

# Cookbook for Hopkins County Schools

Created by HPS Menu Planner

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# AH 200 Granola

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 32.00      | <b>Category:</b>      | Grain             |
| <b>Serving Size:</b> | 1.00 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Breakfast  |                       |                   |

## Ingredients

| Description                         | Measurement   | Prep Instructions | DistPart # |
|-------------------------------------|---------------|-------------------|------------|
| brown sugar                         | 1 Cup         | READY_TO_EAT      |            |
| OATS OLD FASHIONED 12-42Z MOM       | 4 Cup         |                   | 144391     |
| BUTTER PRINT UNSLTD GRD AA 36-1 GFS | 12 Tablespoon |                   | 299405     |

## Preparation Instructions

Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix all together until well combined. Place in baking pan loosely. Bake for about 10 minutes, stirring halfway through cooking time. Stir lightly and let cool completely.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 1.00 Ounce

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 75.00   |                  |        |
| <b>Fat</b>           | 4.88g   |                  |        |
| <b>SaturatedFat</b>  | 2.75g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 11.25mg |                  |        |
| <b>Sodium</b>        | 0.00mg  |                  |        |
| <b>Carbohydrates</b> | 6.88g   |                  |        |
| <b>Fiber</b>         | 1.00g   |                  |        |
| <b>Sugar</b>         | 0.38g   |                  |        |
| <b>Protein</b>       | 1.25g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.45mg |

# DP 202 Chicken Biscuit

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 216.00     | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 3.80 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Breakfast  |                       |                   |

## Ingredients

| Description                          | Measurement   | Prep Instructions  | DistPart # |
|--------------------------------------|---------------|--|------------|
| Chicken Patty Breakfast Brd WG       | 1 63/100 Each | BAKE<br>FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.  | 528820     |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 2 1/5 Each    | BAKE<br>Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.01 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 216.00

Serving Size: 3.80 Ounce

|                           |        |                  |        |
|---------------------------|--------|------------------|--------|
| <b>Amount Per Serving</b> |        |                  |        |
| <b>Calories</b>           |        | 2.56             |        |
| <b>Fat</b>                |        | 0.11g            |        |
| <b>SaturatedFat</b>       |        | 0.07g            |        |
| <b>Trans Fat</b>          |        | 0.00g            |        |
| <b>Cholesterol</b>        |        | 0.13mg           |        |
| <b>Sodium</b>             |        | 7.47mg           |        |
| <b>Carbohydrates</b>      |        | 0.30g            |        |
| <b>Fiber</b>              |        | 0.02g            |        |
| <b>Sugar</b>              |        | 0.02g            |        |
| <b>Protein</b>            |        | 0.10g            |        |
| <b>Vitamin A</b>          | 0.32IU | <b>Vitamin C</b> | 0.35mg |
| <b>Calcium</b>            | 0.08mg | <b>Iron</b>      | 0.02mg |

# DP 110 Grilled Chicken

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.10 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                   | Measurement | Prep Instructions  | DistPart # |
|-------------------------------|-------------|--|------------|
| CHIX BRST PTY FC 100-3.1Z TYS | 3 1/10 Each | <b>BAKE</b><br>Appliances vary, adjust accordingly.<br>Conventional Oven<br>12-14 minutes at 350°F from frozen.<br><b>CONVECTION</b><br>Appliances vary, adjust accordingly.<br>Convection Oven<br>9-11 minutes at 350°F from frozen.<br><b>MICROWAVE</b><br>Appliances vary, adjust accordingly.<br>Microwave<br>Microwave on full power for 2 minutes from frozen. | 209244     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.10 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 3.41    |                  |        |
| <b>Fat</b>           | 0.14g   |                  |        |
| <b>SaturatedFat</b>  | 0.05g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 1.55mg  |                  |        |
| <b>Sodium</b>        | 16.43mg |                  |        |
| <b>Carbohydrates</b> | 0.09g   |                  |        |
| <b>Fiber</b>         | 0.00g   |                  |        |
| <b>Sugar</b>         | 0.06g   |                  |        |
| <b>Protein</b>       | 0.43g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.00mg |



# DH 411 BBQ Pork

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 80.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                           | Measurement | Prep Instructions  | DistPart # |
|---------------------------------------|-------------|--|------------|
| PORK PULLED BBQ LO SOD<br>4-5 BROOKWD | 0 Ounce     | Preheat convection oven to 350 degrees F.<br>Open the bags and put product into a pan.<br>Heat in the oven for @ 30 minutes until the product reaches a minimum internal temperature of 165 degrees F.<br>Portion the BBQ .<br>Place in a warming unit and maintain a minimum internal temperature of 135 degrees F. | 498702     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.03 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 3.74    |                  |        |
| <b>Fat</b>           | 0.21g   |                  |        |
| <b>SaturatedFat</b>  | 0.08g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.89mg  |                  |        |
| <b>Sodium</b>        | 2.91mg  |                  |        |
| <b>Carbohydrates</b> | 0.21g   |                  |        |
| <b>Fiber</b>         | 0.00g   |                  |        |
| <b>Sugar</b>         | 0.20g   |                  |        |
| <b>Protein</b>       | 0.23g   |                  |        |
| <b>Vitamin A</b>     | 20.63IU | <b>Vitamin C</b> | 0.32mg |
| <b>Calcium</b>       | 1.00mg  | <b>Iron</b>      | 0.04mg |

# FB 460 Baked Beans

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 144.00   | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                 | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| BEAN BAKED VEGTAR 6-10 BUSH | 1/2 Cup     |                   | 570710     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 144.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      | 0.90   |                  |        |
| <b>Fat</b>           | 0.00g  |                  |        |
| <b>SaturatedFat</b>  | 0.00g  |                  |        |
| <b>Trans Fat</b>     | 0.00g  |                  |        |
| <b>Cholesterol</b>   | 0.00mg |                  |        |
| <b>Sodium</b>        | 3.82mg |                  |        |
| <b>Carbohydrates</b> | 0.20g  |                  |        |
| <b>Fiber</b>         | 0.03g  |                  |        |
| <b>Sugar</b>         | 0.07g  |                  |        |
| <b>Protein</b>       | 0.05g  |                  |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.28mg | <b>Iron</b>      | 0.01mg |

# DB 563 Beef and Cheese Mac

|                      |             |                       |                   |
|----------------------|-------------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00        | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 11.45 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch       |                       |                   |

## Ingredients

| Description                         | Measurement  | Prep Instructions  | DistPart # |
|-------------------------------------|--------------|--|------------|
| ENTREE BEEF W/CHS<br>SCE 6-5 JTM    | 3 9/20 Ounce | Place the sealed bag in a steamer or in boiling water. Heat for @ 45 minutes or until the product reaches a minimum internal temperature of 165 degrees F.<br>Open the bag and stir product.   | 584101     |
| PASTA ELBOW MACAR 51<br>WGRAIN 2-10 | 2 Ounce      | Divide the pasta into pans for cooking<br>Add the Vegetable Oil (to help prevent the cooked noodles from sticking together).<br>Add the water (ensure the noodles are covered).<br>Steam for @ 8 to 10 minutes- until the noodles are al dente.<br>Drain the water and the vegetable oil from the pasta. | 229941     |

## Preparation Instructions

Combine Pasta and Beef/ Cheese Sauce Portion into individual serving bowls.

Hold in a warmer maintaining a minimum internal temperature of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 11.45 Ounce

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 374.00   |                  |        |
| <b>Fat</b>           | 10.50g   |                  |        |
| <b>SaturatedFat</b>  | 4.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 50.00mg  |                  |        |
| <b>Sodium</b>        | 381.00mg |                  |        |
| <b>Carbohydrates</b> | 48.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 5.00g    |                  |        |
| <b>Protein</b>       | 20.00g   |                  |        |
| <b>Vitamin A</b>     | 246.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 195.00mg | <b>Iron</b>      | 2.80mg |

# CV 131 Creamy Cole Slaw

|                      |          |                       |                   |
|----------------------|----------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable         |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch    |                       |                   |

## Ingredients

| Description                         | Measurement  | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| COLE SLAW SHRED SEP BAG 1/8 4-5 RSS | 1 Cup        |                   | 198226     |
| DRESSING COLE SLAW 4-1GAL GCHC      | 2 Tablespoon |                   | 106992     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      |         | 154.00           |        |
| <b>Fat</b>           |         | 10.00g           |        |
| <b>SaturatedFat</b>  |         | 1.50g            |        |
| <b>Trans Fat</b>     |         | 0.00g            |        |
| <b>Cholesterol</b>   |         | 10.00mg          |        |
| <b>Sodium</b>        |         | 272.00mg         |        |
| <b>Carbohydrates</b> |         | 17.33g           |        |
| <b>Fiber</b>         |         | 1.33g            |        |
| <b>Sugar</b>         |         | 14.33g           |        |
| <b>Protein</b>       |         | 0.67g            |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 26.67mg | <b>Iron</b>      | 0.24mg |

# DB 535 Spaghetti with Meat sauce, WG

|                      |             |                       |                   |
|----------------------|-------------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00        | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 13.60 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch       |                       |                   |

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| PASTA SPAG 51 WGRAIN 2-10               | 2 Ounce     | Divide the Spaghetti into pans for cooking- 5 lb per pan.<br>Add the water (ensure the pasta is covered).<br>Steam for @ 8 to 10 minutes- until the noodles are al dente. | 221460     |
| SAUCE SPAGHETTI BF REDC<br>FAT 6-5 COMM | 5 3/5 Ounce | Keep the spaghetti sauce frozen. Place the sealed bag in a steamer or boiling water.<br>Heat for @ 45 minutes or until product reaches a minimum of 165 degrees F.        | 573201     |

## Preparation Instructions

Combine the Meat Sauce and the pasta.

Portion into individual serving containers.

