for service. Portion: Serve #6 scoop Food Based Contribution: #6 scoop provides 2 oz M/MA + 1 oz eq Grain Offer with a dinner roll if additional grains are needed. Shelf life: If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (#6 SCOOP)

Calories	320 kcal	Cholesterol	59.03 mg	Sugars	2.48 g	Calcium	427.56 mg	50.22%	Calories from Total Fat
Total Fat	17.88 g	Sodium	686.75 mg	Protein	18.00 g	Iron	1.37 mg	27.36%	Calories from Sat Fat
Saturated Fat	9.74 g	Carbohydrate	23.18 g	Vitamin A	749.96 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.53 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	28.94%	Calories from Carbohydrates
								22.47%	Calories from Protein

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Sodexo

003595 - MAC & CHEESE W/HAM

Source: REGIONAL
 Number of Portions: 53
 Size of Portion: #6 SCOOP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

	<ol style="list-style-type: none"> 1. Bring 2 gallons of water to boil in a stock pot. 2. Add 3 pounds plus 4 oz of pasta to water and stir. 3. Boil for 7-10 minutes until pasta is al dente (still a little firm). 4. Drain & Rinse Pasta.
850058 SAUCE CHEESE LITE CHEDDAR 3214..... 1 #10 CAN 850171 TURKEY HAM DICED 6409..... 5 LB 850423 PASTA ELBOWS WG 611443..... 3 LB + 4 OZ 850201 CHEESE CHEDDAR SHREDDED LOL 41749..... 1 LB + 11 OZ 850202 CHEESE MOZZARELLA SHREDDED LOL 41698... 1 LB + 11 OZ	<ol style="list-style-type: none"> 5. Combine one #10 can cheese sauce, 1 pound plus 11 oz of shredded cheddar cheese, 5 pounds of diced ham and the cooked macaroni noodles into two full size 2" deep hotel pans. 6. Spread 1 pound plus 11 oz of shredded mozzarella cheese evenly over the top of the two pans. Cover with pan liner and then aluminum foil. 7. Place in 350°F standard (conventional) oven and bake 30-40 minutes to internal temperature of 140°F.
	CCP--Cover and hold hot at 140°F or above for service. Portion: Serve 1- #6 scoop Serve with a 1 oz roll for grades K-8. Serve with a 2 oz roll for 6-8 grade menus. Food Based Contribution: One #6 scoop provides 2 M/MA + 1 oz eq Grain Shelf life: If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (#6 SCOOP)

Calories	291 kcal	Cholesterol	53.01 mg	Sugars	*0.99* g	Calcium	253.71 mg	37.51%	Calories from Total Fat
Total Fat	12.14 g	Sodium	869.55 mg	Protein	19.13 g	Iron	1.88 mg	17.27%	Calories from Sat Fat
Saturated Fat	5.59 g	Carbohydrate	28.39 g	Vitamin A	1703.77 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.48 g	Vitamin C	0.60 mg	Ash ¹	*N/A* g	38.97%	Calories from Carbohydrates
								26.26%	Calories from Protein

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Sodexo

850208 - MAYONNAISE DISPENSER

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: .5 OZ

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850120 MAYONNAISE DISPENSER 1.5 GAL #516700...	1/2 OZ
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*Nutrients are based upon 1 Portion Size (.5 OZ)

Calories	94 kcal	Cholesterol	4.72 mg	Sugars	*N/A* g	Calcium	0.00 mg	99.00%	Calories from Total Fat
Total Fat	10.39 g	Sodium	80.32 mg	Protein	0.00 g	Iron	0.00 mg	13.50%	Calories from Sat Fat
Saturated Fat	1.42 g	Carbohydrate	0.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	0.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850934 - MEXI SLAW

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 7
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: Mexican Slaw

825384 HERB CILANTRO..... 1/4 CUP, chopped 850380 LIME JUICE..... 1/2 CUP 825243 SUGAR GRANULATED..... 4 TBSP	1. Wash cilantro and pat dry. Pull leaves from stem and mince. 2. To make dressing, whisk together minced cilantro, lime juice and sugar. Mix well.
825526 CABBAGE GREEN SHREDDED.... 7 1/4 CUP	2. Combine shredded cabbage and dressing in a non-reactive bowl. Mix well. Allow to ingredients to meld for a minimum of 30 minutes. CCP--Hold refrigerated at 40°F or below for service. Portion: Serve 4 oz spoodle (2.6 oz) Food Based Contribution: 2.6 oz (1/2 cup) provides 1/2 cup other vegetable. Shelf life: Use within 24 to 48 hours. Original Recipe Yield: 7 - 1/2 cup servings = 3-1/2 cups = 1.15 pounds 1/4 cup (1.3 oz) = 1/4 cup other veg 1/2 cup (2.6 oz) = 1/2 cup other veg

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	58 kcal	Cholesterol	0.00 mg	Sugars	*10.81* g	Calcium	29.29 mg	1.22%	Calories from Total Fat
Total Fat	0.08 g	Sodium	13.90 mg	Protein	0.97 g	Iron	0.36 mg	0.33%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	14.29 g	Vitamin A	204.66 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.80 g	Vitamin C	32.75 mg	Ash ¹	*N/A* g	99.30%	Calories from Carbohydrates
								6.73%	Calories from Protein

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Sodexo

850062 - MILK CHOCOLATE FF TRU MOO

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: HALF PINT

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 1 Cup

Alternate Menu Name: NONFAT

850034 MILK CHOCOLATE NON FAT TRU MOO....	1 HALF PINT
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*Nutrients are based upon 1 Portion Size (HALF PINT)

Calories	120 kcal	Cholesterol	5.00 mg	Sugars	18.00 g	Calcium	300.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	190.00 mg	Protein	9.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	20.00 g	Vitamin A	500.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	66.66%	Calories from Carbohydrates
								30.00%	Calories from Protein

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Sodexo

850063 - MILK WHITE 1% BERKELEY

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: HALF PINT

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 1 Cup

850033 MILK WHITE LOW FAT 1% BERKELEY....	1 HALF PINT
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*Nutrients are based upon 1 Portion Size (HALF PINT)

Calories	130 kcal	Cholesterol	15.00 mg	Sugars	15.00 g	Calcium	400.00 mg	17.30%	Calories from Total Fat
Total Fat	2.50 g	Sodium	160.00 mg	Protein	10.00 g	Iron	0.00 mg	10.38%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	16.00 g	Vitamin A	500.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	2.40 mg	Ash ¹	*N/A* g	49.23%	Calories from Carbohydrates
								30.77%	Calories from Protein

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Sodexo

825638 - MUFFIN APPLE CINNAMON

Recipe HACCP Process: #2 Same Day Service

Source: updated 7/14
 Number of Portions: 32
 Size of Portion: 1 muffin/square

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0.125 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Apple Cinnamon Muffin

825133 APPLES SLICED CND..... 4 CUP,drnd	1. Drain and dice apples.
825345 WATER MUNICIPAL..... 1 QT, cold tap 825272 MUFFIN MIX VARIETY..... 1 BOX 5# 825071 SPICE CINNAMON GROUND.... 1/4 CUP	<p>MIXER METHOD:</p> 2. Place cool water in mixing bowl with paddle attachmnet. Add muffin mix. Mix on low speed for 1 minute. 3. Scrape bowl and paddle. Add apples and cinnamon. Mix on low speed for 1 minute more. Do not over mix. <p>HAND METHOD:</p> 2. Place cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth. 3. Fold in apples and cinnamon into fully mixed batter. Do not over mix.
	<p>MUFFIN: JUMBO TINS:</p> 4. Deposit #8 scoop (4.4 oz) into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 32 muffins. <p>SQUARE: 1 - FULL SIZE SHEET PAN:</p> 4. Deposit 4 qt + 2 cup batter (8# + 13 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8) <p>SQUARE: 2 - FULL SIZE HOTEL PANS:</p> 4. Deposit 2 qt + 1 cup batter (4# + 6.5 oz) into each generously greased (not listed) full size hotel pan. Yield: 16 per pan (cut 4 x 4) <p>SQUARE: 4 - LONG HALF "SHOTGUN" PANS:</p> 4. Deposit 1 pt + 1/2 cup batter (2# + 3.25 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan <p>5. Bake in 350°F convection oven until golden brown: Jumbo Muffins: 15-19 minutes Sheet Pan: 13-17 minutes Hotel Pan: 14-18 minutes Shotgun Pan: 13-17 minutes</p> <p>Portion: Serve 1 muffin or square Food Based Contribution: 1 muffin or square provides 2 oz eq Grain + 1/8 cup fruit</p> <p>Shelf life: Use or freeze within 24 hours.</p>

*Nutrients are based upon 1 Portion Size (1 muffin/square)

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Sodexo

Calories	322 kcal	Cholesterol	27.26 mg	Sugars	*0.02* g	Calcium	10.66 mg	25.41%	Calories from Total Fat
Total Fat	9.10 g	Sodium	421.15 mg	Protein	3.67 g	Iron	0.74 mg	12.70%	Calories from Sat Fat
Saturated Fat	4.55 g	Carbohydrate	54.29 g	Vitamin A	2.88 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.28 g	Vitamin C	0.04 mg	Ash ¹	*N/A* g	67.39%	Calories from Carbohydrates
								4.56%	Calories from Protein

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Sodexo

825279 - MUFFIN BANANA BERRY

Recipe HACCP Process: #2 Same Day Service

Source: updated 7/14
 Number of Portions: 32
 Size of Portion: 1 muffin/square

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0.125 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Banana Berry Muffin

<p>825345 WATER MUNICIPAL..... 1 QT, cold tap 825015 BANANA PETITE 150ct... 4 CUP, mashed 825272 MUFFIN MIX VARIETY.... 1 BOX 5# 825524 BLUEBERRIES IQF..... 2 CUP, unthawed</p>	<p>MIXER METHOD: 1. Place bananas and cool water in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute. 2. Scrape bowl and paddle. Add blueberries. Mix on low speed for 1 minute more. Do not over mix.</p> <p>HAND METHOD: 1. Place bananas and cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth. 2. Fold in blueberries into fully mixed batter. Do not over mix.</p>
	<p>MUFFIN: JUMBO TINS: 4. Deposit #6 scoop (4.8 oz) into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 32 muffins.</p> <p>SQUARE: 1 - FULL SIZE SHEET PAN: 4. Deposit 5 qt batter (9# + 12 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)</p> <p>SQUARE: 2 - FULL SIZE HOTEL PANS: 4. Deposit 2 qt + 2 cups batter (4# + 14 oz) into each generously greased (not listed) full size hotel pan. Yield: 16 per pan (cut 4 x 4)</p> <p>SQUARE: 4 - LONG HALF "SHOTGUN" PANS: 4. Deposit 1 qt + 1 cup batter (2# + 7 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan</p> <p>5. Bake in 350°F convection oven until golden brown: Jumbo Muffins: 20-24 minutes Sheet Pan: 18-22 minutes Hotel Pan: 16-20 minutes Shotgun Pan: 14-18 minutes</p> <p>Portion: Serve 1 muffin or square Food Based Contribution: 1 muffin or square provides 2 oz eq Grain + 1/8 cup fruit</p> <p>Shelf life: Use or freeze within 24 hours.</p>

*Nutrients are based upon 1 Portion Size (1 muffin/square)

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Sodexo

Calories	352 kcal	Cholesterol	27.26 mg	Sugars	*0.00* g	Calcium	3.70 mg	23.59%	Calories from Total Fat
Total Fat	9.23 g	Sodium	419.30 mg	Protein	4.11 g	Iron	0.78 mg	11.73%	Calories from Sat Fat
Saturated Fat	4.59 g	Carbohydrate	61.92 g	Vitamin A	31.07 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.20 g	Vitamin C	4.02 mg	Ash ¹	*N/A* g	70.33%	Calories from Carbohydrates
								4.67%	Calories from Protein

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Sodexo

825639 - MUFFIN BLUEBERRY

Source: updated 7/14
 Number of Portions: 32
 Size of Portion: 1 muffin/square

Alternate Menu Name: Blueberry Muffin

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0.125 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

<p>825345 WATER MUNICIPAL..... 5 1/2 CUP, cold tap 825272 MUFFIN MIX VARIETY..... 1 BOX 5# 825524 BLUEBERRIES IQF..... 4 CUP, unthawed + 1/3 CUP, unthawed</p>	<p>MIXER METHOD: 1. Place cool water in mixing bowl with paddle attachment. Add muffin mix. Mix on low speed for 1 minute. 2. Scrape bowl and paddle. Add frozen blueberries. Mix on low speed for 1 minute more. Do not over mix.</p> <p>HAND METHOD: 1. Place cool water into a mixing bowl. Add muffin mix. Mix using a rubber spatula until batter is smooth. 2. Fold in frozen blueberries into fully mixed batter. Do not over mix.</p>
	<p>MUFFIN: JUMBO TINS: 4. Deposit #6 scoop (4.9 oz) into paper-lined or generously greased (not listed) jumbo muffin tins. Yield: 32 muffins.</p> <p>SQUARE: 1 - FULL SIZE SHEET PAN: 4. Deposit 5 qt batter (9# + 14 oz) into parchment lined full size sheet pan. Yield: 32 squares (cut 4 x 8)</p> <p>SQUARE: 2 - FULL SIZE HOTEL PANS: 4. Deposit 2 qt + 2 cups batter (4# + 15 oz) into each generously greased (not listed) full size hotel pan. Yield: 16 per pan (cut 4 x 4)</p> <p>SQUARE: 4 - LONG HALF "SHOTGUN" PANS: 4. Deposit 1 qt + 1 cup batter (2# + 7.5 oz) into each generously greased (not listed) shotgun pan. Yield: 8 per pan</p> <p>6. Bake in 350°F convection oven until golden brown: Jumbo Muffins: 19-25 minutes Sheet Pan: 15-19 minutes Hotel Pan: 14-18 minutes Shotgun Pan: 12-16 minutes</p> <p>Portion: Serve 1 muffin or square Food Based Contribution: 1 muffin or square provides 2 oz eq Grain+ 1/8 cup fruit</p> <p>Shelf life: Use or freeze within 24 hours.</p>

*Nutrients are based upon 1 Portion Size (1 muffin/square)

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Sodexo

Calories	319 kcal	Cholesterol	27.26 mg	Sugars	*0.00* g	Calcium	2.60 mg	25.67%	Calories from Total Fat
Total Fat	9.09 g	Sodium	419.20 mg	Protein	3.63 g	Iron	0.68 mg	12.83%	Calories from Sat Fat
Saturated Fat	4.54 g	Carbohydrate	53.22 g	Vitamin A	6.88 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.37 g	Vitamin C	0.50 mg	Ash ¹	*N/A* g	66.83%	Calories from Carbohydrates
								4.56%	Calories from Protein

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Sodexo

850202 - MUSTARD DISPENSER

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: .5 OZ

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

825075 x13-MUSTARD CLASSIC YELLOW (Dispenser)...	1/2 OZ
--	--------

*Nutrients are based upon 1 Portion Size (.5 OZ)

Calories	0 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	177.18 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	0.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	0.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Sodexo

850891 - NACHOS CHEESE SHRD & BEANS K-8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 24
 Size of Portion: EACH

Meat/Alt: 3 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: **NATURAL NACHOS
 REFRIED BEANS**

850057 BEANS REFRIED VEG 10621..... 1 #10 CAN
 825548 CHEESE CHEDDAR SHRED..... 24 OZ
 850748 CHIPS TORTILLA IW 2 OZ. 31125... 24 BAG

1. CCP-- PLACE BEANS INTO HOTEL PAN. TOP BEANS EVENLY WITH SHREDDED CHEESE HEAT BEANS & CHEESE IN 325°F OVEN TO A MINIMUM INTERNAL TEMPERATURE OF 140 DEGREES F.CCP-- HOLD AT 140°.F OR ABOVE FOR NO LONGER THAN 2 HOURS.

