

Cookbook for Gault School

Created by HPS Menu Planner

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Apple Crisp

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34104
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Apple Slices, Canned, Unsweetened	3 #10 CAN		100206
FLOUR A/P 8-5# GOLD MEDAL	1 2/3 Cup		269202
SUGAR BROWN MED 25 GCHC	3 1/6 Cup	UNSPECIFIED	108626
SUGAR BEET GRANUL 50 BIG CHIEF	3 1/6 Cup		589225
OATS QUICK HOT CEREAL 12-42Z QUAK	2 Cup		467251
BUTTER PRINT SLTD GRD AA 36-1 GCHC	1/2 Pound		191205
SPICE CINNAMON GRND 15Z TRDE	1 Tablespoon		224723

Preparation Instructions

Mix fruit, 6 cups flour, 3 cups brown sugar, and 3 cups white sugar ingredients. Place into 6 pans shallow pans. Approximately 10 cups per pan.

Sprinkle topping ingredients (6 cups oatmeal, 3 cups butter, 3 Tablespoons Cinnamon, 6 1/2 cups brown sugar, 6 1/2 cups white sugar, and 3 1/2 cups flour), which is about approximately 4 cups per pan. Press down lightly.

Bake at 350 degrees until hot and bubbly. Keep warm for service.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	106.69
Fat	1.89g
SaturatedFat	1.16g
Trans Fat	0.00g
Cholesterol	4.87mg
Sodium	22.37mg
Carbohydrates	22.57g
Fiber	1.71g
Sugar	19.16g
Protein	0.20g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 0.00mg	Iron 0.06mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Baked Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34105
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN & PORK XFCY 6-10 SHOWBOAT	13 Quart	Open and pour into 2 steam table pans for 50 servings or 4 pans for 100 servings. 6.5 Qt = 1 gal 2.5 qt or 2 1/8 No. 10 cans	179903
ONION DEHY CHPD 15 P/L	4 1/2 Cup	May use 1 qt of fresh onions	263036
MUSTARD YELLOW PREP 4-1GAL CRWNCOLL	4 Tablespoon		860221
SUGAR BROWN LT 50 BIG CHIEF	26 2/3 Tablespoon	3/4 cup plus 1 1/13 Tbsp packed	846775
SAUCE TOMATO MW 6-10 GCHC	2 Cup	17 tbsp = 1 cup 1 Tbsp	306347

Preparation Instructions

Add 2 cups of water and combine beans, onions, yellow mustard, brown sugar, & tomato sauce in steam table pans. Stir well. Bake:

Conventional oven: 375 °F for 20-25 minutes. Convection oven: 350 °F for 15 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Critical Control Point: Hold for hot service at 135 °F or higher. Portion with 4 fl oz slotted spoodle (1/2 cup).

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	292.19		
Fat	1.06g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	565.69mg		
Carbohydrates	65.30g		
Fiber	5.55g		
Sugar	43.13g		
Protein	7.65g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	97.88mg	Iron	2.23mg

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Nutrition - Per 100g

No 100g Conversion Available

Sausage, Egg & Cheese Croissant

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34107
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKED PORK SAUSAGE PATTIES	72 Each		121586
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	72 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	72 Each		592625
CHEESE AMER 184CT SLCD 4-5 GCHC	72 Slice		272744

Preparation Instructions

Assemble sausage, egg and sliced cheese on sheet trays. Heat at 325 to 150. Place on croissant and serve.

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	426.00		
Fat	25.50g		
SaturatedFat	9.95g		
Trans Fat	0.00g		
Cholesterol	138.50mg		
Sodium	710.00mg		
Carbohydrates	30.50g		
Fiber	2.00g		
Sugar	4.50g		
Protein	16.00g		
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	123.50mg	Iron	2.00mg

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**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available

BBQ Chicken

Servings:	100.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34108
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	12 1/2 Pound		100101
SAUCE BBQ 4-1GAL SWTBRAY	1/2 Gallon		655937