Place in a warming unit and maintain a minimum internal temperature of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 13.60 Ounce

| Amount Per Serving   |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 377.00   |                  |         |
| <b>Fat</b>           | 8.50g    |                  |         |
| <b>SaturatedFat</b>  | 2.80g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 55.00mg  |                  |         |
| <b>Sodium</b>        | 290.00mg |                  |         |
| <b>Carbohydrates</b> | 50.00g   |                  |         |
| <b>Fiber</b>         | 6.00g    |                  |         |
| <b>Sugar</b>         | 9.00g    |                  |         |
| <b>Protein</b>       | 22.00g   |                  |         |
| <b>Vitamin A</b>     | 647.00IU | <b>Vitamin C</b> | 19.00mg |
| <b>Calcium</b>       | 64.00mg  | <b>Iron</b>      | 3.80mg  |

# CF 123 Apple Slices

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 2.00 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| APPLE FRSH SLCD 100-2Z P/L | 1 Package   | READY_TO_EAT      | 473171     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving   |         |                  |          |
|----------------------|---------|------------------|----------|
| <b>Calories</b>      | 30.00   |                  |          |
| <b>Fat</b>           | 0.00g   |                  |          |
| <b>SaturatedFat</b>  | 0.00g   |                  |          |
| <b>Trans Fat</b>     | 0.00g   |                  |          |
| <b>Cholesterol</b>   | 0.00mg  |                  |          |
| <b>Sodium</b>        | 0.00mg  |                  |          |
| <b>Carbohydrates</b> | 7.00g   |                  |          |
| <b>Fiber</b>         | 1.00g   |                  |          |
| <b>Sugar</b>         | 6.00g   |                  |          |
| <b>Protein</b>       | 0.00g   |                  |          |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 350.00mg |
| <b>Calcium</b>       | 20.00mg | <b>Iron</b>      | 0.00mg   |

# CV 203 Mix Salad

|                      |          |                       |           |
|----------------------|----------|-----------------------|-----------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch    |                       |           |

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| LETTUCE BLND<br>ICEBERG/ROMN 4-5<br>RSS | 1 Cup       | PACKAGING: 5# POLY BAG IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: REFRIGERATE IMMEDIATELY; OPTIMUM STORAGE IS 32-36 F AT HIGH HUMIDITY WITH ADEQUATE CIRCULATION. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. DO NOT ICE - LETTUCES ARE SUSCEPTIBLE TO FREEZE DAMAGE. RESEAL UNUSED PORTION IN ORIGINAL BAG. PREPARATION: RINSE THOROUGHLY. READY TO USE. | 600504     |

## Preparation Instructions

PACKAGING: 5# POLY BAG IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: REFRIGERATE IMMEDIATELY; OPTIMUM STORAGE IS 32-36 F AT HIGH HUMIDITY WITH ADEQUATE CIRCULATION. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. DO NOT ICE - LETTUCES ARE SUSCEPTIBLE TO FREEZE DAMAGE. RESEAL UNUSED PORTION IN ORIGINAL BAG. PREPARATION: RINSE THOROUGHLY. READY TO USE.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.25 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.25 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 40.00   |                  |        |
| <b>Fat</b>           | 0.00g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 26.67mg |                  |        |
| <b>Carbohydrates</b> | 8.00g   |                  |        |
| <b>Fiber</b>         | 2.67g   |                  |        |
| <b>Sugar</b>         | 2.67g   |                  |        |
| <b>Protein</b>       | 2.67g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 58.67mg | <b>Iron</b>      | 2.67mg |

# FR 262 Smiley Potatoes

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 2.41 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                | Measurement    | Prep Instructions   | DistPart # |
|----------------------------|----------------|---|------------|
| POTATO SMILES 26/ 6-4 OREI | 2 41/100 Ounce | CONVECTION<br>PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.<br>DEEP_FRY<br>FILL BASKET ONE THIRD FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 TO 2 1 2 MINUTES. | 228818     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.41 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 130.00   |                  |        |
| <b>Fat</b>           | 4.50g    |                  |        |
| <b>SaturatedFat</b>  | 0.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 180.00mg |                  |        |
| <b>Carbohydrates</b> | 20.00g   |                  |        |
| <b>Fiber</b>         | 2.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 2.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 2.40mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.36mg |



# CF 537 Pears Diced

|                      |          |                       |         |
|----------------------|----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch    |                       |         |

## Ingredients

| Description              | Measurement | Prep Instructions  | DistPart # |
|--------------------------|-------------|--|------------|
| PEAR DCD IN JCE 6-10 GFS | 1/2 Cup     | Open the can.<br>Portion the product into half cup servings using a 4 oz perforated spoodle into individual serving bowls.<br>Place in refrigeration and maintain an internal temperature of 33 to 41 degrees F. If product is not within the acceptable temperature range, refrigerate until the proper temperature is reached. | 610364     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

|                           |        |                  |        |
|---------------------------|--------|------------------|--------|
| <b>Amount Per Serving</b> |        |                  |        |
| <b>Calories</b>           |        | 60.00            |        |
| <b>Fat</b>                |        | 0.00g            |        |
| <b>SaturatedFat</b>       |        | 0.00g            |        |
| <b>Trans Fat</b>          |        | 0.00g            |        |
| <b>Cholesterol</b>        |        | 0.00mg           |        |
| <b>Sodium</b>             |        | 10.00mg          |        |
| <b>Carbohydrates</b>      |        | 14.00g           |        |
| <b>Fiber</b>              |        | 2.00g            |        |
| <b>Sugar</b>              |        | 12.00g           |        |
| <b>Protein</b>            |        | 0.00g            |        |
| <b>Vitamin A</b>          | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 0.00mg | <b>Iron</b>      | 0.00mg |

# DE 155 Breakfast Burrito

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 3.09 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Breakfast  |                       |                   |

## Ingredients

| Description                                | Measurement  | Prep Instructions  | DistPart # |
|--|--------------|--|------------|
| TURKEY HAM<br>SLCD 12-1 JENNO              | 1/2 Ounce    | chopped  | 556121     |
| CHEESE AMER<br>160CT SLCD 4-5<br>GCHC      | 1/2 Ounce    | Shredded   | 271411     |
| EGG WHL LIQ<br>W/CITRIC 15-2#<br>EZEGGS    | 1 Ounce      | FOR BEST RESULTS, POUR INTO CLEAN CONTAINER, WHISK FOR 45 SECONDS BEFORE COOKING. A 275 F GRILL TEMPERATURE IS RECOMMENDED.  | 849370     |
| TORTILLA FLOUR<br>6 PRSD ULTRGR<br>24-12CT | 1 9/100 Each | STEAM<br>PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690120     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.29 |
| <b>Grain</b>    | 1.09 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.09 Ounce

|                           |          |
|---------------------------|----------|
| <b>Amount Per Serving</b> |          |
| <b>Calories</b>           | 157.27   |
| <b>Fat</b>                | 6.85g    |
| <b>SaturatedFat</b>       | 2.67g    |
| <b>Trans Fat</b>          | 0.00g    |
| <b>Cholesterol</b>        | 67.92mg  |
| <b>Sodium</b>             | 289.58mg |
| <b>Carbohydrates</b>      | 15.59g   |

|                  |          |                  |        |
|------------------|----------|------------------|--------|
| <b>Fiber</b>     |          | 1.09g            |        |
| <b>Sugar</b>     |          | 1.09g            |        |
| <b>Protein</b>   |          | 7.77g            |        |
| <b>Vitamin A</b> | 100.00IU | <b>Vitamin C</b> | 0.10mg |
| <b>Calcium</b>   | 113.23mg | <b>Iron</b>      | 1.18mg |

# DB 403 Hamburger on Bun, WG

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 4.25 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch      |                       |                   |

## Ingredients

| Description                            | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CKD LO SOD<br>2.25Z 6-5# JTM  | 1 Each      | Lay out patties on an oven sheet pan in a single layer. Heat in a conventional preheated 350 degree F oven for 12-14 minutes or heat in a convection oven at 350 degrees F for 10-12 minutes; | 655482     |
| BUN HAMB SLCD WHEAT<br>WHL 4 10-12 GFS | 1 Each      | Thaw and serve.<br>Marketing Tips   | 517810     |

## Preparation Instructions

Open the Hamburger Bun and place the pattie inside it.

Wrap in the appropriate wrapper.

Place the sandwiches in the pan to be used for the serving line.

Place in a warming unit and maintain a minimum internal of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.25 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 257.60   |                  |        |
| <b>Fat</b>           | 9.90g    |                  |        |
| <b>SaturatedFat</b>  | 3.20g    |                  |        |
| <b>Trans Fat</b>     | 0.48g    |                  |        |
| <b>Cholesterol</b>   | 35.00mg  |                  |        |
| <b>Sodium</b>        | 264.40mg |                  |        |
| <b>Carbohydrates</b> | 26.00g   |                  |        |
| <b>Fiber</b>         | 5.80g    |                  |        |
| <b>Sugar</b>         | 3.00g    |                  |        |
| <b>Protein</b>       | 18.10g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 60.00mg  | <b>Iron</b>      | 2.52mg |

# DB 433 Cheeseburger on Bun, WG

|                      |            |                       |                   |
|----------------------|------------|-----------------------|-------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 4.75 Ounce | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch      |                       |                   |

## Ingredients

| Description                            | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| BEEF PTY CKD LO SOD<br>2.25Z 6-5# JTM  | 1 Each      | Lay out patties on an oven sheet pan in a single layer. Heat in a conventional preheated 350 degree F oven for 12-14 minutes or heat in a convection oven at 350 degrees F for 10-12 minutes; | 655482     |
| BUN HAMB SLCD WHEAT<br>WHL 4 10-12 GFS | 1 Each      | Thaw and serve.   | 517810     |
| CHEESE AMER 160CT<br>SLCD 4-5 GCHC     | 1 Slice     | READY TO USE  | 271411     |

## Preparation Instructions

Open the Hamburger Bun and place the pattie inside it.