OPTION: USE A 1LB. BOAT AND PLACE 1 #8 SCOOP OF BEANS & 1-#16 SCOOP (1 OZ. BY WEIGHT) OF CHEESE ON TOP OF BEANS. PLACE ON SHEET PAN AND FOLLOW DIRECTIONS ABOVE FOR HEATING.

2. TO SERVE NACHOS :

- PLACE #6 SCOOP OF BEAN & CHEESE MIXTURE ONTO PLATE OR BOAT.
- PLACE IW 2 OZ BAG OF CHIPS ON PLATE

NOTE: IF USING BULK CHIPS, PLACE 2 OZ. BY WEIGHT OF CHIPS ONTO PLATE AND PLACE #6 SCOOP OF BEAN MIXTURE NEXT TO CHIPS FOR DIPPING.

-OFFER SALSA AS A CONDIMENT

3. SERVE IMMEDIATELY.

PORTION : 1 EACH.

SHELF LIFE : IF LEFT OVER, DO NOT REUSE.

CONTRIBUTION: 1 OZ SHREDDED CHEESE BY WEIGHT =1MMA + 1/2 CUP BEANS= 2MMA = 3MMA+ 2 OZ CHIPS = 2 GRAINS.

Although there are not allergens in the chips, these chips are manufactured on shared equipment also used for milk and soy products.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	514	kcal	Cholesterol	30.00	mg	Sugars	1.03	g	Calcium	260.67	mg	43.89%	Calories from Total Fat
Total Fat	25.07	g	Sodium	978.13	mg	Protein	17.20	g	Iron	2.58	mg	8.75%	Calories from Sat Fat
Saturated Fat	5.00	g	Carbohydrate	55.64	g	Vitamin A	300.00	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	6.20	g	Vitamin C	0.00	mg	Ash ¹	*N/A*	g	43.30%	Calories from Carbohydrates

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Sodexo

	13.39% Calories from Protein
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Sodexo

850370 - ORANGE FRESH WHOLE 138 COUNT

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

825553 ORANGE 138ct... 1 ORANGE	1. Rinse fruit before serving. SERVING SIZE IS 1 ORANGE = 1/2 CUP
---------------------------------	--

*Nutrients are based upon 1 Portion Size (EACH)

Calories	63 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	53.30 mg	2.30%	Calories from Total Fat
Total Fat	0.16 g	Sodium	0.00 mg	Protein	1.25 g	Iron	0.13 mg	0.38%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	15.66 g	Vitamin A	299.80 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.20 g	Vitamin C	70.89 mg	Ash ¹	*N/A* g	100.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Sodexo

826009 - ORANGE WHOLE:138ct

Recipe HACCP Process: #1 No Cook

Source: updated 4/13
 Number of Portions: 1.0000
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Fresh Orange

825553 ORANGE 138ct... 1 ORANGE	1. Remove label and wash before serving. Portion: Serve 1 orange Food Based Contribution: 1 orange provides 1/2 cup fruit. Shelf life: Use within 5 days.
---------------------------------	--

*Nutrients are based upon 1 Portion Size (EACH)

Calories	63 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	53.30 mg	2.30%	Calories from Total Fat
Total Fat	0.16 g	Sodium	0.00 mg	Protein	1.25 g	Iron	0.13 mg	0.38%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	15.66 g	Vitamin A	299.80 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.20 g	Vitamin C	70.89 mg	Ash ¹	*N/A* g	100.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Sodexo

850879 - PANCAKE WRAP TURKEY BULK 95121

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH 2.85 OZ

Meat/Alt: 1 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850517 PANCAKE WRAP TURKEY WG 95121... 1 EACH 2.85 OZ	HEAT PER MANUFACTURER INSTRUCTIONS
	SERVING SIZE: 1 PANCAKE WRAP
	1 PANCAKE WRAP = 1MMA & 1 GRAIN EQUIVALENT WGR

*Nutrients are based upon 1 Portion Size (EACH 2.85 OZ)

Calories	160 kcal	Cholesterol	25.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	33.75%	Calories from Total Fat
Total Fat	6.00 g	Sodium	310.00 mg	Protein	8.00 g	Iron	1.44 mg	8.44%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	17.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	42.50%	Calories from Carbohydrates
								20.00%	Calories from Protein

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Sodexo

851243 - PARFAIT TROPICAL K-5-UP

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 parfait

Alternate Menu Name: UPSTATE

Recipe HACCP Process: #1 No Cook

Meat/Alt: 1 oz
 Grains: 2 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

		<p><i>Tangy strawberry yogurt layered with a tropical fruit blend and topped with crunchy granola.</i></p> <p>NOTE: Parfaits may be assembled in advance, omitting the granola and stored under refrigeration. Top with granola immediately before serving.</p>
850402 FRUIT CALIFORNIA MIXED/TROPICAL IQF 2126...	1/2 CUP	1. CCP--Thaw fruit under 40°F or below refrigeration.
850796 YOGURT STRAWBERRY NF BULK UPSTATE.....	1/2 CUP	NOTE: This will remove excess water that will make the parfait runny.
850623 CEREAL GRANOLA BULK 27111.....	1/2 CUP	<p>2. Place 1/2 cup (#8 scoop) yogurt in the bottom of a 14 oz parfait cup.</p> <p>3. Add 1/2 cup (#8 scoop) fruit blend on top of yogurt.</p> <p>4. Top each parfait with 1/2 cup (#8 scoop) granola.</p> <p>5. Cover parfait with lid and label with appropriate station identifier label.</p> <p>This is a complete reimbursable meal with 3/5 components including 1/2 cup of fruit.</p> <p>CCP--Hold refrigerated at 40°F or below for service.</p> <p>Portion: 1 parfait Food Based Contribution: 1 parfait provides 1 oz M/MA + 2 oz eq Grain + 1/2 cup fruit.</p> <p>Shelf life: If leftover, do not reuse.</p>

*Nutrients are based upon 1 Portion Size (1 parfait)

Calories	293 kcal	Cholesterol	2.50 mg	Sugars	34.10 g	Calcium	322.44 mg	18.40%	Calories from Total Fat
Total Fat	6.00 g	Sodium	197.79 mg	Protein	6.89 g	Iron	0.72 mg	2.04%	Calories from Sat Fat
Saturated Fat	0.67 g	Carbohydrate	55.30 g	Vitamin A	318.77 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.31 g	Vitamin C	64.72 mg	Ash ¹	*N/A* g	75.38%	Calories from Carbohydrates
								9.40%	Calories from Protein

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Sodexo

850244 - PEAS GREEN

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 21
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: USDA

850142 PEAS GREEN CANNED... 1 #10 CAN DRAINED

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	64	kcal	Cholesterol	0.00	mg	Sugars	4.32	g	Calcium	21.60	mg	0.00%	Calories from Total Fat
Total Fat	0.00	g	Sodium	151.20	mg	Protein	4.32	g	Iron	0.87	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	11.88	g	Vitamin A	817.55	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	4.32	g	Vitamin C	4.00	mg	Ash ¹	*N/A*	g	74.58%	Calories from Carbohydrates
												27.12%	Calories from Protein

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Sodexo

851083 - PIZZA BOLD CHEESE 78985

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

Alternate Menu Name: BIG DADDY'S BOLD

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985... 1 PIZZA	<p>1. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt.</p> <p>Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results.</p> <p>For even cooking, rotate pans part way through baking time.</p> <p>Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 160°F.</p> <p>2. Cut pizza into 8 equal slices and serve 1 slice per meal.</p> <p>Discard any unused portions.</p>
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*Nutrients are based upon 1 Portion Size (SLICE)

Calories	400 kcal	Cholesterol	35.04 mg	Sugars	7.01 g	Calcium	350.39 mg	36.00%	Calories from Total Fat
Total Fat	16.02 g	Sodium	440.50 mg	Protein	19.02 g	Iron	2.70 mg	15.75%	Calories from Sat Fat
Saturated Fat	7.01 g	Carbohydrate	43.05 g	Vitamin A	400.45 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	43.00%	Calories from Carbohydrates
								19.00%	Calories from Protein

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Sodexo

851084 - PIZZA BOLD HAWAIIAN

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2.25 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

Alternate Menu Name: BOLD HAWAIIANPIZZA

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985... 1 PIZZA 850188 PINEAPPLE TIDBITS IN JUICE..... 1/2 CUP DRAINED 12.5/CAN 850567 TURKEY HAM SLICED NATURAL 2568-21..... 4 SLICE	<ol style="list-style-type: none"> 1. Cut 4 slices of ham in half. Place 8 pieces of ham (1/2 slice ham per each slice of pizza) on top of pizza. 2. Spread #8 scoop (1/2 cup) of pineapple evenly over entire pizza 3. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt. Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results. For even cooking, rotate pans part way through baking time. Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 160°F. 4. Cut pizza into 8 equal slices and serve 1 slice per meal. <p>Discard any unused portions.</p>
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*Nutrients are based upon 1 Portion Size (SLICE)

Calories	418	kcal	Cholesterol	38.16	mg	Sugars	8.63	g	Calcium	350.39	mg	35.30%	Calories from Total Fat
Total Fat	16.39	g	Sodium	493.00	mg	Protein	20.27	g	Iron	2.79	mg	15.36%	Calories from Sat Fat
Saturated Fat	7.13	g	Carbohydrate	45.17	g	Vitamin A	400.45	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	4.13	g	Vitamin C	1.87	mg	Ash ¹	*N/A*	g	43.23%	Calories from Carbohydrates
												19.40%	Calories from Protein

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Sodexo

003625 - PIZZA BOLD PEP & JAL

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Alternate Menu Name: HAND TOSSED BIG DADDY'S

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985... 1 PIZZA 825185 PORK PEPPERONI..... 32 EACH .06oz 850506 PEPPER JALAPENO SLICED CND..... 1 CUP,drnd	<ol style="list-style-type: none"> 1. Place 32 slices of pepperoni on pizza so that each slice has 4 pieces of pepperoni. 2. Spread 1 cup (2 #8 scoops) drained jalapeno slices evenly over pizza. 3. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt. Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results. Deck Oven: 450°F for 10-13 minutes. Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 185°F. 4. Cut pizza into 8 equal slices and serve 1 slice per meal. <p>Discard any unused portions.</p>
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*Nutrients are based upon 1 Portion Size (SLICE)

Calories	436 kcal	Cholesterol	41.72 mg	Sugars	7.13 g	Calcium	350.39 mg	39.11%	Calories from Total Fat
Total Fat	18.93 g	Sodium	701.06 mg	Protein	20.36 g	Iron	2.75 mg	16.73%	Calories from Sat Fat
Saturated Fat	8.10 g	Carbohydrate	43.67 g	Vitamin A	501.06 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.50 g	Vitamin C	1.80 mg	Ash ¹	*N/A* g	40.09%	Calories from Carbohydrates
								18.69%	Calories from Protein

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Sodexo

003627 - PIZZA BOLD PEP OLIVE

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

Alternate Menu Name: HAND TOSSED BIG DADDY'S

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985... 1 PIZZA
 825185 PORK PEPPERONI..... 32 EACH .06oz
 850375 OLIVES BLACK SLICED 83246000067..... 1 CUP

1. Place 32 slices of pepperoni on pizza so that each slice has 4 pieces of pepperoni.
 2. Spread 1 cup (2 #8 scoops) drained olive slices evenly over pizza.
 3. Cook from frozen state. Pre heat oven:
 Impingement oven: 420°F for 7-9 minutes. Bake directly on belt.

 Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results.

 Deck Oven: 450°F for 10-13 minutes.

 Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 185°F.
 4. Cut pizza into 8 equal slices and serve 1 slice per meal.
- Discard any unused portions.