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	99.75		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	42.00mg		
Sodium	170.96mg		
Carbohydrates	7.14g		
Fiber	0.00g		
Sugar	6.74g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	87.96		
Fat	1.76g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	37.04mg		
Sodium	150.76mg		
Carbohydrates	6.29g		
Fiber	0.00g		
Sugar	5.94g		
Protein	10.58g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

PBJ

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-34112
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEANUT BUTTER 120-1.1Z JIF	2 Each		794301
JELLY GRP 200-.5Z SMUCK	2 Each		254975
BREAD WGRAIN SLCD 3/4 7-32Z GCHC	2 Slice		230952

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	730.00
Fat	34.00g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	770.00mg
Carbohydrates	94.00g
Fiber	6.00g
Sugar	30.00g
Protein	24.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 216.00mg	Iron 6.00mg

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Nutrition - Per 100g

No 100g Conversion Available

Sloppy Joe Sandwich

Servings:	120.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34115
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 2-5 ADV	30 Pound	Thaw product under refrigeration 3 days prior.	606461
SAUCE BBQ 4-1GAL SWTBRAY	1 Quart		655937
KETCHUP CAN 33 FCY 6-10 CRWNCOLL	1 #10 CAN		100129
SPICE ONION MINCED 12Z TRDE	1 Cup		513997
SEASONING STK CANAD FAV 26Z TRDE	5 Ounce		661953
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

In a large pan, combine all ingredients except buns. Heat thoroughly to 170, and hold for service.
Place 4 oz on a bun.

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	218.72
Fat	10.97g
SaturatedFat	3.65g
Trans Fat	0.00g
Cholesterol	36.53mg
Sodium	841.48mg
Carbohydrates	17.06g
Fiber	1.85g
Sugar	11.47g
Protein	18.31g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 36.78mg	Iron 2.64mg

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Nutrition - Per 100g

Calories	192.88
Fat	9.68g
SaturatedFat	3.22g
Trans Fat	0.00g
Cholesterol	32.21mg
Sodium	742.06mg
Carbohydrates	15.04g
Fiber	1.63g
Sugar	10.11g
Protein	16.15g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 32.43mg	Iron 2.33mg

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Meatloaf

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-34116
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	10 Ounce		110520
BREAD CRUMB PANKO 6-3 GCHC	1 Quart	UNPREPARED See Package Instructions	198011
EGG SHL LRG A GRD 6-30CT GCHC	5 Each		206539
KETCHUP CAN NAT LO SOD 6-10 REDG	4 Cup	READY_TO_EAT None	200621
SPICE ONION MINCED 12Z TRDE	1/8 Cup		513997
SALT IODIZED 25 CARG	1 Teaspoon		108286
Black Pepper	1 Tablespoon	BAKE	24108

Preparation Instructions

Thaw raw ground meat under refrigeration. It should be on its own shelf at the bottom of cooler.

Mix ground beef, onions, ketchup, raw eggs, cracker crumbs, pepper, & salt on low speed or by hand until blended.

Place baking rack on sheet pan and coat with cooking spray.

Use a 5 oz. scoop to portion out meatloaf balls onto the rack.

Bake at 350 degrees in a convection oven for approximately 1 hour until internal temperature reaches 165 degrees or higher.

Top with 1 oz. of low sodium ketchup before serving.

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	55.46		
Fat	1.48g		
SaturatedFat	0.45g		
Trans Fat	0.15g		
Cholesterol	22.38mg		
Sodium	128.52mg		
Carbohydrates	9.30g		
Fiber	0.13g		
Sugar	4.00g		
Protein	2.12g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.04mg	Iron	0.16mg

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Nutrition - Per 100g

Calories	48.91		
Fat	1.30g		
SaturatedFat	0.40g		
Trans Fat	0.13g		
Cholesterol	19.74mg		
Sodium	113.33mg		
Carbohydrates	8.20g		
Fiber	0.11g		
Sugar	3.53g		
Protein	1.87g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.56mg	Iron	0.14mg