Add the slice of cheese.

Wrap in the appropriate wrapper.

Place the sandwiches in the pan to be used for the serving line.

Place in a warming unit and maintain a minimum internal of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.25 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.75 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 312.60   |                  |        |
| <b>Fat</b>           | 14.40g   |                  |        |
| <b>SaturatedFat</b>  | 6.20g    |                  |        |
| <b>Trans Fat</b>     | 0.48g    |                  |        |
| <b>Cholesterol</b>   | 47.50mg  |                  |        |
| <b>Sodium</b>        | 439.40mg |                  |        |
| <b>Carbohydrates</b> | 26.50g   |                  |        |
| <b>Fiber</b>         | 5.80g    |                  |        |
| <b>Sugar</b>         | 3.00g    |                  |        |
| <b>Protein</b>       | 20.60g   |                  |        |
| <b>Vitamin A</b>     | 200.00IU | <b>Vitamin C</b> | 0.00mg |

**Calcium** 135.00mg **Iron** 2.52mg

# DP 250 Chicken Nuggets, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                           | Measurement | Prep Instructions   | DistPart # |
|---------------------------------------|-------------|---|------------|
| CHIX NUGGET BRD CKD<br>WGRAIN .6Z 6-5 | 5 Each      | BAKE<br>FROM FROZEN: CONVENTIONAL OVEN FOR 10-14<br>MINUTES AT 350F; CONVECTION OVEN FOR 8-10<br>MINUTES AT 350F. | 501851     |

## Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Portion product into individual serving containers.

Place in a warming unit maintaining a minimum internal temperature of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

|                           |          |                  |         |
|---------------------------|----------|------------------|---------|
| <b>Amount Per Serving</b> |          |                  |         |
| <b>Calories</b>           | 184.00   |                  |         |
| <b>Fat</b>                | 8.00g    |                  |         |
| <b>SaturatedFat</b>       | 2.00g    |                  |         |
| <b>Trans Fat</b>          | 0.00g    |                  |         |
| <b>Cholesterol</b>        | 33.00mg  |                  |         |
| <b>Sodium</b>             | 380.00mg |                  |         |
| <b>Carbohydrates</b>      | 13.00g   |                  |         |
| <b>Fiber</b>              | 2.00g    |                  |         |
| <b>Sugar</b>              | 0.00g    |                  |         |
| <b>Protein</b>            | 15.00g   |                  |         |
| <b>Vitamin A</b>          | 79.00IU  | <b>Vitamin C</b> | 87.00mg |
| <b>Calcium</b>            | 20.00mg  | <b>Iron</b>      | 2.00mg  |

# FO 400 Packer Label Jumbo White Onions

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                 | Measurement | Prep Instructions   | DistPart # |
|-----------------------------|-------------|---|------------|
| ONION WHITE<br>JUMBO 50 P/L | 1 Ounce     | PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE TEMPERATURE 45-55 F AT 85-95% RELATIVE HUMIDITY. ISOLATE ONIONS FROM OTHER PRODUCE; ONIONS MAY ABSORB MOISTURE AND ADJACENT PRODUCE MAY ABSORB ONION ODOR. STORING BELOW 32 F CAN RESULT IN CHILL INJURY. PREPARATION: REFRIGERATE FOR 30 MINUTES BEFORE CHOPPING TO PREVENT TEARING. | 299235     |

## Preparation Instructions

PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE TEMPERATURE 45-55 F AT 85-95% RELATIVE HUMIDITY. ISOLATE ONIONS FROM OTHER PRODUCE; ONIONS MAY ABSORB MOISTURE AND ADJACENT PRODUCE MAY ABSORB ONION ODOR. STORING BELOW 32 F CAN RESULT IN CHILL INJURY. PREPARATION: REFRIGERATE FOR 30 MINUTES BEFORE CHOPPING TO PREVENT TEARING.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

|                           |        |                  |        |
|---------------------------|--------|------------------|--------|
| <b>Amount Per Serving</b> |        |                  |        |
| <b>Calories</b>           | 11.31  |                  |        |
| <b>Fat</b>                | 0.03g  |                  |        |
| <b>SaturatedFat</b>       | 0.00g  |                  |        |
| <b>Trans Fat</b>          | 0.00g  |                  |        |
| <b>Cholesterol</b>        | 0.00mg |                  |        |
| <b>Sodium</b>             | 1.14mg |                  |        |
| <b>Carbohydrates</b>      | 2.57g  |                  |        |
| <b>Fiber</b>              | 0.49g  |                  |        |
| <b>Sugar</b>              | 1.14g  |                  |        |
| <b>Protein</b>            | 0.31g  |                  |        |
| <b>Vitamin A</b>          | 0.57IU | <b>Vitamin C</b> | 2.09mg |
| <b>Calcium</b>            | 6.51mg | <b>Iron</b>      | 0.06mg |



# DV 380 Lo Fat Vanilla Yogurt Parfait (Strawberry)

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 8.30 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast  |                       |         |

## Ingredients

| Description                       | Measurement | Prep Instructions  | DistPart # |
|-----------------------------------|-------------|--|------------|
| YOGURT VAN L/F PARFPR<br>6-4 YOPL | 4 Ounce     | READY_TO_EAT<br>Ready to use with pouch & serving tip.                                   | 811500     |
| STRAWBERRY SLCD 4+1 6-<br>6.5 GFS | 1/2 Cup     | PACKAGING: 6.5# SEALED TUBS IN CORRUGATE.<br>PRODUCT PREP: CAN BE USED FROZEN OR THAWED. | 293393     |

## Preparation Instructions

Layer Fruit and yogurt ; top with AH 200 Crunchy Oat Topping Granola

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.30 Ounce

| Amount Per Serving        |                          |
|---------------------------|--------------------------|
| <b>Calories</b>           | 211.94                   |
| <b>Fat</b>                | 0.75g                    |
| <b>SaturatedFat</b>       | 0.50g                    |
| <b>Trans Fat</b>          | 0.00g                    |
| <b>Cholesterol</b>        | 2.50mg                   |
| <b>Sodium</b>             | 52.50mg                  |
| <b>Carbohydrates</b>      | 47.86g                   |
| <b>Fiber</b>              | 1.49g                    |
| <b>Sugar</b>              | 38.63g                   |
| <b>Protein</b>            | 3.50g                    |
| <b>Vitamin A</b> 500.00IU | <b>Vitamin C</b> 35.82mg |
| <b>Calcium</b> 100.00mg   | <b>Iron</b> 0.54mg       |

# DP 251 Chicken Nuggets, WG (HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                           | Measurement | Prep Instructions   | DistPart # |
|---------------------------------------|-------------|---|------------|
| CHIX NUGGET BRD CKD<br>WGRAIN .6Z 6-5 | 10 Each     | BAKE<br>FROM FROZEN: CONVENTIONAL OVEN FOR 10-14<br>MINUTES AT 350F; CONVECTION OVEN FOR 8-10<br>MINUTES AT 350F. | 501851     |

## Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Portion product into individual serving containers.

Place in a warming unit maintaining a minimum internal temperature of 135 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 4.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

|                           |          |                  |          |
|---------------------------|----------|------------------|----------|
| <b>Amount Per Serving</b> |          |                  |          |
| <b>Calories</b>           | 368.00   |                  |          |
| <b>Fat</b>                | 16.00g   |                  |          |
| <b>SaturatedFat</b>       | 4.00g    |                  |          |
| <b>Trans Fat</b>          | 0.00g    |                  |          |
| <b>Cholesterol</b>        | 66.00mg  |                  |          |
| <b>Sodium</b>             | 760.00mg |                  |          |
| <b>Carbohydrates</b>      | 26.00g   |                  |          |
| <b>Fiber</b>              | 4.00g    |                  |          |
| <b>Sugar</b>              | 0.00g    |                  |          |
| <b>Protein</b>            | 30.00g   |                  |          |
| <b>Vitamin A</b>          | 158.00IU | <b>Vitamin C</b> | 174.00mg |
| <b>Calcium</b>            | 40.00mg  | <b>Iron</b>      | 4.00mg   |

# DE 261 Chicken Rings

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.47 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                   | Measurement | Prep Instructions  | DistPart # |
|-------------------------------|-------------|--|------------|
| Chix Rng Thngs Brd 6-5 Gldkst | 5 Each      | Conventional oven: 10-14 minutes at 350 degrees F.<br>Convection oven: 6-8 minutes at 350 degrees F. Appliances vary, adjust heat times accordingly.<br>Marketing Tips | 217722     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.47 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 214.00   |                  |        |
| <b>Fat</b>                | 10.00g   |                  |        |
| <b>SaturatedFat</b>       | 2.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 55.00mg  |                  |        |
| <b>Sodium</b>             | 375.00mg |                  |        |
| <b>Carbohydrates</b>      | 14.00g   |                  |        |
| <b>Fiber</b>              | 2.00g    |                  |        |
| <b>Sugar</b>              | 0.00g    |                  |        |
| <b>Protein</b>            | 17.00g   |                  |        |
| <b>Vitamin A</b>          | 51.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 25.00mg  | <b>Iron</b>      | 2.00mg |

# DE 262 Chicken Rings(HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.94 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                   | Measurement | Prep Instructions  | DistPart # |
|-------------------------------|-------------|--|------------|
| Chix Rng Thngs Brd 6-5 Gldkst | 10 Each     | Conventional oven: 10-14 minutes at 350 degrees F.<br>Convection oven: 6-8 minutes at 350 degrees F. Appliances vary, adjust heat times accordingly.<br>Marketing Tips | 217722     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 4.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.94 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 428.00   |                  |        |
| <b>Fat</b>           | 20.00g   |                  |        |
| <b>SaturatedFat</b>  | 4.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 110.00mg |                  |        |
| <b>Sodium</b>        | 750.00mg |                  |        |
| <b>Carbohydrates</b> | 28.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 34.00g   |                  |        |
| <b>Vitamin A</b>     | 102.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 50.00mg  | <b>Iron</b>      | 4.00mg |