*Nutrients are based upon 1 Portion Size (SLICE)

Calories	463	kcal	Cholesterol	41.72	mg	Sugars	*7.13*	g	Calcium	350.39	mg	41.64%	Calories from Total Fat
Total Fat	21.43	g	Sodium	691.06	mg	Protein	20.36	g	Iron	2.75	mg	15.74%	Calories from Sat Fat
Saturated Fat	8.10	g	Carbohydrate	43.17	g	Vitamin A	401.06	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	4.00	g	Vitamin C	0.00	mg	Ash ¹	*N/A*	g	37.27%	Calories from Carbohydrates
												17.58%	Calories from Protein

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Sodexo

851085 - PIZZA BOLD PEPPERONI

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

Alternate Menu Name: BIG DADDY'S BOLD

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985...	1 PIZZA	<p>1. Place 32 slices of pepperoni on pizza so that each slice has 4 pieces of pepperoni.</p> <p>2. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt.</p> <p>Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results.</p> <p>For even cooking, rotate pans part way through baking time.</p> <p>Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 160°F.</p> <p>3. Cut pizza into 8 equal slices and serve 1 slice per meal.</p> <p>Discard any unused portions.</p>
825185 PORK PEPPERONI.....	32 EACH .06oz	

*Nutrients are based upon 1 Portion Size (SLICE)

Calories	433 kcal	Cholesterol	41.72 mg	Sugars	7.13 g	Calcium	350.39 mg	39.33%	Calories from Total Fat
Total Fat	18.93 g	Sodium	551.06 mg	Protein	20.36 g	Iron	2.75 mg	16.83%	Calories from Sat Fat
Saturated Fat	8.10 g	Carbohydrate	43.17 g	Vitamin A	401.06 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	39.86%	Calories from Carbohydrates
								18.80%	Calories from Protein

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Sodexo

851086 - PIZZA BOLD SAUSAGE

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0.125 Cup
 Milk: 0 Cup

Alternate Menu Name: BIG DADDY BOLD SAUSAGE

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985...	1 PIZZA	<p>1. Place 6 oz by weight (1 cup or 2 #8 scoops) of sausage crumble on top of pizza.</p> <p>2. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt.</p> <p>Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results.</p> <p>For even cooking, rotate pans part way through baking time.</p> <p>Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 160°F.</p> <p>3. Cut pizza into 8 equal slices and serve 1 slice per meal.</p> <p>Discard any unused portions.</p> <p>One slice pizza = 2MMA & 3 Grains WGR</p>
825344 PORK SAUSAGE CRUMBLE.....	6 OZ	

*Nutrients are based upon 1 Portion Size (SLICE)

Calories	469 kcal	Cholesterol	48.18 mg	Sugars	7.32 g	Calcium	364.16 mg	41.98%	Calories from Total Fat
Total Fat	21.90 g	Sodium	628.89 mg	Protein	21.91 g	Iron	3.01 mg	17.29%	Calories from Sat Fat
Saturated Fat	9.02 g	Carbohydrate	44.06 g	Vitamin A	426.21 IU	Water ¹	*N/A* g	0.44%	Calories from Trans Fat
Trans Fat ²	0.23 g	Dietary Fiber	4.33 g	Vitamin C	0.20 mg	Ash ¹	*N/A* g	37.54%	Calories from Carbohydrates
								18.67%	Calories from Protein

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Sodexo

003626 - PIZZA BOLD SUPREME

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 8
 Size of Portion: SLICE

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.25 Cup
 Milk: 0 Cup

Alternate Menu Name: SUPREME PIZZA

850554 PIZZA BIG DADDY BOLD CHEESE WG 78985... 1 PIZZA 825344 PORK SAUSAGE CRUMBLE..... 4 OZ 825185 PORK PEPPERONI..... 16 EACH .06oz 850375 OLIVES BLACK SLICED 83246000067..... 1/2 CUP 825108 PEPPER GREEN BELL..... 1/2 CUP, sliced	<ol style="list-style-type: none"> 1. Place 16 slices of pepperoni 2 pieces per slice on top of pizza. 2. Spread evenly 1- #8 Scoop (4 oz by weight) of sausage crumble on top of pizza. 3. Spread #8 scoop diced bell peppers evenly over pizza. 4. Spread #8 scoop olives evenly over pizza. 5. Cook from frozen state. Pre heat oven: Impingement oven: 420°F for 7-9 minutes. Bake directly on belt. Convection oven: 350°F Low Fan for 13-17 minutes. Bake on perforated screen for best results. Deck Oven: 450°F for 10-13 minutes. <p>Pizza is done when cheese begins to brown and is completely melted in the middle. Cook to internal temperature of 185°F.</p> <p>3. Cut pizza into 8 equal slices and serve 1 slice per meal.</p> <p>Discard any unused portions.</p> <p>One slice pizza = 2MMA & 2 Grains WGR</p>
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*Nutrients are based upon 1 Portion Size (SLICE)

Calories	479 kcal	Cholesterol	47.14 mg	Sugars	*7.46* g	Calcium	360.34 mg	42.54%	Calories from Total Fat
Total Fat	22.66 g	Sodium	691.61 mg	Protein	21.68 g	Iron	2.95 mg	16.71%	Calories from Sat Fat
Saturated Fat	8.90 g	Carbohydrate	44.14 g	Vitamin A	446.38 IU	Water ¹	*N/A* g	0.28%	Calories from Trans Fat
Trans Fat ²	0.15 g	Dietary Fiber	4.35 g	Vitamin C	6.31 mg	Ash ¹	*N/A* g	36.83%	Calories from Carbohydrates
								18.09%	Calories from Protein

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Sodexo

850501 - PIZZA BRKFST TURKEY SAUSAGE WG

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 1 oz
 Grains: 1.5 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Turkey Sausage
 Breakfast Pizza

850345 PIZZA BREAKFAST SAUSAGE WG 63912... 1 PIECE 3.31 OZ	1. CONVECTION OVEN-BAKE PIZZA AT 350°F FOR 15-17 MINUTES CONVENTIONAL OVEN- BAKE PIZZA AT 400°F FOR 16-19 MINUTES. CCP- Cook pizza to minimum internal temperature of 140° F. (for 15 seconds). CCP--Hold hot (140° F. or above) for service. Portion: Serve 1 PIECE Shelf Life: 10 minutes. If left over, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	210 kcal	Cholesterol	15.00 mg	Sugars	9.00 g	Calcium	100.00 mg	30.00%	Calories from Total Fat
Total Fat	7.00 g	Sodium	480.00 mg	Protein	9.00 g	Iron	1.80 mg	8.57%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	26.00 g	Vitamin A	200.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	49.52%	Calories from Carbohydrates
								17.14%	Calories from Protein

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Sodexo

850179 - POTATO FRENCH FRIES

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: REDUCED SODIUM

850094 POTATO FRENCH FRY STRAIGHT RED SOD MCF03762.... 2 1/2 OZ	<p>1. FOR BEST RESULTS COOK FROM FROZEN STATE. COOK TO A LIGHT GOLDENCOLOR. DO NOT OVERCOOK.</p> <p>CONVECTION OVEN: PREHEAT OVEN TO 425°F. SPREAD FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 10 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p> <p>5 POUNDS = 32.55 1/2 CUP SERVINGS 30 POUNDS (6 BAGS PER CASE) = 195.30 1/2 CUP SERVINGS</p> <p>SERVING SIZE: 2.45 OZ = 1/2 CUP (#8 SCOOP)</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	110 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	28.64%	Calories from Total Fat
Total Fat	3.50 g	Sodium	130.00 mg	Protein	2.00 g	Iron	0.36 mg	4.09%	Calories from Sat Fat
Saturated Fat	0.50 g	Carbohydrate	18.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	3.60 mg	Ash ¹	*N/A* g	65.46%	Calories from Carbohydrates
								7.27%	Calories from Protein

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Sodexo

851154 - PRETZEL SOFT BAKED 30110

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850750 PRETZEL SOFT (2.2 oz) 30110... 1 EACH 2.2oz	COOK FROM FROZEN STATE 1. PREHEAT OVEN TO 350-400°F. 2. PLACE PRETZELS ON SHEET PAN. 3. PLACE SHEET PAN IN OVEN AND BAKE FOR 3-5 MINUTES. SERVE IMMEDIATELY. SERVING SIZE = 1 PRETZEL = 2 GRAINS BY WEIGHT, FOOD BUYING GUIDE EXHIBIT A, GROUP B. 2.25 GRAINS BY WEIGHT OF FLOUR & PFS. DISCARD ANY LEFT OVERS.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	140 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	20.00 mg	3.22%	Calories from Total Fat
Total Fat	0.50 g	Sodium	150.00 mg	Protein	5.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	30.00 g	Vitamin A	5.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	85.71%	Calories from Carbohydrates
								14.29%	Calories from Protein

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Sodexo

851014 - PROTEIN PACK w/egg

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: CONTAINER

Alternate Menu Name: ENERGY TO GO

Recipe HACCP Process: #1 No Cook

Meat/Alt: 2.5 oz
 Grains: 2 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

825031 EGGS HARD BOILED..... 1 EGG, medium 850217 CHEESE MOZZARELLA STRING LOL 59701..... 1 EACH STICK 850363 GOLDFISH PRETZEL 14396..... 1 EACH .75 OZ 850336 GRAHAM CRACKER HONEY 3 PK 91822..... 1 PKG 850680 CRAISINS DRIED CRAN STRAWBERRY IW 23445.... 1 POUCH 825649 CLAM SHELL SM 6"x6"x3"..... 1 CONTAINER	1. PLACE ONE EGG INTO CLEAR SALAD CONTAINER. 2. PLACE ONE STRING CHEESE NEXT TO EGG. 3. PLACE 1 PKG GOLDFISH PRETZLES NEXT TO STRING CHEESE. 4. PLACE 1 PGK. GRAHAM CRACKERS LAYERED OVER PRETZEL BAG. 5. PLACE 1 BAG OF DRIED CRANBERRIES NEXT TO GRAHAM CRACKERS. 6. CLOSE CONTAINER, PLACE LABEL ON CONTAINER AND KEEP REFRIGERATED AT 40°F OR BELOW UNTIL SERVICE. CCP PORTION: 1 CONTAINER = REIMBURSABLE MEAL = 2.5MMA + 2 GRAIN EQUIVALENT + 1/2 CUP FRUIT (1/4 CUP DRIED FRUIT = 1/2 CUP FRUIT) *NOTE: THE GRAHAM CRACKER COUNTS AS A GRAIN BASED DESSERT SO MAY NOT BE SERVED MORE THAN TWICE IN ONE WEEK DEPENDING ON OTHER MENU ITEMS. *NOTE: ALL FLAVORS OF CRANRAISINS HAVE SAME NUTRITIONAL VALUE, THEREFORE YOU MAY SELECT ONE PACKAGE ANY FLAVOR TO SERVE. 1 PER MEAL ONLY. INGREDIENT 850679 = BLUEBERRY, PRODUCT 23446 INGREDIENT 850678 = CHERRY, PRODUCT 23444
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*Nutrients are based upon 1 Portion Size (CONTAINER)

Calories	440 kcal	Cholesterol	177.58 mg	Sugars	*29.88* g	Calcium	*317.58* mg	29.42%	Calories from Total Fat
Total Fat	14.39 g	Sodium	557.73 mg	Protein	16.27 g	Iron	*2.07* mg	9.85%	Calories from Sat Fat
Saturated Fat	4.82 g	Carbohydrate	62.88 g	Vitamin A	983.65 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	57.12%	Calories from Carbohydrates
								14.78%	Calories from Protein

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Sodexo

003624 - PROTEIN PACK w/egg

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: CONTAINER

Alternate Menu Name: ENERGY TO GO

Recipe HACCP Process: #1 No Cook

Meat/Alt: 2.5 oz
 Grains: 2 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

825031 EGGS HARD BOILED..... 1 EGG, medium 825546 CHEESE MOZZARELLA STRING..... 1 CN: 1 stick=1oz=1M 850363 GOLDFISH PRETZEL 14396..... 1 EACH .75 OZ 850336 GRAHAM CRACKER HONEY 3 PK 91822..... 1 PKG 850680 CRAISINS DRIED CRAN STRAWBERRY IW 23445.... 1 POUCH 825649 CLAM SHELL SM 6"x6"x3"..... 1 CONTAINER	1. PLACE ONE EGG INTO CLEAR SALAD CONTAINER. 2. PLACE ONE STRING CHEESE NEXT TO EGG. 3. PLACE 1 PKG GOLDFISH PRETZLES NEXT TO STRING CHEESE. 4. PLACE 1 PGK. GRAHAM CRACKERS LAYERED OVER PRETZEL BAG. 5. PLACE 1 BAG OF DRIED CRANBERRIES NEXT TO GRAHAM CRACKERS. 6. CLOSE CONTAINER, PLACE LABEL ON CONTAINER AND KEEP REFRIGERATED AT 40°F OR BELOW UNTIL SERVICE. CCP PORTION: 1 CONTAINER = REIMBURSABLE MEAL = 2.5MMA + 2 GRAIN EQUIVALENT + 1/2 CUP FRUIT (1/4 CUP DRIED FRUIT = 1/2 CUP FRUIT) *NOTE: THE GRAHAM CRACKER COUNTS AS A GRAIN BASED DESSERT SO MAY NOT BE SERVED MORE THAN TWICE IN ONE WEEK DEPENDING ON OTHER MENU ITEMS. *NOTE: ALL FLAVORS OF CRANRAISINS HAVE SAME NUTRITIONAL VALUE, THEREFORE YOU MAY SELECT ONE PACKAGE ANY FLAVOR TO SERVE. 1 PER MEAL ONLY. INGREDIENT 850679 = BLUEBERRY, PRODUCT 23446 INGREDIENT 850678 = CHERRY, PRODUCT 23444
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*Nutrients are based upon 1 Portion Size (CONTAINER)

Calories	440 kcal	Cholesterol	177.58 mg	Sugars	*29.88* g	Calcium	*317.58* mg	29.42%	Calories from Total Fat
Total Fat	14.39 g	Sodium	497.73 mg	Protein	16.27 g	Iron	*2.07* mg	9.85%	Calories from Sat Fat
Saturated Fat	4.82 g	Carbohydrate	62.88 g	Vitamin A	1083.65 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	57.12%	Calories from Carbohydrates
								14.78%	Calories from Protein

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851051 - PROTEIN PACK w/sunflower seed