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Pizza Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34117
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY 85/15 RAW IQF 228-2.8Z COMM	2 Each		548062
SAUCE MARINARA 6-10 GCHC	1 Fluid Ounce		144215
Natural Provolone Slices - 32 SOS - 8/1.5#	1 Slice		122027
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	576.50
Fat	32.38g
SaturatedFat	13.62g
Trans Fat	2.00g
Cholesterol	123.00mg
Sodium	563.50mg
Carbohydrates	28.25g
Fiber	3.50g
Sugar	6.50g
Protein	41.50g
Vitamin A 0.00IU**	Vitamin C 0.00mg**
Calcium 196.00mg	Iron 1.28mg

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**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available

Sausage Gravy w/ biscuit

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34118
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY SAUS CNTRY 6-10 GCHC	4 Gallon		846891
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	100 Each	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902

Preparation Instructions

Heat gravy to 165 degrees. Split biscuit and top with 5 oz of gravy.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 5.00 Ounce

Amount Per Serving

Calories	17128.00
Fat	808.96g
SaturatedFat	503.84g
Trans Fat	0.00g
Cholesterol	12.80mg
Sodium	33614.40mg
Carbohydrates	2210.24g
Fiber	200.00g
Sugar	200.00g
Protein	402.56g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 14010.24mg	Iron 120.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	12083.45
Fat	570.70g
SaturatedFat	355.45g
Trans Fat	0.00g
Cholesterol	9.03mg
Sodium	23714.26mg
Carbohydrates	1559.28g
Fiber	141.10g
Sugar	141.10g
Protein	284.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 9883.93mg	Iron 84.66mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Chicken Alfredo Pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34119
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA TRAD 7 48CT GCHC	1 Each		717062
SAUCE ALFREDO FZ 6-5 JTM	200 Ounce		155661
CHIX DCD 1/2 20WHT CKD 2-5 GCHC	300 Ounce		527629
CHEESE MOZZ 3 SHRD FTHR 4-5 PG	300 Ounce		780995

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	367.76		
Fat	19.41g		
SaturatedFat	10.28g		
Trans Fat	0.00g		
Cholesterol	131.27mg		
Sodium	775.44mg		
Carbohydrates	7.44g		
Fiber	0.02g		
Sugar	3.29g		
Protein	39.54g		
Vitamin A	241.53IU	Vitamin C	0.00mg
Calcium	499.31mg	Iron	1.05mg

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Nutrition - Per 100g

No 100g Conversion Available

Turkey and Swiss Pita

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34121
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Turkey Sliced Oven Roasted	300 Ounce		230394
BREAD PITA 7" WGRAIN 12-10CT OLYMP	100 Each		631702
CHEESE SWS SLCD .75Z 6-1.5 GCHC	100 Slice		327409
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	25 Ounce		242489

Preparation Instructions

Place 3 oz sliced turkey on pita, topped with 1 slice Swiss cheese. Bake in oven until hot through, and topped with shredded lettuce.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	320.32
Fat	12.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	395.16mg
Carbohydrates	39.06g
Fiber	3.03g
Sugar	1.03g
Protein	14.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 240.32mg	Iron 2.70mg

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Nutrition - Per 100g

No 100g Conversion Available

Stromboli

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34122
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STROMBOLI MEAT LOVERS 72-4.16Z GIOR	100 Each		566842

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	290.00
Fat	11.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	639.00mg
Carbohydrates	28.00g
Fiber	2.00g
Sugar	4.00g
Protein	18.00g
Vitamin A 0.00IU	Vitamin C 1.20mg
Calcium 100.00mg	Iron 2.70mg

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Nutrition - Per 100g

No 100g Conversion Available

Chili

Servings:	120.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34126
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO DCD PETITE 6-10 GCHC	2 #10 CAN		498871
BEAN CHILI MEX STYLE 6-10 GCHC	3 3/4 #10 CAN		192015
SAUCE BBQ 4-1GAL SWTBRAY	3 Cup		655937
SPICE CHILI POWDER HOT 5.5 TRDE	4 Cup		224715
SPICE ONION MINCED 12Z TRDE	2 Cup		513997
Campbell's® Tomato Juice	2 Quart		120334
Beef Crumbles	20 Pound	STEAM Place a small amount of water in bottom of pan. Place thawed 5 lb bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.	065946