# FR 273 Potato wedges

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 2.69 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                       | Measurement    | Prep Instructions   | DistPart # |
|-----------------------------------|----------------|---|------------|
| FRIES WEDGE 8CUT<br>CNTRY 6-5 MCC | 2 69/100 Ounce | CONVECTION<br>PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES<br>EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14<br>MINUTES, TURNING ONCE FOR UNIFORM COOKING.<br>DEEP_FRY<br>FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN<br>WEDGES. DEEP FRY @ 350° F FOR 3 1<br>2 TO 4 MINUTES. | 509661     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.69 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 90.00   |                  |        |
| <b>Fat</b>           | 2.50g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 30.00mg |                  |        |
| <b>Carbohydrates</b> | 15.00g  |                  |        |
| <b>Fiber</b>         | 2.00g   |                  |        |
| <b>Sugar</b>         | 0.00g   |                  |        |
| <b>Protein</b>       | 2.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 3.60mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.72mg |

# CF 510 Peaches diced

|                      |          |                       |         |
|----------------------|----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch    |                       |         |

## Ingredients

| Description             | Measurement | Prep Instructions   | DistPart # |
|-------------------------|-------------|---|------------|
| PEACH DCD XL/S 6-10 GFS | 1/2 Cup     | PACKAGING: #10 CANS IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE. | 268348     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 60.00    |                  |        |
| <b>Fat</b>           | 0.00g    |                  |        |
| <b>SaturatedFat</b>  | 0.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 10.00mg  |                  |        |
| <b>Carbohydrates</b> | 14.00g   |                  |        |
| <b>Fiber</b>         | 1.00g    |                  |        |
| <b>Sugar</b>         | 13.00g   |                  |        |
| <b>Protein</b>       | 1.00g    |                  |        |
| <b>Vitamin A</b>     | 200.00IU | <b>Vitamin C</b> | 1.20mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.00mg |

# DB 534 Lasagna Roll-Up

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.50 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                        | Measurement | Prep Instructions  | DistPart # |
|------------------------------------|-------------|--|------------|
| LASAGNA ROLL-UP<br>WGRAIN 110-4.3Z | 1 Each      | IN A PAN LAYER SAUCE ON BOTTOM OF FULL OR 1/2 STEAM PAN, THEN PLACE LASAGNA IN PAN COVER WITH SAUCE. SEAL PAN WITH FOIL BAKE IN OVEN AT 375°F FOR 35-40 MINUTES FROZEN OR 25-30 MINUTES.<br>Marketing Tips | 234041     |
| SAUCE MARINARA<br>DLX 6-10 PG      | 1/4 Cup     |  | 190969     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.50 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           |          | 270.00           |        |
| <b>Fat</b>                |          | 6.75g            |        |
| <b>SaturatedFat</b>       |          | 3.50g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 20.00mg          |        |
| <b>Sodium</b>             |          | 585.00mg         |        |
| <b>Carbohydrates</b>      |          | 34.50g           |        |
| <b>Fiber</b>              |          | 2.50g            |        |
| <b>Sugar</b>              |          | 8.50g            |        |
| <b>Protein</b>            |          | 15.50g           |        |
| <b>Vitamin A</b>          | 600.00IU | <b>Vitamin C</b> | 7.20mg |
| <b>Calcium</b>            | 340.00mg | <b>Iron</b>      | 1.26mg |

# DP 293 Chicken Parmesan

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 8.90 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                       | Measurement | Prep Instructions   | DistPart # |
|-----------------------------------|-------------|---|------------|
| SAUCE MARINARA DLX<br>6-10 PG     | 1/2 Cup     |   | 190969     |
| CHIX PTY BRD WGRAIN<br>FC 3.9Z 30 | 1 Each      | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F.s at 350 degrees F. | 548852     |
| CHEESE MOZZ SHRD 4-5<br>LOL       | 27/200 Cup  |   | 645170     |

## Preparation Instructions

Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. Put in the pan to be used for the serving line.

Cover with Marinara and mozzarella. Place back in oven for 1-2 minutes or until cheese has melted.

Place in a warming unit and maintain a minimum internal temperature of 135 degrees F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.54 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.90 Ounce

| Amount Per Serving        |                         |
|---------------------------|-------------------------|
| <b>Calories</b>           | 360.40                  |
| <b>Fat</b>                | 17.86g                  |
| <b>SaturatedFat</b>       | 4.96g                   |
| <b>Trans Fat</b>          | 0.00g                   |
| <b>Cholesterol</b>        | 73.40mg                 |
| <b>Sodium</b>             | 840.80mg                |
| <b>Carbohydrates</b>      | 26.56g                  |
| <b>Fiber</b>              | 3.00g                   |
| <b>Sugar</b>              | 7.56g                   |
| <b>Protein</b>            | 22.92g                  |
| <b>Vitamin A</b> 400.00IU | <b>Vitamin C</b> 2.40mg |
| <b>Calcium</b> 214.80mg   | <b>Iron</b> 1.44mg      |



# AB 301 Breadstick, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                  | Measurement | Prep Instructions   | DistPart # |
|------------------------------|-------------|---|------------|
| BREADSTICK WGRAIN 1Z 12-20CT | 1 Each      | Ready to serve once thawed. Can be heated in a warm oven, sprayed with cooking spray. | 406321     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 70.00   |                  |        |
| <b>Fat</b>           | 1.00g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 95.00mg |                  |        |
| <b>Carbohydrates</b> | 14.00g  |                  |        |
| <b>Fiber</b>         | 1.00g   |                  |        |
| <b>Sugar</b>         | 2.00g   |                  |        |
| <b>Protein</b>       | 2.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.00mg |

# FW 220 Italian Vegetable Blend

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description          | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| VEG BLND ITAL 30 GFS | 1/2 Cup     |                   | 285670     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 26.67    |                  |         |
| <b>Fat</b>           | 0.00g    |                  |         |
| <b>SaturatedFat</b>  | 0.00g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 0.00mg   |                  |         |
| <b>Sodium</b>        | 20.00mg  |                  |         |
| <b>Carbohydrates</b> | 4.00g    |                  |         |
| <b>Fiber</b>         | 1.33g    |                  |         |
| <b>Sugar</b>         | 1.33g    |                  |         |
| <b>Protein</b>       | 0.67g    |                  |         |
| <b>Vitamin A</b>     | 333.33IU | <b>Vitamin C</b> | 10.00mg |
| <b>Calcium</b>       | 13.33mg  | <b>Iron</b>      | 0.24mg  |

# DH 681 Cheese Pizza Wedge

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.10 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                    | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| PIZZA CHS 16 WGRAIN SLCD 3-3CT | 1 Slice     |                   | 444115     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.10 Ounce

#### Amount Per Serving

|                      |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      | 0.00   |                  |        |
| <b>Fat</b>           | 0.00g  |                  |        |
| <b>SaturatedFat</b>  | 0.00g  |                  |        |
| <b>Trans Fat</b>     | 0.00g  |                  |        |
| <b>Cholesterol</b>   | 0.00mg |                  |        |
| <b>Sodium</b>        | 0.00mg |                  |        |
| <b>Carbohydrates</b> | 0.00g  |                  |        |
| <b>Fiber</b>         | 0.00g  |                  |        |
| <b>Sugar</b>         | 0.00g  |                  |        |
| <b>Protein</b>       | 0.00g  |                  |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg | <b>Iron</b>      | 0.00mg |

# DH 683 Pepperoni Pizza Wedge

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.20 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                               | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| PIZZA PEPP 16<br>WGRAIN SLCD<br>PRIMO 9CT | 1 Slice     | <b>BAKE</b><br>COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, high fan. Rotate product halfway through the bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza . Bake at 420°F for 7-9 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 667802     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.20 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 370.00   |                  |        |
| <b>Fat</b>                | 16.00g   |                  |        |
| <b>SaturatedFat</b>       | 8.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 40.00mg  |                  |        |
| <b>Sodium</b>             | 560.00mg |                  |        |
| <b>Carbohydrates</b>      | 35.00g   |                  |        |
| <b>Fiber</b>              | 3.00g    |                  |        |
| <b>Sugar</b>              | 8.00g    |                  |        |
| <b>Protein</b>            | 21.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 366.00mg | <b>Iron</b>      | 2.20mg |

# HA 400 Ketchup Packets

|                      |           |                       |                     |
|----------------------|-----------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 9.00 Gram | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch     |                       |                     |

## Ingredients

| Description            | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| KETCHUP PKT 1M-9GM HNZ | 1 Package   |                   | 255521     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 9.00 Gram

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 11.00   |                  |        |
| <b>Fat</b>           | 0.00g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 84.60mg |                  |        |
| <b>Carbohydrates</b> | 3.00g   |                  |        |
| <b>Fiber</b>         | 0.10g   |                  |        |
| <b>Sugar</b>         | 2.00g   |                  |        |
| <b>Protein</b>       | 0.10g   |                  |        |
| <b>Vitamin A</b>     | 42.30IU | <b>Vitamin C</b> | 0.59mg |
| <b>Calcium</b>       | 1.35mg  | <b>Iron</b>      | 0.03mg |

# HA 425 Mayonnaise Packet

|                      |            |                       |                     |
|----------------------|------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 12.00 Gram | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch      |                       |                     |