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: CONTAINER

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: ENERGY TO GO

850476 SUNFLOWER SEEDS HNY RST AZAR..... 1 PKG 1 OZ 850217 CHEESE MOZZARELLA STRING LOL 59701..... 1 EACH STICK 850363 GOLDFISH PRETZEL 14396..... 1 EACH .75 OZ 850336 GRAHAM CRACKER HONEY 3 PK 91822..... 1 PKG 850680 CRAISINS DRIED CRAN STRAWBERRY IW 23445.... 1 POUCH 825649 CLAM SHELL SM 6"x6"x3"..... 1 CONTAINER	<ol style="list-style-type: none"> 1. PLACE ONE PACKAGE SUNFLOWER SEEDS INTO CLEAR SALAD CONTAINER. 2. PLACE ONE STRING CHEESE NEXT TO SUNFLOWER SEEDS. 3. PLACE 1 PKG GOLDFISH PRETZLES NEXT TO STRING CHEESE. 4. PLACE 1 PGK. GRAHAM CRACKERS LAYERED OVER PRETZEL BAG. 5. PLACE 1 BAG OF DRIED CRANBERRIES NEXT TO GRAHAM CRACKERS. 6. CLOSE CONTAINER, PLACE LABEL ON CONTAINER AND KEEP REFRIGERATED AT 40°F OR BELOW UNTIL SERVICE. CCP <p>PORTION: 1 CONTAINER = REIMBURSABLE MEAL = 2MMA + 2 GRAIN EQUIVALENT + 1/2 CUP FRUIT (1/4 CUP DRIED FRUIT = 1/2 CUP FRUIT)</p> <p>*NOTE: THE GRAHAM CRACKER COUNTS AS A GRAIN BASED DESSERT SO MAY NOT BE SERVED MORE THAN TWICE IN ONE WEEK DEPENDING ON OTHER MENU ITEMS.</p> <p>*NOTE: ALL FLAVORS OF CRANRAISINS HAVE SAME NUTRITIONAL VALUE, THEREFORE YOU MAY SELECT ONE PACKAGE ANY FLAVOR TO SERVE. 1 PER MEAL ONLY. INGREDIENT 850679 = BLUEBERRY, PRODUCT 23446 INGREDIENT 850678 = CHERRY, PRODUCT 23444</p>
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*Nutrients are based upon 1 Portion Size (CONTAINER)

Calories	538 kcal	Cholesterol	15.00 mg	Sugars	*31.96* g	Calcium	*319.75* mg	41.52%	Calories from Total Fat
Total Fat	24.82 g	Sodium	569.20 mg	Protein	15.94 g	Iron	*2.51* mg	8.33%	Calories from Sat Fat
Saturated Fat	4.98 g	Carbohydrate	68.91 g	Vitamin A	734.81 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.98 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	51.25%	Calories from Carbohydrates
								11.85%	Calories from Protein

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003623 - PROTEIN PACK w/sunflower seed

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: CONTAINER

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: ENERGY TO GO

850476 SUNFLOWER SEEDS HNY RST AZAR.....	1 PKG 1 OZ
825546 CHEESE MOZZARELLA STRING.....	1 CN: 1 stick=1oz=1M
850363 GOLDFISH PRETZEL 14396.....	1 EACH .75 OZ
850336 GRAHAM CRACKER HONEY 3 PK 91822.....	1 PKG
850680 CRAISINS DRIED CRAN STRAWBERRY IW 23445....	1 POUCH
825649 CLAM SHELL SM 6"x6"x3".....	1 CONTAINER

1. PLACE ONE PACKAGE SUNFLOWER SEEDS INTO CLEAR SALAD CONTAINER.

2. PLACE ONE STRING CHEESE NEXT TO SUNFLOWER SEEDS.

3. PLACE 1 PKG GOLDFISH PRETZLES NEXT TO STRING CHEESE.

4. PLACE 1 PGK. GRAHAM CRACKERS LAYERED OVER PRETZEL BAG.

5. PLACE 1 BAG OF DRIED CRANBERRIES NEXT TO GRAHAM CRACKERS.

6. CLOSE CONTAINER, PLACE LABEL ON CONTAINER AND KEEP REFRIGERATED AT 40°F OR BELOW UNTIL SERVICE. CCP

PORTION: 1 CONTAINER = REIMBURSABLE MEAL = 2MMA + 2 GRAIN EQUIVALENT + 1/2 CUP FRUIT (1/4 CUP DRIED FRUIT = 1/2 CUP FRUIT)

*NOTE: THE GRAHAM CRACKER COUNTS AS A GRAIN BASED DESSERT SO MAY NOT BE SERVED MORE THAN TWICE IN ONE WEEK DEPENDING ON OTHER MENU ITEMS.

*NOTE: ALL FLAVORS OF CRANRAISINS HAVE SAME NUTRITIONAL VALUE, THEREFORE YOU MAY SELECT ONE PACKAGE ANY FLAVOR TO SERVE. 1 PER MEAL ONLY.
 INGREDIENT 850679 = BLUEBERRY, PRODUCT 23446
 INGREDIENT 850678 = CHERRY, PRODUCT 23444

*Nutrients are based upon 1 Portion Size (CONTAINER)

Calories	538 kcal	Cholesterol	15.00 mg	Sugars	*31.96* g	Calcium	*319.75* mg	41.52%	Calories from Total Fat
Total Fat	24.82 g	Sodium	509.20 mg	Protein	15.94 g	Iron	*2.51* mg	8.33%	Calories from Sat Fat
Saturated Fat	4.98 g	Carbohydrate	68.91 g	Vitamin A	834.81 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.98 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	51.25%	Calories from Carbohydrates
								11.85%	Calories from Protein

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Sodexo

850686 - QUESADILLA CHICKEN K-8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Chicken Quesadilla

<p>850046 CHICKEN FAJITA STRIPS COOKED 3522-928... 1 (1.4 OZ =1 MMA) 850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824..... 1 EACH 825548 CHEESE CHEDDAR SHRED..... 1 OZ</p>	<p>1. SPRAY SHEET PANS WITH PAN SPRAY (NOT LISTED). LINE SHEET PAN WITH WHOLE WHEAT TORTILLAS. TOP EACH TORTILLA WITH:</p> <p>1/4 CUP (1 OZ) CHEESE #16 SCOOP (1.4 OZ BY WEIGHT) CHICKEN Offer salsa or taco sauce as a condiment</p> <p>FOLD TORTILLA IN HALF. SPRAY TOPS OF FOLDED TORTILLAS WITH PAN SPRAY (NOT LISTED).</p> <p>NOTE: FOR BEST QUALITY, COOK QUESADILLAS AS CLOSE TO SERVICE AS POSSIBLE.</p>
	<p>2. PREHEAT OVEN TO 350 DEGREES. PLACE SHEET PANS IN OVEN. COOK UNTIL CHEESE IS MELTED, ABOUT 5-6 MINUTES. CCP--HOLD HOT AT 140 DEGREES F. OR ABOVE FOR SERVICE.</p> <p>ALTERNATE METHOD:</p> <p>PREHEAT FLAT TOP GRILL TO 350 DEGREES F. PLACE QUESADILLA ON GRILL. CCP-- GRILL UNTIL GOLDEN BROWN ON BOTH SIDES, CHEESE IS MELTED AND MINIMUM INTERNAL TEMPERATURE IS 140 DEGREES F. OR ABOVE. CCP--HOLD HOT AT 140 DEGREES F OR ABOVE FOR SERVICE.</p> <p>3. CUT QUESADILLAS IN HALF TO SERVE.</p>
	<p>PORTION SIZE: SERVE 1 QUESADILLA.</p> <p>1 QUESADILLA =2MMA AND 1.75WGR</p> <p>SHELF LIFE: IF LEFT OVER, DO NOT REUSE.</p>

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Calories	321 kcal	Cholesterol	67.33 mg	Sugars	2.00 g	Calcium	300.00 mg	45.66%	Calories from Total Fat
Total Fat	16.27 g	Sodium	534.00 mg	Protein	18.47 g	Iron	1.61 mg	19.46%	Calories from Sat Fat
Saturated Fat	6.93 g	Carbohydrate	24.93 g	Vitamin A	310.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	31.10%	Calories from Carbohydrates
								23.04%	Calories from Protein

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Sodexo

850129 - RAISINS BOX 1.5 OZ

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: BOX

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0.5 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850192 RAISINS BOX 1.5 OZ....	1 CARTON 1.5 OZ	SERVING: 1 BOX =1/4 CUP DRIED FRUIT = 1/2 CUP CREDITABLE FRUIT PER NEW FOOD BUYING GUIDE.
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*Nutrients are based upon 1 Portion Size (BOX)

Calories	130 kcal	Cholesterol	0.00 mg	Sugars	29.00 g	Calcium	20.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	10.00 mg	Protein	1.00 g	Iron	1.08 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	31.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	95.39%	Calories from Carbohydrates
								3.08%	Calories from Protein

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Sodexo

850917 - RIB PORK HONEY BBQ 3717 GIULIA

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 20
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GIULIANOS

850001 RIB PORK PATTIE W/HONEY BBQ SAUCE 3717.....	20 EACH	PLACE PATTIES ON A LINED SHEET PAN. COOK FOR 13 MINUTES IN PREHEATED 350° CONVENTIONAL OVEN. COOK FOR 11 MINUTES IN PREHEATED 350° CONVECTION OVEN. PLACE ONE PATTY INTO EACH BUN. SERVING SIZE: 1 SANDWICH
850165 BUN HOT DOG CRKD WHEAT GIULIANO'S 30840...	20 EACH	

*Nutrients are based upon 1 Portion Size (EACH)

Calories	340 kcal	Cholesterol	45.00 mg	Sugars	*4.00* g	Calcium	60.00 mg	38.38%	Calories from Total Fat
Total Fat	14.50 g	Sodium	950.00 mg	Protein	18.00 g	Iron	2.16 mg	11.91%	Calories from Sat Fat
Saturated Fat	4.50 g	Carbohydrate	39.00 g	Vitamin A	320.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	45.88%	Calories from Carbohydrates
								21.18%	Calories from Protein

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Sodexo

850005 - RICE BROWN WG COOKED

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 28
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 1 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Steamed Brown Rice

	<p>Preparation: NOTE: For satellite locations, prepare in production kitchen and ship hot. Step 1: Gather and organize ingredients and equipment in quantities needed to produce the number required for daily production. 2# rice = 3.5 quarts or 28 - 1/2 cup servings.</p>
<p>825428 RICE BROWN..... 2 LB, dry to ckd 014429 usda-WATER MUNICIPAL.... 2 QT</p>	<p>Assembly: Step 1: Lay out the number of full size hotel pans needed for service. If space is limited, use a speed or file rack to help with organization. Step 2: Portion 2# rice per full size hotel pan. Step 3: Pour 2 quarts hot tap water over each full size hotel pan of rice. Step 4: Cover each pan tightly with aluminum foil.</p>
	<p>Cooking: Step 1: Place rice in 350°F convection oven for 35-45 minutes or until water is absorbed. Step 2: Carefully transfer rice into 2" half pan. Cover with aluminum foil. CCP--Hold hot at 140°F or above for service.</p>
	<p>Service: Server's Tip: Do not pre-plate unless wait lines exist. May provide a variety of sides to build excitement and enhance the offer. Portion: Serve #8 scoop (3 oz by weight) or as directed in recipe. Food Based Contribution: 3 oz by weight (1/2 cup) provides 1 oz eq Grain. Allergens: none identified Shelf Life: If left over, CCP--Cool quickly on chilled parchment lined sheet pans per HACCP to internal temperature of 40°F or below. CCP--Reheat quickly per HACCP to internal temperature of 165°F for 15 seconds. Keep hot at 140°F or above or serve immediately.</p>
	<p>Production Notes: Original Recipe Yield: 28 - 1/2 cup servings = 3.5 quarts = 5.25 pounds #8 scoop (3 oz by weight) = 1.143 oz eq Grain Secondary: Serve 2 #8 scoops if 2 grains are needed. Example, offer 2 #8 scoops if serving with an unbreaded MMA like fajita chicken.</p>

*Nutrients are based upon 1 Portion Size (1/2 CUP)

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Sodexo

Calories	117 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	2.03 mg	5.29%	Calories from Total Fat
Total Fat	0.69 g	Sodium	2.03 mg	Protein	2.76 g	Iron	0.50 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	25.51 g	Vitamin A	0.00 IU	Water ¹	*67.65* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.38 g	Vitamin C	0.00 mg	Ash ¹	*0.07* g	87.06%	Calories from Carbohydrates
								9.41%	Calories from Protein

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Sodexo

850725 - ROLL DINNER 2 OZ WG ARTISAN

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: GOLD STAR

850431 ROLL ARTISAN WG 2 OZ... 1 EACH	1. THAW AT ROOM TEMPERATURE. SERVING SIZE IS 1 ROLL = 2WGR
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	160 kcal	Cholesterol	0.00 mg	Sugars	3.00 g	Calcium	80.00 mg	11.25%	Calories from Total Fat
Total Fat	2.00 g	Sodium	270.00 mg	Protein	5.00 g	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	34.00 g	Vitamin A	15.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.00 g	Vitamin C	9.00 mg	Ash ¹	*N/A* g	85.00%	Calories from Carbohydrates
								12.50%	Calories from Protein

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Sodexo

850594 - SALAD CAESAR BULK SIDE

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 52
 Size of Portion: CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

851111R DRESSING CAESAR SCRATCH...	3 CUP	1. PREPARE YOUR DRESSING FIRST USING RECIPE 851111. 2. PLACE 3.25 GALLONS (8 POUNDS) OF SHREDDED ROMAINE LETTUCE IN 2SEPARATE 4" FULL PANS HOLD AT 40°F OR BELOW UNTIL READY FOR SERVICE. JUST PRIOR TO SERVICE, ADD 2 CUPS GRATED PARMESAN AND 3 CUPS CAESAR SALAD DRESSING. TOSS THOROUGHLY UNTIL THE DRESSING IS EVENLY BLENDED. SERVING SIZE: 1 CUP
825062 LETTUCE ROMAINE.....	3 1/4 GAL	
825547 CHEESE PARMESAN GRATED.....	2 CUP	