Preparation Instructions

1. Combine all ingredients to large kettle and cooked until 165 degrees.
2. Use a 8 oz scoop to portion for service.

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	130.36
Fat	1.17g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	4.17mg
Sodium	671.11mg
Carbohydrates	25.12g
Fiber	4.47g
Sugar	5.50g
Protein	7.59g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 35.30mg	Iron 2.77mg

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Nutrition - Per 100g

No 100g Conversion Available

Fiesta Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34129
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	72 Each	BAKE COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	487272
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	234.83
Fat	9.17g
SaturatedFat	3.95g
Trans Fat	0.00g
Cholesterol	16.28mg
Sodium	461.14mg
Carbohydrates	28.01g
Fiber	2.61g
Sugar	5.01g
Protein	11.01g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 156.42mg	Iron 2.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chicken Breast Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34130
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD NAE 4Z 2-5 TYS	4 Ounce	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 17-21 minutes. MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	863720
LETTUCE ICEBERG SHRD 1/8" 2-5# P/L	1/4 Ounce		492241
HAMBURGER BUN 4" 12CT GFS	1		451428
MAYONNAISE REAL PKT 200-7/16Z KRFT	1 Each		458630

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	14.60**		
Fat	0.48g**		
SaturatedFat	0.11g**		
Trans Fat	0.00g**		
Cholesterol	6.40mg**		
Sodium	34.90mg**		
Carbohydrates	0.08g**		
Fiber	0.00g**		
Sugar	0.00g**		
Protein	2.40g**		
Vitamin A	0.00IU**	Vitamin C	0.00mg**
Calcium	1.60mg**	Iron	0.08mg**

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Calories	12.87**		
Fat	0.42g**		
SaturatedFat	0.10g**		
Trans Fat	0.00g**		
Cholesterol	5.64mg**		
Sodium	30.78mg**		
Carbohydrates	0.07g**		
Fiber	0.00g**		
Sugar	0.00g**		
Protein	2.12g**		
Vitamin A	0.00IU**	Vitamin C	0.00mg**
Calcium	1.41mg**	Iron	0.07mg**

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Pasta Salad

Servings:	40.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34131
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 2-10 BARILLA	5 Pound		627500
CORN & BLK BEAN FLME RSTD 6-2.5	1 Cup	MICROWAVE Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. MICROWAVE: (1100W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. MICROWAVE: (2200W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. STOVE TOP: Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. STEAMER: Arrange product in a half-size steam table pan. Steam for 15 minutes. CONVECTION OVEN: Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. COMBI OVEN: Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.	163760

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories	203.79		
Fat	1.09g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	5.30mg		
Carbohydrates	42.61g		
Fiber	2.15g		
Sugar	2.19g		
Protein	7.15g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.84mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Beef/Bean Chalupa

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34133
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHALUPA BEAN/CHS WGRAIN 72-3.8Z IFS	1 Each		875520
CHIX TACO FILLING CKD 4- 5.03 TYS	3 Ounce	UNSPECIFIED Thaw in refrigerator prior to reheating. Place bag in boiling water to 45-60 minutes or until product reaches 165 F.	200511

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	410.30		
Fat	18.90g		
SaturatedFat	6.35g		
Trans Fat	0.00g		
Cholesterol	116.50mg		
Sodium	678.20mg		
Carbohydrates	25.50g		
Fiber	2.90g		
Sugar	1.50g		
Protein	35.80g		
Vitamin A	636.69IU	Vitamin C	1.28mg
Calcium	307.25mg	Iron	2.90mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Blueberry Cobbler (Nappanee)

Servings:	100.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-34136
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STARCH CORN 24-1 ARGO	7/8 Pound		108413
SUGAR BEET GRANUL 25 GCHC	9 4/11 Cup	Divided: 3 cups and 10.25 lbs.	108588
Tap Water for Recipes	2/3 Gallon	UNPREPARED	000001WTR
BLUEBERRY IQF 4-5 GCHC	6 1/4 Pound		166720
FLOUR ULTRAGRAIN 50 HLCHC	2 2/3 Pound		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1/6 Cup		683700
Fat Free Skim Milk	3 11/12 Cup	BAKE	51801
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 1/8 Cup		840860