## Ingredients

| Description                 | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| MAYONNAISE PKT 200-12GM GFS | 1 Each      |                   | 700011     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 12.00 Gram

| Amount Per Serving   |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      |        | 90.00            |        |
| <b>Fat</b>           |        | 9.00g            |        |
| <b>SaturatedFat</b>  |        | 1.50g            |        |
| <b>Trans Fat</b>     |        | 0.00g            |        |
| <b>Cholesterol</b>   |        | 10.00mg          |        |
| <b>Sodium</b>        |        | 60.00mg          |        |
| <b>Carbohydrates</b> |        | 0.00g            |        |
| <b>Fiber</b>         |        | 0.00g            |        |
| <b>Sugar</b>         |        | 0.00g            |        |
| <b>Protein</b>       |        | 0.00g            |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg | <b>Iron</b>      | 0.00mg |

# AF 125 Spaghetti Noodles

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 2.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                  | Measurement | Prep Instructions  | DistPart # |
|------------------------------|-------------|--|------------|
| PASTA SPAG 51<br>WGRAIN 2-10 | 2 Ounce     | FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES | 221460     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           | 210.00  |                  |        |
| <b>Fat</b>                | 1.50g   |                  |        |
| <b>SaturatedFat</b>       | 0.00g   |                  |        |
| <b>Trans Fat</b>          | 0.00g   |                  |        |
| <b>Cholesterol</b>        | 0.00mg  |                  |        |
| <b>Sodium</b>             | 0.00mg  |                  |        |
| <b>Carbohydrates</b>      | 41.00g  |                  |        |
| <b>Fiber</b>              | 4.00g   |                  |        |
| <b>Sugar</b>              | 2.00g   |                  |        |
| <b>Protein</b>            | 7.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 20.00mg | <b>Iron</b>      | 1.80mg |

# DP 286 Mandarin Orange Chicken (HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.40 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                                 | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| ENTREE CHIX MAND<br>ORNG W/SCE 6-5#<br>YANG | 5 2/5 Ounce | Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 550512     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.40 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 225.00   |                  |        |
| <b>Fat</b>           | 4.50g    |                  |        |
| <b>SaturatedFat</b>  | 0.75g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 60.00mg  |                  |        |
| <b>Sodium</b>        | 420.00mg |                  |        |
| <b>Carbohydrates</b> | 28.50g   |                  |        |
| <b>Fiber</b>         | 0.00g    |                  |        |
| <b>Sugar</b>         | 15.00g   |                  |        |
| <b>Protein</b>       | 16.50g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 1.80mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 1.08mg |



# DP 285 Mandarin Orange Chicken

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.60 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                                 | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| ENTREE CHIX MAND<br>ORNG W/SCE 6-5#<br>YANG | 3 3/5 Ounce | Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 550512     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.60 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 150.00   |                  |        |
| <b>Fat</b>                | 3.00g    |                  |        |
| <b>SaturatedFat</b>       | 0.50g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 40.00mg  |                  |        |
| <b>Sodium</b>             | 280.00mg |                  |        |
| <b>Carbohydrates</b>      | 19.00g   |                  |        |
| <b>Fiber</b>              | 0.00g    |                  |        |
| <b>Sugar</b>              | 10.00g   |                  |        |
| <b>Protein</b>            | 11.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 1.20mg |
| <b>Calcium</b>            | 0.00mg   | <b>Iron</b>      | 0.72mg |

# AA 102 Breakfast Pizza, WG

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.32      | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Breakfast |                       |                  |

## Ingredients

| Description                              | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| PIZZA WGRAIN BKFST<br>TKY SAUS 128-3.31Z | 1 Each      | <b>BAKE</b><br>COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. | 160432     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.00 |
| <b>Grain</b>    | 1.50 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.32

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 210.00   |                  |        |
| <b>Fat</b>           | 7.00g    |                  |        |
| <b>SaturatedFat</b>  | 2.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 15.00mg  |                  |        |
| <b>Sodium</b>        | 350.00mg |                  |        |
| <b>Carbohydrates</b> | 27.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 5.00g    |                  |        |
| <b>Protein</b>       | 9.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 146.00mg | <b>Iron</b>      | 1.90mg |

# DP 208 Breaded Chicken Sandwich, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.90 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| CHIX PTY BRD WGRAIN FC<br>3.9Z 30      | 1 Each      | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. | 548852     |
| BUN HAMB SLCD WHEAT<br>WHL 4 10-12 GFS | 1 Each      | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. | 517810     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.90 Ounce

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 380.00   |                  |        |
| <b>Fat</b>           | 15.00g   |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 65.00mg  |                  |        |
| <b>Sodium</b>        | 475.00mg |                  |        |
| <b>Carbohydrates</b> | 40.00g   |                  |        |
| <b>Fiber</b>         | 7.00g    |                  |        |
| <b>Sugar</b>         | 3.00g    |                  |        |
| <b>Protein</b>       | 23.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 60.00mg  | <b>Iron</b>      | 2.16mg |

# DP 210 Breaded Chicken Sandwich, WG ( HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                             | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| BUN HAMB SLCD WHEAT<br>WHL 4 10-12 GFS  | 1 Each      | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. | 517810     |
| CHIX BRST BRD FLLT<br>WGRAIN CKD 120-4Z | 1 Each      | BAKE<br>FROM FROZEN: CONVENTIONAL OVEN FOR 33-35 MINUTES AT 350F; CONVECTION OVEN FOR 13-15 MINUTES AT 350F.                           | 666531     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 346.00   |                  |        |
| <b>Fat</b>                | 10.00g   |                  |        |
| <b>SaturatedFat</b>       | 1.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 45.00mg  |                  |        |
| <b>Sodium</b>             | 701.00mg |                  |        |
| <b>Carbohydrates</b>      | 41.00g   |                  |        |
| <b>Fiber</b>              | 7.00g    |                  |        |
| <b>Sugar</b>              | 4.00g    |                  |        |
| <b>Protein</b>            | 25.00g   |                  |        |
| <b>Vitamin A</b>          | 188.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 61.00mg  | <b>Iron</b>      | 2.08mg |

# FD 255 Cheesy Broccoli Cuts

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.56 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                     | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS        | 1/2 Cup     |                   | 610902     |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice     |                   | 150260     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.50 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.56 Cup

| Amount Per Serving   |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 65.00    |                  |         |
| <b>Fat</b>           | 4.50g    |                  |         |
| <b>SaturatedFat</b>  | 2.50g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 12.50mg  |                  |         |
| <b>Sodium</b>        | 231.67mg |                  |         |
| <b>Carbohydrates</b> | 2.33g    |                  |         |
| <b>Fiber</b>         | 0.67g    |                  |         |
| <b>Sugar</b>         | 1.17g    |                  |         |
| <b>Protein</b>       | 3.33g    |                  |         |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 10.00mg |
| <b>Calcium</b>       | 88.17mg  | <b>Iron</b>      | 0.00mg  |

# FD 251 Steamed Broccoli

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description              | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS | 1/2 Cup     |                   | 610902     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |        |                  |         |
|----------------------|--------|------------------|---------|
| <b>Calories</b>      | 10.00  |                  |         |
| <b>Fat</b>           | 0.00g  |                  |         |
| <b>SaturatedFat</b>  | 0.00g  |                  |         |
| <b>Trans Fat</b>     | 0.00g  |                  |         |
| <b>Cholesterol</b>   | 0.00mg |                  |         |
| <b>Sodium</b>        | 6.67mg |                  |         |
| <b>Carbohydrates</b> | 1.33g  |                  |         |
| <b>Fiber</b>         | 0.67g  |                  |         |
| <b>Sugar</b>         | 0.67g  |                  |         |
| <b>Protein</b>       | 0.33g  |                  |         |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 10.00mg |
| <b>Calcium</b>       | 6.67mg | <b>Iron</b>      | 0.00mg  |

# FG 302 Sliced Carrots

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description              | Measurement | Prep Instructions   | DistPart # |
|--------------------------|-------------|---|------------|
| CARROT SLCD MED 6-10 GFS | 1/2 Cup     | PACKAGING: #10 CAN IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE | 118915     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

|                           |           |                  |        |
|---------------------------|-----------|------------------|--------|
| <b>Amount Per Serving</b> |           |                  |        |
| <b>Calories</b>           |           | 30.00            |        |
| <b>Fat</b>                |           | 0.00g            |        |
| <b>SaturatedFat</b>       |           | 0.00g            |        |
| <b>Trans Fat</b>          |           | 0.00g            |        |
| <b>Cholesterol</b>        |           | 0.00mg           |        |
| <b>Sodium</b>             |           | 250.00mg         |        |
| <b>Carbohydrates</b>      |           | 6.00g            |        |
| <b>Fiber</b>              |           | 2.00g            |        |
| <b>Sugar</b>              |           | 4.00g            |        |
| <b>Protein</b>            |           | 0.00g            |        |
| <b>Vitamin A</b>          | 7500.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 0.00mg    | <b>Iron</b>      | 0.00mg |

# DP 270 General Tsos Chicken, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.60 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                              | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| CHIX CHNK GEN TSO<br>DK MT W/SCE 6-7.25# | 3 3/5 Ounce | Product is fully cooked. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 556952     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.60 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 170.00   |                  |        |
| <b>Fat</b>           | 3.00g    |                  |        |
| <b>SaturatedFat</b>  | 0.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 40.00mg  |                  |        |
| <b>Sodium</b>        | 361.00mg |                  |        |
| <b>Carbohydrates</b> | 23.00g   |                  |        |
| <b>Fiber</b>         | 0.00g    |                  |        |
| <b>Sugar</b>         | 13.00g   |                  |        |
| <b>Protein</b>       | 11.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 1.20mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.72mg |



# CM 320 Ham Chef Salad, WG

|                      |             |                       |         |
|----------------------|-------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00        | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 26.06 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch       |                       |         |