*Nutrients are based upon 1 Portion Size (CUP)

Calories	91 kcal	Cholesterol	10.77 mg	Sugars	0.75 g	Calcium	56.90 mg	82.39%	Calories from Total Fat
Total Fat	8.35 g	Sodium	178.14 mg	Protein	2.59 g	Iron	0.58 mg	21.50%	Calories from Sat Fat
Saturated Fat	2.18 g	Carbohydrate	2.17 g	Vitamin A	5037.75 IU	Water ¹	*0.21* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.23 g	Vitamin C	2.85 mg	Ash ¹	*0.02* g	9.51%	Calories from Carbohydrates
								11.38%	Calories from Protein

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Sodexo

850714 - SALAD CHICKEN CAESAR FAJITA K8

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: PORTION

Meat/Alt: 2 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

825062 LETTUCE ROMAINE.....	1 CUP	1. CCP-- THAW CHICKEN UNDER REFRIGERATION 1-2 DAYS AHEAD OF TIME. 2. IF USING SCRATCH DRESSING, PREPARE DRESSING USING RECIPE 851111 3. Place 1 cup of chopped romaine in plastic container. Top lettuce with 2.8 oz by weight (#8 Scoop) fajita chicken.
850046 CHICKEN FAJITA STRIPS COOKED 3522-928...	1 (2.8 OZ = 2MMA)	
825547 CHEESE PARMESAN GRATED.....	1 TBSP	4. Top chicken with 1 tbsp grated parmesan cheese. Place 1.5 oz. container of dressing into container. Close container with lid. Place label on container. 5. Hold in self-service refrigerated case at 40° F. or below for same day service. Portion: Serve 1 salad. Offer 2 oz roll. Shelf Life: If leftover, do not reuse.
850359 DRESSING CAESAR CREAMY 85655.....	1 1/2 OZ	

*Nutrients are based upon 1 Portion Size (PORTION)

Calories	342 kcal	Cholesterol	101.66 mg	Sugars	0.69 g	Calcium	88.41 mg	75.67%	Calories from Total Fat
Total Fat	28.74 g	Sodium	931.19 mg	Protein	19.11 g	Iron	0.90 mg	17.26%	Calories from Sat Fat
Saturated Fat	6.56 g	Carbohydrate	5.24 g	Vitamin A	5037.25 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.21 g	Vitamin C	2.31 mg	Ash ¹	*N/A* g	6.13%	Calories from Carbohydrates
								22.37%	Calories from Protein

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Sodexo

003586 - SALAD ENT CRISPY CHICKEN K-8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: PORTION

Meat/Alt: 2 oz
 Grains: 0.5 oz
 Fruit: 0 Cup
 Vegetable: 0.75 Cup
 Milk: 0 Cup

Alternate Menu Name: CRISPY CHICKEN SALAD

850100 CHICKEN CHUNKS WHOLE GRAIN 2155..... 4 EACH	1. Reheat chicken according to manufacturer's instructions to internal temperature of 140°F. 2. Cut chicken nuggets into 4 pieces each.
825138 LETTUCE SALAD MIX..... 1 CUP	3. Place 1 cup of greens in plastic container. Top lettuce with 4 chopped chicken nuggets.
825333 CUCUMBER..... 1 OZ, pared	4. Fan 4 each cucumber slices in upper right corner of container.
825139 CARROTS MATCHSTICKS..... 1 OZ 825207 TOMATO FRESH..... 1 OZ	5. Place 1 oz diced tomatoes on left side of chicken. 6. Place 1 oz diced carrot on right side of nuggets.
850201 CHEESE CHEDDAR SHREDDED LOL 41749... 1/2 OZ	7. Sprinkle 1/2 oz by weight (1/8 cup) shredded cheddar cheese over top of salad. Close container with lid. Place label on container. 8. Hold in self-service refrigerated case at 40° F. or below for same day service. Portion: Serve 1 salad bowl. Shelf Life: If leftover, do not reuse.

*Nutrients are based upon 1 Portion Size (PORTION)

Calories	278 kcal	Cholesterol	31.00 mg	Sugars	3.88 g	Calcium	173.43 mg	51.41%	Calories from Total Fat
Total Fat	15.89 g	Sodium	512.72 mg	Protein	15.51 g	Iron	2.28 mg	16.28%	Calories from Sat Fat
Saturated Fat	5.03 g	Carbohydrate	20.05 g	Vitamin A	10503.87 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.68 g	Vitamin C	13.14 mg	Ash ¹	*N/A* g	28.83%	Calories from Carbohydrates
								22.29%	Calories from Protein

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850731 - SALAD GARDEN HEARTY:K8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 salad

Meat/Alt: 2 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.875 Cup
 Milk: 0 Cup

Alternate Menu Name: Hearty Garden Salad

825138 LETTUCE SALAD MIX.....	1 CUP
850201 CHEESE CHEDDAR SHREDDED LOL 41749...	1 OZ
825108 PEPPER GREEN BELL.....	1/8 CUP, sliced
850037 BEANS GARBANZO CANNED 74213.....	1 TBSP
825031 EGGS HARD BOILED.....	1/2 EGG, large
825333 CUCUMBER.....	2 SLICE, pared
825207 TOMATO FRESH.....	2 slice, 1/4" thick

1. To assemble:
 Step 1: Spread 1 cup (2.5 oz) salad mix evenly into container.
 Step 2: Sprinkle #16 scoop (1 oz by weight) cheese diagonally across top of salad hitting 9:00, 10:00, 11:00 and 12:00 on the imaginary clock.
 Step 3: Place 2 TBSP pepper strips and 1 TBSP beans in the opposite corner, filling the space between 3:00 to 8:00.
 Step 4: Top the peppers with the 1/2 hard boiled egg.
 Step 5: Alternately rotate 2 slices cucumber and 2 slices tomato diagonally from 2:00 to 8:00 across the middle of the salad.

2. Close container lid and place appropriate label on container.
 CCP--Hold in self-service refrigerated case at 40°F or below for service.

Portion: 1 salad
 Offer with 2 oz roll for 2 grain equivalent.
 Food Based Contribution: 1 salad provides 2 oz M/MA + 1/8 cup red/orange + 2/3 cup other totaling 7/8 cup vegetable

Shelf life: Use within 24 hours.

*Nutrients are based upon 1 Portion Size (1 salad)

Calories	188 kcal	Cholesterol	122.31 mg	Sugars	*2.77* g	Calcium	246.02 mg	56.63%	Calories from Total Fat
Total Fat	11.85 g	Sodium	297.65 mg	Protein	12.31 g	Iron	1.31 mg	32.44%	Calories from Sat Fat
Saturated Fat	6.79 g	Carbohydrate	9.03 g	Vitamin A	6123.72 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.51 g	Vitamin C	25.25 mg	Ash ¹	*N/A* g	19.18%	Calories from Carbohydrates
								26.13%	Calories from Protein

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Sodexo

850773 - SALAD GREEN TOSSED BULK SIDE

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 100
 Size of Portion: CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

825138 LETTUCE SALAD MIX.... 10 LB 825046 SPINACH FRESH..... 3 LB 825207 TOMATO FRESH..... 3 1/4 LB 825333 CUCUMBER..... 3 1/4 LB	1. PLACE 10 POUNDS OF SALAD MIX IN 4 SEPARATE 4" FULL PANS. 2. DIVIDE 3 POUNDS OF SPINACH BETWEEN THE 4 PANS AND MIX TOGETHER. 3. CUT 3.25 POUNDS OF TOMATOES INTO WEDGES, DICE OR CHERRY TOMATOES IN HALVES (OR LEAVE CHERRY TOMATOES WHOLE IF NO TIME TO SLICE) 4. CUT 3.25 POUNDS OF CUCUMBERS INTO WEDGES. (OR PURCHASE ALREADY SLICED) 5. JUST PRIOR TO SERVICE ADD TOMATOES AND CUCUMBER SLICES. 6. TOSS THOROUGHLY SERVING SIZE: 1 CUP
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*Nutrients are based upon 1 Portion Size (CUP)

Calories	16 kcal	Cholesterol	0.00 mg	Sugars	1.04 g	Calcium	33.63 mg	9.53%	Calories from Total Fat
Total Fat	0.17 g	Sodium	24.48 mg	Protein	1.23 g	Iron	0.84 mg	1.57%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	2.90 g	Vitamin A	4773.13 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.14 g	Vitamin C	10.43 mg	Ash ¹	*N/A* g	73.76%	Calories from Carbohydrates
								31.28%	Calories from Protein

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Sodexo

851068 - SALAD TACO BEEF K-5 1-320410

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 SALAD

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: COMMODITY 1-320410-20

851065R BEEF TACO FILLING 1-320410.....	1 1/2 (1 MMA)	1. PREPARE TACO FILLING ACCORDING TO RECIPE 851065. --CCP- HEAT TO MINIMUM INTERNAL TEMPERATURE OF 140°F.
825572 LETTUCE ICEBERG SHREDDED....	1 CUP	2. TO ASSEMBLE SALAD : - PLACE 1 CUP LETTUCE ON PLATE OR IN CLAM SHELL CONTAINER - TOP LETTUCE WITH 1 TBSP DICED TOMATOES - TOP TOMATOES WITH #10 SCOOP TACO FILLING. - TOP BEEF WITH 1/8 CUP (1/2 OZ) SHREDDED CHEDDAR. - IF USING CONTAINER, CLOSE LID AND PLACE LABEL ON TOP. SERVE IMMEDIATELY OR PLACE IN REFRIGERATOR AT 40°F OR BELOW UNTIL SERVICE. CCP - SERVE WITH 2 OZ TORTILLA CHIPS - OFFER SALSA AS A CONDIMENT
825207 TOMATO FRESH.....	1 TBSP, diced	
825548 CHEESE CHEDDAR SHRED.....	1/2 OZ	
850748 CHIPS TORTILLA IW 2 OZ. 31125...	1 BAG	
		PORTION : 1 EACH. SHELF LIFE : IF LEFT OVER, DO NOT REUSE. THIS IS A REIMBURSABLE MEAL = 2G + 2 MMA + 1/2 CUP VEGETABLE

*Nutrients are based upon 1 Portion Size (1 SALAD)

Calories	435	kcal	Cholesterol	33.75	mg	Sugars	*0.76*	g	Calcium	161.09	mg	51.29%	Calories from Total Fat
Total Fat	24.79	g	Sodium	486.58	mg	Protein	15.39	g	Iron	2.15	mg	10.01%	Calories from Sat Fat
Saturated Fat	4.84	g	Carbohydrate	39.50	g	Vitamin A	744.52	IU	Water ¹	*76.12*	g	0.02%	Calories from Trans Fat
Trans Fat ²	0.01	g	Dietary Fiber	1.56	g	Vitamin C	5.93	mg	Ash ¹	*0.51*	g	36.31%	Calories from Carbohydrates
												14.15%	Calories from Protein

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Sodexo

850556 - SALAD TACO VEGETARIAN K-8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 SALAD

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: TACO SALAD

825572 LETTUCE ICEBERG SHREDDED.... 1 CUP 825207 TOMATO FRESH..... 1 TBSP, diced 825754 BEAN PINTO CND LS..... 3 OZ 825548 CHEESE CHEDDAR SHRED..... 1/2 OZ 850748 CHIPS TORTILLA IW 2 OZ. 31125... 1 BAG	**RINSE AND DRAIN BEANS IN COOL RUNNING WATER BEFORE USE IN RECIPE 1. TO ASSEMBLE SALAD : - PLACE 1 CUP LETTUCE ON PLATE OR IN CLAM SHELL CONTAINER -PLACE 1 TBSP DICED TOMATOES ON TOP OF LETTUCE - TOP TOMATOES WITH#10 SCOOP OF DRAINED BEANS - TOP BEANS WITH 1/8 CUP (1/2 OZ BY WEIGHT) SHREDDED CHEDDAR. -CLOSE LID AND PLACE LABEL ON TOP. - SERVE WITH 2 OZ TORTILLA CHIPS - OFFER SALSA AS A CONDIMENT
	2. SERVE IMMEDIATELY OR REFRIGERATE AT 40°F OR BELOW UNTIL SERVICE. CCP
	PORTION : 1 EACH + 1 BAG TORTILLA CHIPS. SHELF LIFE : IF LEFT OVER, DO NOT REUSE. THIS IS A REIMBURSABLE MEAL = 2G + 2MMA + 1/2 CUP VEGETABLES

*Nutrients are based upon 1 Portion Size (1 SALAD)

Calories	413	kcal	Cholesterol	15.00	mg	Sugars	*0.39*	g	Calcium	182.74	mg	40.75%	Calories from Total Fat
Total Fat	18.68	g	Sodium	429.48	mg	Protein	12.36	g	Iron	2.10	mg	5.51%	Calories from Sat Fat
Saturated Fat	2.52	g	Carbohydrate	50.02	g	Vitamin A	536.22	IU	Water ¹	*76.12*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	5.87	g	Vitamin C	5.14	mg	Ash ¹	*0.38*	g	48.48%	Calories from Carbohydrates
												11.98%	Calories from Protein

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Sodexo

003615 - SAND BURGER ATOMIC BEEF:G612

Recipe HACCP Process: #3 Complex Food Preparation

Source: updated 12/14
 Number of Portions: 1
 Size of Portion: 1 burger

Meat/Alt: 2.5 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Atomic Burger

825307R SAUCE MAYO CHIPOTLE LIME..... 1 TBSP 850685 BEEF PATTY FLAME BROILED SMART PICK 15-320-09.... 1 CN: EA = 2 MMA 850164 BUN HAMBURGER WHEAT GIULIANO'S 30700..... 1 CN: EACH = 2 G 850226 CHEESE AMERICAN SLICED YELLOW LOL 46255..... 1 SLICE .5MMA	1. PREPARE CHIPOTLE LIME MAYONNAISE ACCORDING TO RECIPE. PLACE MAYONNAISE IN SQUEEZE BOTTLE.
825051 PEPPER JALAPENO SLICED CND..... 1 TBSP,drnd	2. CCP-- BAKE HAMBURGER PATTIES ON LINED SHEET PAN UNTIL MINIMUM INTERNAL TEMPERATURE IS 140 DEGREES F. OR ABOVE (FOR 15 SECONDS).
	3. SQUEEZE 1 TBSP CHIPOTLE LIME MAYO ON HEEL OF BUN. TOP WITH: 1 HAMBURGER PATTY 1 SLICE AMERICAN CHEESE 1 TBSP JALAPENOS CLOSE SANDWICH WITH CROWN OF BUN. ASSEMBLE IN BULK IF POSSIBLE. WRAP IN 5X1 FOIL WRAP IF ITEM IS TO BE SATELLITED OR PLACED IN A SANDWICH SLIDE FOR SERVICE.
	PORTION SIZE: SERVE 1 SANDWICH SHELF LIFE: IF LEFT OVER, DO NOT REUSE.

*Nutrients are based upon 1 Portion Size (1 burger)

Calories	397 kcal	Cholesterol	52.50 mg	Sugars	*4.51* g	Calcium	95.41 mg	53.87%	Calories from Total Fat
Total Fat	23.79 g	Sodium	798.49 mg	Protein	16.54 g	Iron	2.21 mg	21.17%	Calories from Sat Fat
Saturated Fat	9.35 g	Carbohydrate	30.34 g	Vitamin A	244.60 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.38 g	Vitamin C	2.03 mg	Ash ¹	*N/A* g	30.54%	Calories from Carbohydrates
								16.64%	Calories from Protein

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Sodexo

003614 - SAND BURGER MSHRM BEEF:G612

Recipe HACCP Process: #3 Complex Food Preparation

Source: rev 1/13
 Number of Portions: 1
 Size of Portion: 1 burger

Meat/Alt: 2.25 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Mushroom Lover Burger

825534R SAUCE MAYO PARMESAN..... 1/2 TBSP 825538R MUSHROOMS ROASTED..... 1 tbsp 850685 BEEF PATTY FLAME BROILED SMART PICK 15-320-09.... 1 CN: EA = 2 MMA 850164 BUN HAMBURGER WHEAT GIULIANO'S 30700..... 1 CN: EACH = 2 G	1. Prepare sauce according to recipe. CCP--Hold refrigerated at 40°F or below for use in recipe. 2. Prepare mushrooms according to recipe. CCP--Hold hot at 140°F or above for use in recipe. 3. CCP--Bake beef in a single-layer on parchment lined sheet pan in a 350°F standard (conventional) oven for 18 minutes or until minimum internal temperature is 140°F or above for 15 seconds. CCP--Hold hot at 140°F or above for use in recipe.
825545 CHEESE MOZZARELLA SHRED..... 1/4 OZ	4. To build burger: -Spread 1/2 TBSP sauce on heel of each bun -Top sauce with 1 beef patty -Top beef patty with 1 TBSP (1/4 oz) mozzarella cheese -Top mozzarella cheese with 1 TBSP mushrooms -Close sandwich with crown of bun 5. BUILT-TO-ORDER: -Serve immediately. BULK: -Assemble and display in 2" serving pan. -Cover with plastic wrap and CCP--hold sandwich hot at 140°F or above for service. SATELITE OR SANDWICH SLIDE: -Assemble and wrap in 5x1 foil wrap. CCP--Hold sandwich hot at 140°F or above for service. Portion: Serve 1 burger Food Based Contribution: 1 burger provides 2.25 oz M/MA + 2 oz eqgrain Shelf life: If leftover, do not reuse.

*Nutrients are based upon 1 Portion Size (1 burger)

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Sodexo

Calories	365 kcal	Cholesterol	43.91 mg	Sugars	*4.00* g	Calcium	74.13 mg	52.37%	Calories from Total Fat
Total Fat	21.24 g	Sodium	482.35 mg	Protein	16.19 g	Iron	2.25 mg	19.09%	Calories from Sat Fat
Saturated Fat	7.74 g	Carbohydrate	28.59 g	Vitamin A	104.88 IU	Water ¹	*9.32* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.18 g	Vitamin C	0.41 mg	Ash ¹	*0.05* g	31.33%	Calories from Carbohydrates
								17.74%	Calories from Protein

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Sodexo

850601 - SAND COLD AMERICAN SUB GS

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: HAM TURKEY CHEESE SUB WW
 FREUND/GOLDSTAR

850178 ROLL HOAGIE 51% 5"..... 1 EACH 850689 TURKEY OVEN ROASTED SLICES NATURAL 2318-12... 2 SLICE .74 OZ 850567 TURKEY HAM SLICED NATURAL 2568-21..... 1 SLICE 850655 CHEESE CHEDDAR SLICED RF LOL 44224..... 1 SLICE .5MMA	<p>1. To build sandwich:</p> <ul style="list-style-type: none"> -Place 2 slices turkey onto open french roll. -Place 1 slice of ham onto turkey. - Top meat with 1 slice of cheese. - Close french roll. <p>2. Cut sandwich in half on diagonal. Serve immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service.</p> <p>Portion: Serve 1 sandwich.</p> <p>Shelf Life: If leftover, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	256 kcal	Cholesterol	33.99 mg	Sugars	3.00 g	Calcium	400.50 mg	24.69%	Calories from Total Fat
Total Fat	7.01 g	Sodium	640.38 mg	Protein	20.12 g	Iron	2.01 mg	8.80%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	29.50 g	Vitamin A	516.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	12.00 mg	Ash ¹	*2.00* g	46.18%	Calories from Carbohydrates
								31.50%	Calories from Protein

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850326 - SAND COLD HAM & CHEESE GIULIAN

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: **TURKEY HAM &CHEESE SAND
 GIULIANO'S**

850604 BREAD WHOLE WHEAT GIULIANO'S 30727... 2 SLICE 850567 TURKEY HAM SLICED NATURAL 2568-21..... 2 SLICE 850655 CHEESE CHEDDAR SLICED RF LOL 44224..... 2 SLICE .5MMA	<p>1. To build sandwich:</p> <ul style="list-style-type: none"> - Place 2 slices ham on one slice of bread. - Top ham with 2 slices of cheese. - Top ham with 2nd slice of bread. <p>2. Cut sandwich in half on diagonal. Serve sandwich immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service.</p> <p>Portion: Serve 1 sandwich.</p> <p>Shelf Life: If leftover, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	270 kcal	Cholesterol	32.50 mg	Sugars	4.00 g	Calcium	761.00 mg	35.00%	Calories from Total Fat
Total Fat	10.50 g	Sodium	675.00 mg	Protein	16.00 g	Iron	2.22 mg	16.67%	Calories from Sat Fat
Saturated Fat	5.00 g	Carbohydrate	27.00 g	Vitamin A	1022.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	2.40 mg	Ash ¹	*4.00* g	40.00%	Calories from Carbohydrates
								23.70%	Calories from Protein

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Sodexo

850597 - SAND COLD TURKEY & CHDR SUB GS

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Roasted Turkey Sandwich
 FREUND/GOLDSTAR

850178 ROLL HOAGIE 51% 5"..... 1 EACH 850689 TURKEY OVEN ROASTED SLICES NATURAL 2318-12... 2 SLICE .74 OZ 850655 CHEESE CHEDDAR SLICED RF LOL 44224..... 2 SLICE .5MMA	1. To build sandwich: - Place 2 slices turkey into open sandwich roll. - Top turkey with 2 slices of cheese. - Close sandwich roll. 2. Cut sandwich in half on diagonal. Serve immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service. Portion: Serve 1 sandwich. Each sandwich provides 2 meat/meat alternate and 2 grains (whole grain). Shelf Life: If leftover, do not reuse.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	281 kcal	Cholesterol	37.74 mg	Sugars	3.00 g	Calcium	761.00 mg	31.31%	Calories from Total Fat
Total Fat	9.76 g	Sodium	632.88 mg	Protein	21.12 g	Iron	2.22 mg	14.44%	Calories from Sat Fat
Saturated Fat	4.50 g	Carbohydrate	29.00 g	Vitamin A	1017.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	12.00 mg	Ash ¹	*4.00* g	41.35%	Calories from Carbohydrates
								30.12%	Calories from Protein

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Sodexo

850340 - SAND COLD TURKEY & CHEESE GIUL

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Roasted Turkey Sandwich
 GIULIANO'S

850604 BREAD WHOLE WHEAT GIULIANO'S 30727.....	2 SLICE	
850689 TURKEY OVEN ROASTED SLICES NATURAL 2318-12...	2 SLICE .74 OZ	1. To build sandwich:
850655 CHEESE CHEDDAR SLICED RF LOL 44224.....	2 SLICE .5MMA	- Place 2 slices turkey on one slice of bread.
		- Top turkey with 2 slices of cheese.
		- Top cheese with 2nd slice of bread.
		2. Cut sandwich in half on diagonal. Serve immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service.
		Portion: Serve 1 sandwich. Each sandwich provides 2 meat/meat alternate and 2 grains (whole grain).
		Shelf Life: If leftover, do not reuse.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	271 kcal	Cholesterol	37.74 mg	Sugars	4.00 g	Calcium	761.00 mg	32.47%	Calories from Total Fat
Total Fat	9.76 g	Sodium	682.88 mg	Protein	20.12 g	Iron	2.22 mg	14.97%	Calories from Sat Fat
Saturated Fat	4.50 g	Carbohydrate	26.00 g	Vitamin A	1022.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	2.40 mg	Ash ¹	*4.00* g	38.44%	Calories from Carbohydrates
								29.75%	Calories from Protein

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Sodexo

001242 - SAND HOT GRILLED CHEESE WW2MMA

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 sandwich

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: 2 MEAT/MEAT ALTERNATE
 POSH BAKERY

850162 BREAD WHOLE WHEAT POSH..... 2 SLICE	Toasted cheese sandwich
850204 CHEESE AMERICAN YELLOW SLICED USDA.... 4 SLICE .5 OZ CN .5MMA	1. Spray sheet pans with pan spray (not listed). • Line sheet pan with bread. • Top bread with 4 slices (2 oz) cheese. NOTE: Be sure to stagger slices of cheese on bread or the cheese will not melt. • Close sandwich with second slice of bread. • Spray tops of sandwiches with pan spray (not listed). NOTE: For best quality, batch cook sandwiches within 15 minutes of service. OVEN METHOD: CCP-- Bake in 350°F standard (conventional) oven for 5 minutes or until cheese is melted and bread is golden brown with internal temperature of 140°F or above. CCP--Hold hot at 140°F or above for service. FLAT TOP METHOD: Grill on 350°F flat top on each side until until golden brown and cheese is melted with minimum internal temperature is 140°F or above. CCP--Hold hot at 140° F. or above for service. 2. Serve immediately. Portion: Serve 1 sandwich. Food Based Contribution: 1 sandwich provides 2 oz M/MA + 2 servings of creditable grain Shelf Life: If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories	363 kcal	Cholesterol	50.62 mg	Sugars	*N/A* g	Calcium	303.74 mg	47.70%	Calories from Total Fat
Total Fat	19.22 g	Sodium	866.99 mg	Protein	16.12 g	Iron	1.44 mg	25.12%	Calories from Sat Fat
Saturated Fat	10.12 g	Carbohydrate	30.05 g	Vitamin A	607.49 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	33.14%	Calories from Carbohydrates
								17.78%	Calories from Protein

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Sodexo

826653 - SAUCE SRIRACHA

Recipe HACCP Process: #1 No Cook

Source: rev 3/15
 Number of Portions: 24
 Size of Portion: 1/8 cup

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Sriracha Sauce

825262 SAUCE SRIRACHA....	3 CUP	1. Street Eat-Chicken: Serve from squeeze bottle. CCP--Hold refrigerated at 40°F or below for service or use in recipe. Portion: Serve 2 TBSP or as directed in recipe. Food Based Contribution: not creditable Shelf life: Use within 24 to 48 hours.
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*Nutrients are based upon 1 Portion Size (1/8 cup)

Calories	42 kcal	Cholesterol	0.14 mg	Sugars	8.26 g	Calcium	6.80 mg	3.78%	Calories from Total Fat
Total Fat	0.18 g	Sodium	1034.76 mg	Protein	0.74 g	Iron	0.32 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	9.39 g	Vitamin A	956.80 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.89 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	89.08%	Calories from Carbohydrates
								7.06%	Calories from Protein

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Sodexo

001275 - SAUCE,TACO,MILD

Recipe HACCP Process:

Source:
 Number of Portions: 1.0000
 Size of Portion: OZ

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

900913 JUICE, APPLE 4 OZ CUP...	1 FL OZ
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*Nutrients are based upon 1 Portion Size (OZ)

Calories	15 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	1.79 mg	1.86%	Calories from Total Fat
Total Fat	0.03 g	Sodium	2.09 mg	Protein	0.03 g	Iron	0.08 mg	0.37%	Calories from Sat Fat
Saturated Fat	0.01 g	Carbohydrate	3.53 g	Vitamin A	11.36 IU	Water ¹	*N/A* g	*N/A**%	Calories from Trans Fat
Trans Fat ²	*N/A* g	Dietary Fiber	0.03 g	Vitamin C	0.18 mg	Ash ¹	*N/A* g	97.32%	Calories from Carbohydrates
								0.74%	Calories from Protein

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Sodexo

850527 - SPICY CHICKEN SAND 70314 GIUL

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1 sandwich

Meat/Alt: 2 oz
 Grains: 3 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: SPICY CHICKEN PATTY WW
 GIULIANO'S

2nd Alternate Menu Name: GRADES 6-8 & 9-12

		<i>Breaded chicken patty on a whole wheat bun</i>
850360 CHICKEN PATTY HOT N SPICY WG 70314-928...	1 EACH 3.53 OZ	1. CCP--Bake chicken according to manufacturer's instructions until golden brown and minimum internal temperature is 140°F or above for 15 seconds.
850164 BUN HAMBURGER WHEAT GIULIANO'S 30700...	1 EACH	2. Place 1 chicken patty on heel of each bun.
		3. Close sandwich with crown of bun. CCP--Hold hot at 140° F. or above for service.
		NOTE: If preparing off site - send items separately, in bulk, and highly recommended that chicken patties get cooked, and assemble at site. CCP--Hold hot at 140° F. or above for service. Wrap in 5 x 1 foil wrap if item is to be satelited or placed in a sandwich slide for service.
		Portion: Serve 1 sandwich Food Based Contribution: 1 chicken patty and 1 bun provides 2 M/MA + 3 servings of creditable grains
		Shelf Life: If left over, do not reuse.