## Ingredients

| Description                       | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 1 Cup       |                   | 600504     |
| TOMATO GRAPE SWT 10 MRKN          | 1/2 Cup     |                   | 129631     |
| TURKEY HAM SLCD .5Z 12-1.5 JENNO  | 2 Ounce     | Chopped           | 839760     |
| CHEESE AMER 160CT SLCD 6-5 COMM   | 2 Slice     | Shredded          | 150260     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.33 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 26.06 Ounce

|                           |          |                  |         |
|---------------------------|----------|------------------|---------|
| <b>Amount Per Serving</b> |          |                  |         |
| <b>Calories</b>           | 246.20   |                  |         |
| <b>Fat</b>                | 13.20g   |                  |         |
| <b>SaturatedFat</b>       | 6.38g    |                  |         |
| <b>Trans Fat</b>          | 0.00g    |                  |         |
| <b>Cholesterol</b>        | 61.67mg  |                  |         |
| <b>Sodium</b>             | 761.17mg |                  |         |
| <b>Carbohydrates</b>      | 14.83g   |                  |         |
| <b>Fiber</b>              | 3.77g    |                  |         |
| <b>Sugar</b>              | 7.50g    |                  |         |
| <b>Protein</b>            | 18.80g   |                  |         |
| <b>Vitamin A</b>          | 749.70IU | <b>Vitamin C</b> | 13.13mg |
| <b>Calcium</b>            | 244.00mg | <b>Iron</b>      | 3.39mg  |

# CM 320 Ham Chef Salad, WG

|                      |             |                       |         |
|----------------------|-------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00        | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 26.06 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch       |                       |         |

## Ingredients

| Description                          | Measurement | Prep Instructions   | DistPart # |
|--------------------------------------|-------------|---|------------|
| LETTUCE BLND<br>ICEBERG/ROMN 4-5 RSS | 2 Cup       | Thoroughly wash   | 600504     |
| TOMATO GRAPE SWT 10<br>MRKN          | 1/2 Cup     | Thoroughly wash   | 129631     |
| TURKEY HAM SLCD .5Z<br>12-1.5 JENNO  | 2 Ounce     | Chopped   | 839760     |
| CHEESE AMER 160CT<br>SLCD 6-5 COMM   | 2 Slice     | Shredded  | 150260     |
| ROLL WHE WGRAIN BKD<br>72-2Z MAKTC   | 1 Each      | THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR<br>DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2<br>MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE<br>FOR 8 MINUTES. | 536890     |

## Preparation Instructions

Portion into the serving containers. Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.33 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 26.06 Ounce

|                           |          |
|---------------------------|----------|
| <b>Amount Per Serving</b> |          |
| <b>Calories</b>           | 426.20   |
| <b>Fat</b>                | 15.70g   |
| <b>SaturatedFat</b>       | 7.38g    |
| <b>Trans Fat</b>          | 0.00g    |
| <b>Cholesterol</b>        | 66.67mg  |
| <b>Sodium</b>             | 867.83mg |
| <b>Carbohydrates</b>      | 54.83g   |
| <b>Fiber</b>              | 13.43g   |
| <b>Sugar</b>              | 20.17g   |
| <b>Protein</b>            | 26.47g   |

|                  |          |                  |         |
|------------------|----------|------------------|---------|
| <b>Vitamin A</b> | 749.70IU | <b>Vitamin C</b> | 13.13mg |
| <b>Calcium</b>   | 322.67mg | <b>Iron</b>      | 7.50mg  |

# FW 235 Stir Fry Vegetables

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| VEG BLND STIR FRY 12-2 GFS | 1/2 Cup     |                   | 440884     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 23.33    |                  |         |
| <b>Fat</b>           | 0.00g    |                  |         |
| <b>SaturatedFat</b>  | 0.00g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 0.00mg   |                  |         |
| <b>Sodium</b>        | 13.33mg  |                  |         |
| <b>Carbohydrates</b> | 3.33g    |                  |         |
| <b>Fiber</b>         | 1.33g    |                  |         |
| <b>Sugar</b>         | 1.33g    |                  |         |
| <b>Protein</b>       | 1.33g    |                  |         |
| <b>Vitamin A</b>     | 133.33IU | <b>Vitamin C</b> | 12.00mg |
| <b>Calcium</b>       | 13.33mg  | <b>Iron</b>      | 0.24mg  |

# FQ 310 Green Peas

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description             | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| PEAS SWT MXD SV 6-10 KE | 1/2 Cup     |                   | 256935     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      |          | 70.00            |         |
| <b>Fat</b>           |          | 0.50g            |         |
| <b>SaturatedFat</b>  |          | 0.00g            |         |
| <b>Trans Fat</b>     |          | 0.00g            |         |
| <b>Cholesterol</b>   |          | 0.00mg           |         |
| <b>Sodium</b>        |          | 370.00mg         |         |
| <b>Carbohydrates</b> |          | 12.00g           |         |
| <b>Fiber</b>         |          | 3.00g            |         |
| <b>Sugar</b>         |          | 6.00g            |         |
| <b>Protein</b>       |          | 4.00g            |         |
| <b>Vitamin A</b>     | 300.00IU | <b>Vitamin C</b> | 12.00mg |
| <b>Calcium</b>       | 20.00mg  | <b>Iron</b>      | 1.44mg  |

# AG 136Oriental Rice, WG

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 0.25 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                               | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| RICE BRN PARBL<br>WGRAIN 25 GCHC          | 1/4 Cup     | STOCKPOT METHOD: COMBINE RICE, WATER, AND OPTIONAL SALT AND BUTTER. IN A STOCKPOT AND BRING TO A HARD BOIL. COVER AND REDUCE HEAT TO MEDIUM-LOW AND COOK FOR 25 MINUTES. TURNOUT TO STEAM TRAY. TRADITIONAL OVEN: PLACE RICE AND OPTIONAL SALT AND BUTTER IN PAN. ADD BOILING WATER. COVER RIGHTLY AND BAKE AT 350 DEGREES FOR 30-35 MINUTES. STEAMER METHOD: PLACE RICE AND OPTIONAL BUTTER AND SALT, WITH BOILING WATER IN STEAMER PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION. | 516371     |
| BUTTER PRINT<br>UNSLTD GRD AA<br>36-1 GFS | 1 Teaspoon  |   | 299405     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.25 Cup

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           | 203.33  |                  |        |
| <b>Fat</b>                | 4.67g   |                  |        |
| <b>SaturatedFat</b>       | 2.33g   |                  |        |
| <b>Trans Fat</b>          | 0.00g   |                  |        |
| <b>Cholesterol</b>        | 10.00mg |                  |        |
| <b>Sodium</b>             | 0.00mg  |                  |        |
| <b>Carbohydrates</b>      | 37.00g  |                  |        |
| <b>Fiber</b>              | 2.00g   |                  |        |
| <b>Sugar</b>              | 0.00g   |                  |        |
| <b>Protein</b>            | 4.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU  | <b>Vitamin C</b> | 0.00mg |

|                |        |             |        |
|----------------|--------|-------------|--------|
| <b>Calcium</b> | 0.00mg | <b>Iron</b> | 0.72mg |
|----------------|--------|-------------|--------|

# CF 562 Pineapple Tidbits

|                      |       |                       |         |
|----------------------|-------|-----------------------|---------|
| <b>Servings:</b>     | 1.00  | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50  | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch |                       |         |

## Ingredients

| Description                       | Measurement | Prep Instructions   | DistPart # |
|-----------------------------------|-------------|---|------------|
| PINEAPPLE TIDBITS IN JCE 6-10 GFS | 1/2 Cup     | PACKAGING: #10 CANS IN CORRUGATE BOX.<br>PRODUCT PREP: PRODUCT IS READY TO USE. | 189979     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 5.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50

#### Amount Per Serving

|                      |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      | 70.00  |                  |        |
| <b>Fat</b>           | 0.00g  |                  |        |
| <b>SaturatedFat</b>  | 0.00g  |                  |        |
| <b>Trans Fat</b>     | 0.00g  |                  |        |
| <b>Cholesterol</b>   | 0.00mg |                  |        |
| <b>Sodium</b>        | 0.00mg |                  |        |
| <b>Carbohydrates</b> | 18.00g |                  |        |
| <b>Fiber</b>         | 1.00g  |                  |        |
| <b>Sugar</b>         | 15.00g |                  |        |
| <b>Protein</b>       | 0.00g  |                  |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 9.00mg |
| <b>Calcium</b>       | 0.00mg | <b>Iron</b>      | 0.36mg |



# BB 125 Beef Chili with Beans

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.83 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                   | Measurement   | Prep Instructions  | DistPart # |
|-------------------------------|---------------|--|------------|
| CHILI BEEF W/BEAN 6-5<br>COMM | 5 39/47 Ounce | Place the sealed bag in a steamer or in boiling water (212 degrees F).<br>2. Cook for @ 30 minutes or until the product reaches a minimum internal temperature of 165 degrees F.<br>3. Open the bag carefully and pour product into the individual bowls to be used for the serving line.<br>4. Cover and place in a warming unit to maintain a minimum internal temperature of 135 degrees F. | 344012     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.38 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.83 Ounce

#### Amount Per Serving

|                      |           |                  |         |
|----------------------|-----------|------------------|---------|
| <b>Calories</b>      | 152.00    |                  |         |
| <b>Fat</b>           | 5.00g     |                  |         |
| <b>SaturatedFat</b>  | 1.70g     |                  |         |
| <b>Trans Fat</b>     | 0.00g     |                  |         |
| <b>Cholesterol</b>   | 31.00mg   |                  |         |
| <b>Sodium</b>        | 230.00mg  |                  |         |
| <b>Carbohydrates</b> | 15.00g    |                  |         |
| <b>Fiber</b>         | 4.00g     |                  |         |
| <b>Sugar</b>         | 5.00g     |                  |         |
| <b>Protein</b>       | 13.00g    |                  |         |
| <b>Vitamin A</b>     | 1252.00IU | <b>Vitamin C</b> | 19.00mg |
| <b>Calcium</b>       | 51.00mg   | <b>Iron</b>      | 3.00mg  |

# DP 110 Grilled Chicken Sandwich

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.10 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| CHIX BRST PTY FC 100-3.1Z TYS       | 1 Each      | <b>BAKE</b><br>Appliances vary, adjust accordingly.<br>Conventional Oven<br>12-14 minutes at 350°F from frozen.<br><b>CONVECTION</b><br>Appliances vary, adjust accordingly.<br>Convection Oven<br>9-11 minutes at 350°F from frozen.<br><b>MICROWAVE</b><br>Appliances vary, adjust accordingly.<br>Microwave<br>Microwave on full power for 2 minutes from frozen. | 209244     |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each      | Thaw and serve.  | 517810     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.10 Ounce

|                           |        |                  |        |
|---------------------------|--------|------------------|--------|
| <b>Amount Per Serving</b> |        |                  |        |
| <b>Calories</b>           |        | 240.00           |        |
| <b>Fat</b>                |        | 6.50g            |        |
| <b>SaturatedFat</b>       |        | 1.50g            |        |
| <b>Trans Fat</b>          |        | 0.00g            |        |
| <b>Cholesterol</b>        |        | 50.00mg          |        |
| <b>Sodium</b>             |        | 655.00mg         |        |
| <b>Carbohydrates</b>      |        | 28.00g           |        |
| <b>Fiber</b>              |        | 5.00g            |        |
| <b>Sugar</b>              |        | 5.00g            |        |
| <b>Protein</b>            |        | 19.00g           |        |
| <b>Vitamin A</b>          | 0.00IU | <b>Vitamin C</b> | 0.00mg |

**Calcium** 40.00mg **Iron** 1.08mg

# FL 310 Green Beans

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions   | DistPart # |
|-------------------------------------|-------------|---|------------|
| BEAN GREEN CUT<br>FNCY 4SV 6-10 GFS | 1/2 Cup     | PACKAGING: #10 CAN IN A CORRUGATE BOX. PREP.<br>INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE<br>ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS<br>TO HEAT AND SERVE. | 118737     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 20.00    |                  |        |
| <b>Fat</b>                | 0.00g    |                  |        |
| <b>SaturatedFat</b>       | 0.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 0.00mg   |                  |        |
| <b>Sodium</b>             | 140.00mg |                  |        |
| <b>Carbohydrates</b>      | 4.00g    |                  |        |
| <b>Fiber</b>              | 2.00g    |                  |        |
| <b>Sugar</b>              | 2.00g    |                  |        |
| <b>Protein</b>            | 1.00g    |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 20.00mg  | <b>Iron</b>      | 0.50mg |

# DH 671 Cheese Pizza, 5 Individual Rounds, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.98 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                                 | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| PIZZA CHS 5<br>WGRAIN 4.98Z 6-<br>10CT TONY | 1 Each      | <p><b>BAKE</b><br/> <b>COOKING GUIDELINES: COOK BEFORE EATING.</b> Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state.<br/> <b>CONVECTION OVEN:</b> Cook at 350°F for 16 to 18 minutes. <b>CONVENTIONAL OVEN:</b> Cook at 400°F for 24 to 26 minutes. <b>NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.</b> Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.</p> | 605922     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.98 Ounce

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 310.00                  |
| <b>Fat</b>              | 13.00g                  |
| <b>SaturatedFat</b>     | 6.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 30.00mg                 |
| <b>Sodium</b>           | 440.00mg                |
| <b>Carbohydrates</b>    | 31.00g                  |
| <b>Fiber</b>            | 3.00g                   |
| <b>Sugar</b>            | 9.00g                   |
| <b>Protein</b>          | 16.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |

**Calcium** 280.00mg **Iron** 2.10mg

# DH 6715 Turkey Pepperoni Pizza, 5 Individual Rounds, WG G

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.98 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| PIZZA PEPP 5<br>WGRAIN 60-4.98Z<br>TONY | 1 Each      | <p><b>BAKE</b><br/> <b>COOKING GUIDELINES: COOK BEFORE EATING.</b> Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state.<br/> <b>CONVECTION OVEN:</b> Cook at 350°F for 16 to 18 minutes. <b>CONVENTIONAL OVEN:</b> Cook at 400°F for 27 to 29 minutes. <b>NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F.</b> Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.</p> | 605911     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.98 Ounce

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 310.00                  |
| <b>Fat</b>              | 13.00g                  |
| <b>SaturatedFat</b>     | 6.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 30.00mg                 |
| <b>Sodium</b>           | 510.00mg                |
| <b>Carbohydrates</b>    | 31.00g                  |
| <b>Fiber</b>            | 3.00g                   |
| <b>Sugar</b>            | 8.00g                   |
| <b>Protein</b>          | 17.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |

|                |          |             |        |
|----------------|----------|-------------|--------|
| <b>Calcium</b> | 240.00mg | <b>Iron</b> | 2.20mg |
|----------------|----------|-------------|--------|



# DS 125 Fish Nugget, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.95 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                       | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| POLLOCK BRD NUG WGRAIN 1Z 2-5 GFS | 4 Piece     |                   | 501362     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.50 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.95 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 230.00   |                  |        |
| <b>Fat</b>           | 9.00g    |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 50.00mg  |                  |        |
| <b>Sodium</b>        | 210.00mg |                  |        |
| <b>Carbohydrates</b> | 22.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 15.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 20.00mg  | <b>Iron</b>      | 1.08mg |

# DS 127 Fish Nugget, WG (HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 7.90 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                       | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| POLLOCK BRD NUG WGRAIN 1Z 2-5 GFS | 8 Piece     |                   | 501362     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 4.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 7.90 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 460.00   |                  |        |
| <b>Fat</b>           | 18.00g   |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 100.00mg |                  |        |
| <b>Sodium</b>        | 420.00mg |                  |        |
| <b>Carbohydrates</b> | 44.00g   |                  |        |
| <b>Fiber</b>         | 6.00g    |                  |        |
| <b>Sugar</b>         | 2.00g    |                  |        |
| <b>Protein</b>       | 30.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 40.00mg  | <b>Iron</b>      | 2.16mg |

# FB 251 Blackeyed Peas

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description              | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| PEAS BLACK-EYED FCY 6-10 | 1/2 Cup     |                   | 202507     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 100.00   |                  |        |
| <b>Fat</b>           | 0.00g    |                  |        |
| <b>SaturatedFat</b>  | 0.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 470.00mg |                  |        |
| <b>Carbohydrates</b> | 19.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 5.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 20.00mg  | <b>Iron</b>      | 1.44mg |

# FI 226 Golden Cut Corn, Frozen

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description         | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CORN CUT IQF 30 GFS | 1/2 Cup     |                   | 285620     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 74.63   |                  |        |
| <b>Fat</b>           | 0.75g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 3.73mg  |                  |        |
| <b>Carbohydrates</b> | 15.67g  |                  |        |
| <b>Fiber</b>         | 1.49g   |                  |        |
| <b>Sugar</b>         | 1.49g   |                  |        |
| <b>Protein</b>       | 2.24g   |                  |        |
| <b>Vitamin A</b>     | 74.63IU | <b>Vitamin C</b> | 1.79mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.27mg |

# CF 150 Applesauce, Unsweetened

|                      |          |                       |           |
|----------------------|----------|-----------------------|-----------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch    |                       |           |

## Ingredients

| Description                    | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| APPLESAUCE IN JCE NSA 6-10 GFS | 1/2 Cup     |                   | 610283     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      | 60.00  |                  |        |
| <b>Fat</b>           | 0.00g  |                  |        |
| <b>SaturatedFat</b>  | 0.00g  |                  |        |
| <b>Trans Fat</b>     | 0.00g  |                  |        |
| <b>Cholesterol</b>   | 0.00mg |                  |        |
| <b>Sodium</b>        | 0.00mg |                  |        |
| <b>Carbohydrates</b> | 17.00g |                  |        |
| <b>Fiber</b>         | 1.00g  |                  |        |
| <b>Sugar</b>         | 14.00g |                  |        |
| <b>Protein</b>       | 0.00g  |                  |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 6.00mg | <b>Iron</b>      | 0.00mg |

# AB 450 Dinner Roll, WG

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 2.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| ROLL WHE WGRAIN<br>BKD 72-2Z MAKTCH | 1 Each      | THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES. | 536890     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 140.00  |                  |        |
| <b>Fat</b>           | 2.50g   |                  |        |
| <b>SaturatedFat</b>  | 1.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 5.00mg  |                  |        |
| <b>Sodium</b>        | 80.00mg |                  |        |
| <b>Carbohydrates</b> | 32.00g  |                  |        |
| <b>Fiber</b>         | 7.00g   |                  |        |
| <b>Sugar</b>         | 10.00g  |                  |        |
| <b>Protein</b>       | 5.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 20.00mg | <b>Iron</b>      | 1.44mg |

# DH 410 BBQ Pork Sandwich

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| PORK PULLED BBQ LO SOD<br>4-5 BROOKWD  | 4 Ounce     | Preheat convection oven to 350 degrees F.<br>Open the bags and put product into a pan.<br>Heat in the oven for @ 30 minutes until the product reaches a minimum internal temperature of 165 degrees F.<br>Portion the BBQ .<br>Place in a warming unit and maintain a minimum internal temperature of 135 degrees F. | 498702     |
| BUN HAMB SLCD WHEAT<br>WHL 4 10-12 GFS | 1 Each      | Thaw and serve.  | 517810     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