*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories	410 kcal	Cholesterol	25.00 mg	Sugars	5.00 g	Calcium	60.00 mg	38.41%	Calories from Total Fat
Total Fat	17.50 g	Sodium	680.00 mg	Protein	19.00 g	Iron	3.78 mg	7.68%	Calories from Sat Fat
Saturated Fat	3.50 g	Carbohydrate	44.00 g	Vitamin A	120.00 IU	Water ¹	*N/A*	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A*	42.93%	Calories from Carbohydrates
								18.54%	Calories from Protein

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Sodexo

003587 - TACO BEEF SOFT (2) WG

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 2 EACH

Alternate Menu Name: SOFT TACOS

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850048 BEEF TACO FILLING 32412-328..... 1 SERVING 1.5 MMA	1. PREPARE TACO FILLING ACCORDING TO MANUFACTURER.
850035 TORTILLA HEARTY GRAINS 6" FLOUR 28465... 2 EACH 850201 CHEESE CHEDDAR SHREDDED LOL 41749..... 1/2 OZ	2. AT SERVICE, DIVIDE BELOW SCOOPS BETWEEN TWO TACOS #16 SCOOP (1.8 OZ BY WEIGHT) TACO FILLING. 1/8 CUP (1/2 OZ) SHREDDED CHEDDAR. NOTE: create local recipe to include 2 TBSP shredded lettuce and 1-1/2 tsp diced tomatoes, or provide shredded lettuce and tomatoes on condiment bar. 3. SERVE IMMEDIATELY. PORTION : SERVE 2 TACOS. SHELF LIFE : IF LEFT OVER, DO NOT REUSE

*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	333 kcal	Cholesterol	33.75 mg	Sugars	*0.00* g	Calcium	235.00 mg	37.22%	Calories from Total Fat
Total Fat	13.75 g	Sodium	747.50 mg	Protein	19.25 g	Iron	2.79 mg	15.90%	Calories from Sat Fat
Saturated Fat	5.87 g	Carbohydrate	32.75 g	Vitamin A	375.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	39.40%	Calories from Carbohydrates
								23.16%	Calories from Protein

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Sodexo

851114 - TACO BEEF SOFT 1-320410

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 53
 Size of Portion: 2 TACOS

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: Commodity 1-320410-20

850652 TORTILLA ULTRA GRAIN 6" FLOUR 33822.....	106 EACH	LEAVE TORTILLAS IN THE BAG AND PLACE IN THE WARMER PRIOR TO PREPARING TACO MEAT
825016 ONION YELLOW.....	2 CUP, chopped	DIRECTIONS FOR HEATING BEEF CRUMBLE: 1. SAUTE ONION IN OIL 2. PLACE BEEF CRUMBLE IN A 4 INCH DEEP FULL SIZE HOTEL PAN. STIR N SAUTED ONIONS. 3. MIX GARLIC POWDER, ONION POWDER, AND TACO SEASONING WITH WATER. POUR OVER BEEF CRUBLE AND MIX. 4. PLACE IN 350°F OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 140°F OR ABOVE. (CCP) REMOVE FROM OVEN. (CCP) 5. RECORD TIME AND TEMPERATURE ON PRODUCTION RECORD. (CCP)
850522 OIL CANOLA 58500.....	3 TBSP	
850631 BEEF CRUMBLES SEASONED 1-320410-20....	5 LB	
825396 SPICE GARLIC POWDER.....	1 TBSP	
825315 SPICE ONION POWDER.....	1 TBSP	
850589 TACO SEASONING.....	3 TBSP	
825345 WATER MUNICIPAL.....	1 CUP, cold tap	
850201 CHEESE CHEDDAR SHREDDED LOL 41749...	1 LB + 11 OZ	6. AT SERVICE, DIVIDE BELOW SCOOPS BETWEEN TWO TACOS (TORTILLAS) ONE #10 SCOOP TACO FILLING. 1/8 CUP (1/2 OZ) SHREDDED CHEDDAR. NOTE: create local recipe to include 2 TBSP shredded lettuce and 1-1/2 tsp diced tomatoes, or provide shredded lettuce and tomatoes on condiment bar. 7. SERVE IMMEDIATELY. PORTION : SERVE 2 TACOS. SHELF LIFE : IF LEFT OVER, DO NOT REUSE

*Nutrients are based upon 1 Portion Size (2 TACOS)

Calories	324 kcal	Cholesterol	34.15 mg	Sugars	2.37 g	Calcium	226.43 mg	43.65%	Calories from Total Fat
Total Fat	15.74 g	Sodium	496.42 mg	Protein	16.57 g	Iron	2.44 mg	17.71%	Calories from Sat Fat
Saturated Fat	6.38 g	Carbohydrate	29.78 g	Vitamin A	372.44 IU	Water ¹	*N/A* g	0.02%	Calories from Trans Fat
Trans Fat ²	0.01 g	Dietary Fiber	2.27 g	Vitamin C	0.80 mg	Ash ¹	*0.13* g	36.71%	Calories from Carbohydrates
								20.43%	Calories from Protein

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851003 - TACO CHICKEN SHRED CORN double

Source: REGIONAL
 Number of Portions: 36
 Size of Portion: 1 Double Taco

Alternate Menu Name: CHICKEN STREET TACO

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

	<p>PREPARE BOATS: 1. PLACE 16 TWO POUND BOATS ON A SHEET PAN. STACK ANOTHER SHEET PAN ON TOP AND PLACE 16 MORE BOATS. KEEP DOING THIS UNTIL YOU HAVE ENOUGH TRAYS FOR THE NUMBER OF SERVINGS YOU PLAN TO MAKE.</p>
<p>850665 CHICKEN PULLED & DICED (SHREDDED) 25560-928.... 5 LB 850380 LIME JUICE..... 1 CUP 850589 TACO SEASONING..... 1 TBSP 825396 SPICE GARLIC POWDER..... 1 TSP 850791 TORTILLA CORN 6" 160020..... 72 EACH</p>	<p>PREPARATION OF SHREDDED CHICKEN: 1. LINE A 6 INCH DEEP HOTEL PAN WITH AN OVEN BAG. PLACE 5 POUNDS OF SHREDDED CHICKEN IN THE PAN. 2. ADD LIME JUICE, TACO SEASONING AND GARLIC POWDER. MIX WELL. 3. CLOSE THE BAG AROUND THE CHICKEN SO THE CHICKEN WILL STEAM AND NOT DRY OUT. 4. PLACE THE CHICKEN IN A 300°F OVEN AND HEAT FOR ABOUT 45 MINUTES OR UNTIL THE CHICKEN IS 145°F OR ABOVE. (CCP) 5. RECORD THE TEMPERATURE ON THE PRODUCTION RECORD AND PLACE IN THE HOT HOLDING CABINET. HOLD AT 140°F OR ABOVE.</p>
	<p>HEAT THE CORN TORTILLAS: 1. TURN YOUR OVEN TO 500° F 2. PUT A PAN LINER ON A SHEET PAN. SPRAY WITH VEGETABLE SPRAY. LAY 15-16 TORTILLAS ON THE PAN. SPRAY WITH VEGETABLE SPRAY. PUT A PAN LINER ON TOP OF THE TORTILLAS AND SPRAY WITH VEGETABLE SPRAY. PUT ANOTHER LAYER OF TORTILLAS ON AND AGAIN SPRAY WITH VEGETABLE SPRAY. MAKE A THIRD LAYER. PAPER, SPRAY, TORTILLAS, SPRAY. 3. PUT THEM IN THE OVEN AND HEAT FOR ABOUT 2 MINUTES. 4. TRANSFER THE TORTILLAS TO A HOTEL PAN AND KEEP COVERED. KEEP MAKING TRAYS OF TORTILLAS UNTIL YOU HAVE MADE ENOUGH.</p>

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Sodexo

	<p>ASSEMBLE TACOS:</p> <ol style="list-style-type: none"> 1. MAKE SURE THE CHICKEN IS ALL SHREDDED = NO BIG PIECES. EASY WAY TO DO THIS IS PUT ON CUT GLOVES AND COVER WITH FOOD GLOVES ON TOP. THEN PUT YOUR HANDS IN THE CHICKEN AND SHRED THE BIG CHUNKS UP. 2. LAY CORN TORTILLAS OUT ON TABLE, TWO PER STACK FOR A DOUBLE TACO. USE A #12 SCOOP OF CHICKEN PER DOUBLE TORTILLA. 3. SERVE IMMEDIATELY OR PLACE IN HOT HOLDING CABINET AND HOLD AT 140°F OR ABOVE UNTIL SERVICE FOR MINIMAL AMOUNT OF TIME. (CCP) CORN TORTILLAS MAYBREAK IF HELD FOR TOO LONG. <p>*NOTE: YOU MAY OFFER CILANTRO & ONIONS AS A GARNISH</p> <p>SERVICE: SERVE 1 DOUBLE TACO PER STUDENT</p> <p>1 DOUBLE TACO = 2MMA + 2.25 GRAIN EQUIVALENTS</p> <p>DISCARD ALL LEFTOVERS</p>
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*Nutrients are based upon 1 Portion Size (1 Double Taco)

Calories	228 kcal	Cholesterol	44.44 mg	Sugars	*0.03* g	Calcium	41.22 mg	22.63%	Calories from Total Fat
Total Fat	5.74 g	Sodium	153.93 mg	Protein	16.88 g	Iron	1.33 mg	4.39%	Calories from Sat Fat
Saturated Fat	1.11 g	Carbohydrate	27.61 g	Vitamin A	102.07 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.06 g	Vitamin C	2.64 mg	Ash ¹	*0.06* g	48.42%	Calories from Carbohydrates
								29.61%	Calories from Protein

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Sodexo

850567 - TACO CHICKEN SOFT (2) WG

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 2 EACH

Meat/Alt: 2 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

Alternate Menu Name: SOFT TACOS

850046 CHICKEN FAJITA STRIPS COOKED 3522-928... 1 (2.1 OZ = 1.5 MMA) 850652 TORTILLA ULTRA GRAIN 6" FLOUR 33822..... 2 EACH	1. CCP: HEAT CHICKEN IN 350° F OVEN TO 165° F ON SHEET PAN OR HOTEL PAN
825548 CHEESE CHEDDAR SHRED..... 1/2 OZ	2. AT SERVICE, DIVIDE BELOW SCOOPS BETWEEN TWO TACOS #12 SCOOP (2.1 OZ BY WEIGHT) CHICKEN. 1/8 CUP (1/2 OZ) SHREDDED CHEDDAR. NOTE: create local recipe to include 2 TBSP shredded lettuce and 1-1/2 tsp diced tomatoes, or provide shredded lettuce and tomatoes on condiment bar. 3. SERVE IMMEDIATELY.
	PORTION : SERVE 2 TACOS. SHELF LIFE : IF LEFT OVER, DO NOT REUSE.

*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	326	kcal	Cholesterol	71.00	mg	Sugars	2.00	g	Calcium	220.00	mg	39.76%	Calories from Total Fat
Total Fat	14.40	g	Sodium	571.00	mg	Protein	20.70	g	Iron	1.69	mg	13.53%	Calories from Sat Fat
Saturated Fat	4.90	g	Carbohydrate	29.40	g	Vitamin A	160.00	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	2.00	g	Vitamin C	0.00	mg	Ash ¹	*N/A*	g	36.07%	Calories from Carbohydrates
												25.40%	Calories from Protein

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Sodexo

850932 - TOMATO & CUCUMBER SALAD

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 14
 Size of Portion: 1/2 cup

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: Tomato & Cucumber Salad

	<p>Although this dressing does not contain any allergens, it is made in a facility that uses tree nuts, wheat, soy, milk, eggs, fish and peanuts.</p> <p>1. Combine 1 quart (1# + 2 oz) cucumber, 3 cups (1# + 3 oz) tomatoes, 1/4 cup basil, 1 tsp pepper and 1 TBSP garlic powder with 1/4 cup dressing in 2" half pan. Mix well. CCP--Hold refrigerated at 40°F or below for service.</p> <p><i>If you do not have access to fresh basil then use 1 TBSP of dried basil instead.</i></p> <p>Portion: 4 oz spoodle (2.9 oz) or as directed in recipe. Food Based Contribution: 1/2 cup (2.9 oz) provides 1/8 cup red/orange + 1/4 cup other totaling 1/2 cup vegetable.</p> <p>Shelf life: Use within 24 hours.</p> <p>Original Recipe Yield: 14 - 1/2 cup servings = 1.75 quarts = 2.563 pounds 4 oz spoodle (2.9 oz) = 0.214 cup red/orange + 0.285 cup other totaling 0.5 cup vegetable</p>
<p>825333 CUCUMBER..... 4 CUP, pared, diced-1/4"</p> <p>825207 TOMATO FRESH..... 3 CUP, diced</p> <p>825408 HERB BASIL..... 1/4 CUP, chopped</p> <p>825318 SPICE PEPPER BLACK..... 1 TSP, ground</p> <p>825396 SPICE GARLIC POWDER..... 1 TBSP</p> <p>850610 DRESSING BALSAMIC ORGANIC 220209... 1/4 CUP</p>	

*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	26 kcal	Cholesterol	0.00 mg	Sugars	2.43 g	Calcium	14.08 mg	34.49%	Calories from Total Fat
Total Fat	1.01 g	Sodium	42.14 mg	Protein	0.84 g	Iron	0.32 mg	1.15%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	4.42 g	Vitamin A	509.10 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.98 g	Vitamin C	8.22 mg	Ash ¹	*N/A* g	66.73%	Calories from Carbohydrates
								12.69%	Calories from Protein