#### Amount Per Serving

|                      |           |                  |         |
|----------------------|-----------|------------------|---------|
| <b>Calories</b>      | 429.00    |                  |         |
| <b>Fat</b>           | 19.00g    |                  |         |
| <b>SaturatedFat</b>  | 6.00g     |                  |         |
| <b>Trans Fat</b>     | 0.00g     |                  |         |
| <b>Cholesterol</b>   | 71.00mg   |                  |         |
| <b>Sodium</b>        | 358.00mg  |                  |         |
| <b>Carbohydrates</b> | 42.00g    |                  |         |
| <b>Fiber</b>         | 5.00g     |                  |         |
| <b>Sugar</b>         | 19.00g    |                  |         |
| <b>Protein</b>       | 23.00g    |                  |         |
| <b>Vitamin A</b>     | 1650.00IU | <b>Vitamin C</b> | 25.20mg |
| <b>Calcium</b>       | 120.00mg  | <b>Iron</b>      | 4.14mg  |

# FR 250 Oven Baked French Fries

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 2.54 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                | Measurement   | Prep Instructions  | DistPart # |
|----------------------------|---------------|--|------------|
| FRIES 1/2 C/C OVEN 6-5 MCC | 2 27/50 Ounce | <b>BAKE</b><br>PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.<br><b>CONVECTION</b><br>PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. | 200697     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.54 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 110.00  |                  |        |
| <b>Fat</b>           | 2.50g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 20.00mg |                  |        |
| <b>Carbohydrates</b> | 17.00g  |                  |        |
| <b>Fiber</b>         | 2.00g   |                  |        |
| <b>Sugar</b>         | 0.00g   |                  |        |
| <b>Protein</b>       | 2.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 4.80mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.36mg |



# Dv 101 Grape Uncrustable, WG

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 2.60 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                          | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z | 1 Each      |                   | 527462     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.60 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 300.00   |                  |        |
| <b>Fat</b>           | 17.00g   |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 280.00mg |                  |        |
| <b>Carbohydrates</b> | 32.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 14.00g   |                  |        |
| <b>Protein</b>       | 9.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 26.00mg  | <b>Iron</b>      | 1.00mg |

# Dv 103 Grape Uncrustable, WG

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 5.30 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                          | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z | 1 Each      |                   | 516761     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.30 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 600.00   |                  |        |
| <b>Fat</b>           | 34.00g   |                  |        |
| <b>SaturatedFat</b>  | 6.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 540.00mg |                  |        |
| <b>Carbohydrates</b> | 64.00g   |                  |        |
| <b>Fiber</b>         | 7.00g    |                  |        |
| <b>Sugar</b>         | 29.00g   |                  |        |
| <b>Protein</b>       | 18.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 78.00mg  | <b>Iron</b>      | 3.00mg |

# FR 341 Whipped Potatoes

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| POTATO GRANULES W/MLK 6-5.31 GFS    | 33/50 Ounce |                   | 118516     |
| BUTTER PRINT UNSLTD GRD AA 36-1 GFS | 1 Teaspoon  |                   | 299405     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |         |                  |         |
|----------------------|---------|------------------|---------|
| <b>Calories</b>      |         | 103.33           |         |
| <b>Fat</b>           |         | 3.67g            |         |
| <b>SaturatedFat</b>  |         | 2.33g            |         |
| <b>Trans Fat</b>     |         | 0.00g            |         |
| <b>Cholesterol</b>   |         | 10.00mg          |         |
| <b>Sodium</b>        |         | 20.00mg          |         |
| <b>Carbohydrates</b> |         | 14.00g           |         |
| <b>Fiber</b>         |         | 1.00g            |         |
| <b>Sugar</b>         |         | 0.00g            |         |
| <b>Protein</b>       |         | 2.00g            |         |
| <b>Vitamin A</b>     | 2.12IU  | <b>Vitamin C</b> | 26.06mg |
| <b>Calcium</b>       | 12.45mg | <b>Iron</b>      | 0.28mg  |

# CF 325 Mixed Fruit, Frozen IQF

|                      |          |                       |         |
|----------------------|----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch    |                       |         |

## Ingredients

| Description             | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| FRUIT MIXED IQF 6-5 GFS | 1/2 Cup     |                   | 578614     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 35.00    |                  |         |
| <b>Fat</b>           | 0.00g    |                  |         |
| <b>SaturatedFat</b>  | 0.00g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 0.00mg   |                  |         |
| <b>Sodium</b>        | 0.00mg   |                  |         |
| <b>Carbohydrates</b> | 7.50g    |                  |         |
| <b>Fiber</b>         | 1.00g    |                  |         |
| <b>Sugar</b>         | 5.50g    |                  |         |
| <b>Protein</b>       | 0.00g    |                  |         |
| <b>Vitamin A</b>     | 150.00IU | <b>Vitamin C</b> | 54.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.36mg  |

# DP 801 Turkey in Gravy

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.16 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                     | Measurement  | Prep Instructions  | DistPart # |
|---------------------------------|--------------|--|------------|
| TURKEY & GRAVY CKD 4-7<br>JENNO | 4 4/25 Ounce | Heat and serve. Boil in bag. Steam or stove top preparation. | 653171     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.16 Ounce

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 120.00   |                  |        |
| <b>Fat</b>           | 5.00g    |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 40.00mg  |                  |        |
| <b>Sodium</b>        | 500.00mg |                  |        |
| <b>Carbohydrates</b> | 2.00g    |                  |        |
| <b>Fiber</b>         | 0.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 18.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.36mg |

# DP 802 Turkey in Gravy (HS)

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 8.32 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                     | Measurement  | Prep Instructions  | DistPart # |
|---------------------------------|--------------|--|------------|
| TURKEY & GRAVY CKD 4-7<br>JENNO | 8 8/25 Ounce | Heat and serve. Boil in bag. Steam or stove top preparation. | 653171     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 4.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.32 Ounce

#### Amount Per Serving

|                      |           |                  |        |
|----------------------|-----------|------------------|--------|
| <b>Calories</b>      | 240.00    |                  |        |
| <b>Fat</b>           | 10.00g    |                  |        |
| <b>SaturatedFat</b>  | 3.00g     |                  |        |
| <b>Trans Fat</b>     | 0.00g     |                  |        |
| <b>Cholesterol</b>   | 80.00mg   |                  |        |
| <b>Sodium</b>        | 1000.00mg |                  |        |
| <b>Carbohydrates</b> | 4.00g     |                  |        |
| <b>Fiber</b>         | 0.00g     |                  |        |
| <b>Sugar</b>         | 0.00g     |                  |        |
| <b>Protein</b>       | 36.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU    | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg    | <b>Iron</b>      | 0.72mg |

# FB 560 Refried Beans

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description          | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| BEAN REFRD 6-10 GRSZ | 1/2 Cup     |                   | 293962     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.50 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 140.00   |                  |        |
| <b>Fat</b>           | 2.00g    |                  |        |
| <b>SaturatedFat</b>  | 0.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 530.00mg |                  |        |
| <b>Carbohydrates</b> | 23.00g   |                  |        |
| <b>Fiber</b>         | 6.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 8.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 45.00mg  | <b>Iron</b>      | 2.00mg |

# FH 400 Celery Sticks

|                      |          |                       |           |
|----------------------|----------|-----------------------|-----------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch    |                       |           |

## Ingredients

| Description         | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CELERY STIX 4-3 RSS | 1/2 Cup     |                   | 781592     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 9.90     |                  |        |
| <b>Fat</b>           | 0.10g    |                  |        |
| <b>SaturatedFat</b>  | 0.05g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 49.60mg  |                  |        |
| <b>Carbohydrates</b> | 2.00g    |                  |        |
| <b>Fiber</b>         | 1.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 0.45g    |                  |        |
| <b>Vitamin A</b>     | 278.38IU | <b>Vitamin C</b> | 1.92mg |
| <b>Calcium</b>       | 24.80mg  | <b>Iron</b>      | 0.13mg |



# DH 663 Pepperoni Pizza

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.50 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                          | Measurement | Prep Instructions   | DistPart # |
|--------------------------------------|-------------|---|------------|
| PIZZA PEPP 4X6<br>WGRAIN 100 96-4.5Z | 1 Each      | <b>BAKE</b><br>COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1 2" sheets pans. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. NOTE: For food safety and quality cook before eating to internal temperature of 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustment. | 152111     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.50 Ounce

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 310.00   |                  |        |
| <b>Fat</b>           | 12.00g   |                  |        |
| <b>SaturatedFat</b>  | 5.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 25.00mg  |                  |        |
| <b>Sodium</b>        | 530.00mg |                  |        |
| <b>Carbohydrates</b> | 34.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 8.00g    |                  |        |
| <b>Protein</b>       | 16.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 222.00mg | <b>Iron</b>      | 2.50mg |

# DH 661 Cheese Pizza

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.50 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| PIZZA CHS 4X6<br>WGRAIN 100 96-4.5Z | 1 Each      | <b>BAKE</b><br><b>COOKING GUIDELINES. COOK BEFORE SERVING.</b> Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pans. Rotate pans one half turn to prevent cheese from burning. <b>CONVECTION OVEN:</b> Low fan, 350°F for 13 to 16 minutes. <b>CONVENTIONAL OVEN:</b> 400°F for 17 to 20 minutes. <b>NOTE:</b> For food safety and quality cook before eating to internal tempature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion. | 153650     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.50 Ounce

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 300.00   |                  |        |
| <b>Fat</b>                | 11.00g   |                  |        |
| <b>SaturatedFat</b>       | 5.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 25.00mg  |                  |        |
| <b>Sodium</b>             | 440.00mg |                  |        |
| <b>Carbohydrates</b>      | 34.00g   |                  |        |
| <b>Fiber</b>              | 4.00g    |                  |        |
| <b>Sugar</b>              | 8.00g    |                  |        |
| <b>Protein</b>            | 16.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 263.00mg | <b>Iron</b>      | 2.30mg |