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Sodexo

850074 - TOMATOES, CHERRY

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 2
 Size of Portion: HALF CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: 6 CHERRY TOMATOES 1/2CUP

825690 TOMATO CHERRY...	1 CUP, whole	SERVING: 1/2 CUP
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*Nutrients are based upon 1 Portion Size (HALF CUP)

Calories	13	kcal	Cholesterol	0.00	mg	Sugars	1.84	g	Calcium	7.37	mg	10.00%	Calories from Total Fat
Total Fat	0.15	g	Sodium	3.69	mg	Protein	0.65	g	Iron	0.20	mg	1.50%	Calories from Sat Fat
Saturated Fat	0.02	g	Carbohydrate	2.87	g	Vitamin A	613.99	IU	Water ¹	*N/A*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	0.88	g	Vitamin C	10.10	mg	Ash ¹	*N/A*	g	86.44%	Calories from Carbohydrates
												19.56%	Calories from Protein

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Sodexo

850500 - ULTIMATE BREAKFAST ROUND IW

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz
 Grains: 2 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850246 ULTIMATE BREAKFAST ROUND IW 8733... 1 EACH 2.2 OZ ROUND=2G	1. FOR INDIVIDUALLY WRAPPED (IW) PRODUCT THAW IN REFRIGERATOR. SERVE AS IS OR PLACE IN WARMER TO WARM. SERVING SIZE IS 1 UBR. 1 UBR = 2.2 OZ = 2 GRAINS WGR Produced in a nut free facility.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	270 kcal	Cholesterol	5.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	26.67%	Calories from Total Fat
Total Fat	8.00 g	Sodium	190.00 mg	Protein	5.00 g	Iron	0.00 mg	10.00%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	44.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	65.19%	Calories from Carbohydrates
								7.41%	Calories from Protein

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Sodexo

850456 - VEGGIES ORIENTAL BLEND 1107

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

850304 ORIENTAL BLEND 1107.... 1/2 CUP	18.75 1/2 CUP SERVINGS PER 20 LB CASE- FOOD BUYING GUIDE
SERVING SIZE: 1/2 CUP = 1/2 CUP VEG OTHER	

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	17 kcal	Cholesterol	0.00 mg	Sugars	*N/A* g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	3.33 mg	Protein	0.67 g	Iron	0.48 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	3.33 g	Vitamin A	200.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.33 g	Vitamin C	10.00 mg	Ash ¹	*N/A* g	80.00%	Calories from Carbohydrates
								16.00%	Calories from Protein

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Sodexo

850857 - WAFFLES WG SQUARE 2.25 GRAIN

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: 2 EACH

Meat/Alt: 0 oz
 Grains: 2.25 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850499 WAFFLE WG 43577...	2 WAFFLE 1.39oz	<p>1. CCP--Bake waffles according to manufacturer's instructions to minimum internal temperature of 140° F. or above (for 15 seconds). CCP--Hold hot (140° F. or above) for service.</p> <p>Portion: Serve 2 waffles. Each waffle is 1.39 oz.</p> <p>2 WAFFLES = 2.25 GRAIN EQUIVALENT</p> <p>Shelf Life: If left over, do not reuse.</p>
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*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	200 kcal	Cholesterol	4.99 mg	Sugars	3.99 g	Calcium	99.76 mg	27.00%	Calories from Total Fat
Total Fat	5.99 g	Sodium	488.83 mg	Protein	4.99 g	Iron	3.59 mg	4.50%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	31.92 g	Vitamin A	19.95 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.99 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	64.00%	Calories from Carbohydrates
								10.00%	Calories from Protein

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Sodexo

850605 - WRAP CHICKEN RANCH K-8

Recipe HACCP Process: #3 Complex Food Preparation

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: WRAP

Meat/Alt: 2.5 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0.25 Cup
 Milk: 0 Cup

850046 CHICKEN FAJITA STRIPS COOKED 3522-928..... 1 (2.8 OZ = 2MMA) 850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824..... 1 EACH 825062 LETTUCE ROMAINE..... 1/2 CUP 850326 DRESSING RANCH LIGHT GALLON 13449-HVR.... 1 TABLESPOON 825548 CHEESE CHEDDAR SHRED..... 1/2 OZ	NOTE: CCP-- KEEP INGREDIENTS REFRIGERATED AT INTERNAL TEMPERATURE OF 40 DEGREES F. OR BELOW FOR USE. 1. TO BUILD WRAP: - ARRANGE 1/2 CUP OF CHOPPED ROMAINE DOWN CENTER OF WRAP, LEAVING A 1" BORDER AROUND EDGE. - TOP LETTUCE WITH #6 SCOOP (2.8 OZ BY WEIGHT) SLICED CHICKEN - TOP CHICKEN WITH 1/2 OZ BY WEIGHT OF SHREDDED CHEESE - DRIZZLE 1 TBSP DRESSING OVER CHEESE ROLL WRAP UP "BURRITO STYLE" ENDING WITH SEAM SIDE DOWN. CUT WRAP IN HALF ON BIAS. 2. SERVE IMMEDIATELY. CCP-- OR, WRAP AND HOLD IN SELF-SERVICE REFRIGERATED CASE AT 40 DEGREES F. OR BELOW FOR SAME DAY SERVICE.
	PORTION SIZE: SERVE 1 WRAP FOOD BASED CONTRIBUTION: 1.75 GRAINS + 2.5 MMA + 1/4 CUP DARK GREEN VEG SHELF LIFE: IF LEFT OVER, DO NOT REUSE.

*Nutrients are based upon 1 Portion Size (WRAP)

Calories	356 kcal	Cholesterol	92.17 mg	Sugars	*2.34* g	Calcium	209.54 mg	42.62%	Calories from Total Fat
Total Fat	16.87 g	Sodium	785.31 mg	Protein	22.79 g	Iron	2.06 mg	14.22%	Calories from Sat Fat
Saturated Fat	5.63 g	Carbohydrate	29.32 g	Vitamin A	2678.63 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.61 g	Vitamin C	1.16 mg	Ash ¹	*N/A* g	32.92%	Calories from Carbohydrates
								25.59%	Calories from Protein

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850959 - WRAP SOUTHWEST:K8

Recipe HACCP Process: #2 Same Day Service

Source: REGIONAL
 Number of Portions: 26
 Size of Portion: WRAP

Meat/Alt: 2 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: TESTING 4 SCOOP SIZE

850949R FILLING MEXICAN CHICKEN..... 1 BATCH 850642R SAUCE MAYO CHIPOTLE LIME..... 26 TBSP 825846R SALAD MIX..... 13 CUP 850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824... 26 EACH	<p>Preparation: NOTE: Keep ingredients refrigerated at internal temperature of 40°F for use in recipe. Step 1: Prepare chicken filling according to recipe. CCP--Cool quickly (per HACCP) to internal temperature of 40°F or below for use in recipe. Step 2: Gather and organize all ingredients in quantities needed to produce the number required for daily production. Step 3: Prepare chipotle lime mayo sauce and salad mix according to recipes. Toss salad mix with chipotle lime mayo sauce.</p>
825548 CHEESE CHEDDAR SHRED..... 13 OZ 825751 BEAN BLACK CND LS..... 3 1/4 CUP 825207 TOMATO FRESH..... 3 1/4 CUP, diced 850375 OLIVES BLACK SLICED 83246000067..... 3 1/4 CUP 825651 FILM WRAP PERFORATED 12"x12"..... 26 SHEET 12"x12"	<p>Assembly: Step 1: Lay out tortillas into an assembly line format for the total number of wraps you are preparing. Step 2: With gloved hands, place the following filling ingredients in the center of the tortilla, spreading filling into a rectangle shape. #16 scoop taco filling 2 TBSP (0.5 oz) cheese 2 TBSP beans 2 TBSP tomato 2 TBSP olives 1/2 cup dressing mixed salad mix Step 3: To fold wrap (refer to build card): a. Gently fold tortilla sides in over a few inches of the filling using your fingertips. b. While still holding the sides, pull the bottom edge of tortilla over the top of the filling. c. Place your hands over the top of the wrap and pull fingertips back toward yourself to tighten the filling in the newly formed pocket. d. Roll filling up to the top edge of the tortilla to finish the wrap. Properly formed wrap should be tight and firm with no cracks or visible filling. e. When ready for service, straight cut through the center to form two equal halves.</p>

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	<p>Service: BUILT-TO-ORDER: -Assemble and serve immediately. -Properly displayed wrap should clearly show ingredients to customer.</p> <p>FAST TAKES (refer to build card): Step 1: On a clean work surface, place a 12"x12" sheet of plastic film with points out in a diamond shape. Place the cut wrap with the halves stacked in center of the film and prepare to wrap. Step 2: Begin by folding the top point down toward you across the wrap to the bottom of the wrap. Step 3: Smooth out the side of the film, making sure it is folded tight and firm. Step 4: Bring first one, and then the other, side point of film across the center of the wrap to the opposite side. Pull firmly as you do this to ensure a tight seal. Step 5: To complete the wrapping, pull the remaining bottom point up away from you across the wrap, and seal it tightly. Be sure that gathered film is on the bottom when labeling. Step 6: Turn the wrap on its side and position the label on the smooth top side of the wrap. Offset the placement so that the identifying name runs parallel to the cut side. Use only approved Fast Takes labels for displaying. Properly displayed wrap should clearly show ingredients to customer. CCP--Hold wraps refrigerated at 40°F or below for service.</p>
	<p>Portion: Serve 2 halves (1 full wrap) Food Based Contribution: 1 full wrap (2 halves) provide 2 oz M/MA + 1.75 oz eq Grain + 1/8 cup dark green + 1/8 cup red/orange 1/4 cup other totaling 1/2 cup vegetable</p> <p>Shelf life: Use within 10 hours.</p>

*Nutrients are based upon 1 Portion Size (WRAP)

Calories	435 kcal	Cholesterol	55.80 mg	Sugars	*4.52* g	Calcium	240.75 mg	45.32%	Calories from Total Fat
Total Fat	21.91 g	Sodium	835.74 mg	Protein	22.02 g	Iron	3.39 mg	11.93%	Calories from Sat Fat
Saturated Fat	5.77 g	Carbohydrate	35.96 g	Vitamin A	3771.02 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	5.25 g	Vitamin C	11.78 mg	Ash ¹	*0.35* g	33.07%	Calories from Carbohydrates
								20.24%	Calories from Protein

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Sodexo

850624 - WRAP TURKEY & CHEESE K-8

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz
 Grains: 1.75 oz
 Fruit: 0 Cup
 Vegetable: 0.25 Cup
 Milk: 0 Cup

Alternate Menu Name: TURKEY WRAP

850653 TORTILLA ULTRA GRAIN 8" FLOUR 33824.....	1 EACH	1. To build wrap: - Top tortilla with 1/2 cup shredded lettuce, leaving a 1" border around edge. - Top lettuce with 2 slices turkey. - Top turkey with 1/4 cup or #16 scoop (1 oz by weight) shredded cheddar cheese. Roll wrap up "burrito style" ending with seam side down. Cut wrap in half on bias. 2. Serve immediately. CCP-- Or, wrap and hold in self-service refrigerated case at 40° F. or below for same day service. Portion: Serve 1 wrap. Shelf Life: If leftover, do not reuse.
850689 TURKEY OVEN ROASTED SLICES NATURAL 2318-12...	2 SLICE .74 OZ	
825572 LETTUCE ICEBERG SHREDDED.....	1/2 CUP	
825548 CHEESE CHEDDAR SHRED.....	1 OZ	

*Nutrients are based upon 1 Portion Size (EACH)

Calories	305	kcal	Cholesterol	47.74	mg	Sugars	*2.00*	g	Calcium	307.54	mg	40.79%	Calories from Total Fat
Total Fat	13.84	g	Sodium	596.45	mg	Protein	20.52	g	Iron	1.82	mg	17.72%	Calories from Sat Fat
Saturated Fat	6.01	g	Carbohydrate	24.83	g	Vitamin A	440.97	IU	Water ¹	*38.06*	g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00	g	Dietary Fiber	2.56	g	Vitamin C	1.55	mg	Ash ¹	*0.19*	g	32.53%	Calories from Carbohydrates
												26.89%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Sodexo

001238 - YOGURT, CRUSH CUP & STRING CHZ

Recipe HACCP Process: #1 No Cook

Source: REGIONAL
 Number of Portions: 3
 Size of Portion: 1 yogurt+1Chz

Meat/Alt: 2 oz
 Grains: 0 oz
 Fruit: 0 Cup
 Vegetable: 0 Cup
 Milk: 0 Cup

850015 YOGURT DANNON CRUSH CUP STRAWBERRY 2731.....	1 CRUSH CUP	Serve 1 yogurt crush cup (4 oz) and 1 string cheese. Hold at 40° or lower until service.
850013 YOGURT DANNON CRUSH CUP STRWBRY BANANA 2732....	1 CRUSH CUP	
825232 x13-CHEESE MOZZARELLA STRING.....	3 STICK 1oz	
850199 CHEESE MOZZARELLA STRING LIGHT LOL 59703.....	3 STICK	

*Nutrients are based upon 1 Portion Size (1 yogurt+1Chz)

Calories	138 kcal	Cholesterol	25.86 mg	Sugars	*0.00* g	Calcium	406.07 mg	48.71%	Calories from Total Fat
Total Fat	7.47 g	Sodium	378.18 mg	Protein	15.65 g	Iron	0.07 mg	33.02%	Calories from Sat Fat
Saturated Fat	5.06 g	Carbohydrate	1.67 g	Vitamin A	280.19 IU	Water ¹	*N/A* g	0.35%	Calories from Trans Fat
Trans Fat ²	0.05 g	Dietary Fiber	0.00 g	Vitamin C	0.01 mg	Ash ¹	*N/A* g	4.85%	Calories from Carbohydrates
								45.35%	Calories from Protein

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