Preparation Instructions

SAUCE: Mix cornstarch with 3 c. white sugar. Add enough water (@5 c.) to mixture to make a smooth, pour-able consistency. Add this to 2 gallons of water. Microwave on high 3 minutes 3 times stirring in between for a total of 9 minutes. Sauce should be thick and smooth. Add frozen blueberries. **May want to add some blueberries to sauce while cooking for color.**

For Batter Mix: 10 ¼ # White Sugar, 7 ¾ # Flour, 1/2 cup Baking Powder and 11 1/3 cup FF Milk

Melt 1 cup of margarine in bottom of 9 2B Pans. Add 1 quart batter to each pan. Then add @1 ½ quarts of thickened fruit on top of batter.

Bake at 300 degrees for 40 minutes.

288 - #8 Servings.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	180.01		
Fat	5.73g		
SaturatedFat	2.29g		
Trans Fat	0.00g		
Cholesterol	0.20mg		
Sodium	105.01mg		
Carbohydrates	31.61g		
Fiber	1.46g		
Sugar	21.27g		
Protein	2.10g		
Vitamin A	0.39IU	Vitamin C	0.16mg
Calcium	5.24mg	Iron	0.52mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

cauliflower

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34137
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CAULIFLOWER IQF 30 GCHC	1 Cup		285600

Preparation Instructions

Place in steam table pan, season with butter buds and Mrs. Dash, and steam until thoroughly hot. (approx 30 min from frozen).

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	20.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.00mg		
Carbohydrates	4.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	19.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Carrots

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34138
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT FZ 30 COMM	1 Cup		150390

Preparation Instructions

FROZEN CARROTS CAN BE COOKED WITHOUT THAWING. STOCK POT OR STEAM-JACKETED KETTLE: ADD FROZEN CARROTS TO BOILING WATER. IF DESIRED, ADD 1 TSP SEASONING FOR EACH 100 SERVINGS OF VEGETABLE. AFTER WATER BOILS AGAIN, REDUCE TEMPERATURE. COVER AND SIMMER FOR 10 TO 20 MIN. DRAIN. STEAMER: PLACE FROZEN CARROTS IN A SINGLE LAYER IN A STEAMER PAN. STEAM UNCOVERED FOR 3 TO 5 MIN. DRAIN. IF DESIRED, SPRINKLE 1TSP OF SEASONING OVER EACH 100 SERVINGS OF VEGETABLE AND STIR TO COMBINE. DO NOT BOIL. COOK FROZEN VEGETABLES ONLY UNTIL TENDER BUT CRISP; THEY MAY CONTINUE TO COOK WHEN HELD ON A HOT STEAMTABLE OR IN A HOLDING CABINET. SCHEDULE COOKING OF CARROTS SO THEY WILL BE SERVED SOON AFTER COOKING. CARROTS WILL BECOME OVERCOOKED IF HELD TOO LONG.

Serving Size: 3/4 c.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	54.00		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	48.00mg		
Sodium	86.00mg		
Carbohydrates	12.00g		
Fiber	4.00g		
Sugar	6.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Beef Taco Salad in Tortilla Bowl

Servings:	85.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34139
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE 24CT MRKN	170 Cup		305812
ONION RING RED 1/4 2-5 RSS	21 1/4 Cup		429198
TOMATO GRAPE SWT 10 MRKN	510 Each		129631
PEPPERS COLORED MIXED ASST 12CT P/L	21 1/4 Cup	Diced.	491012
CHEESE CHED MLD SHRD 4-5 LOL	21 1/4 Cup		150250
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	21 1/4 Cup		324531
TACO FILLING BEEF REDC FAT 6-5 COMM	212 1/2 Ounce	Heat to 165 and hold hot for service	722330
TORTILLA BOWL EDIBOWL 6.25 12-12CT	85 Each		549096

Preparation Instructions

Layer all ingredients as listed (starting with lettuce first) and then placing the the meat on the side.

Nutrition Facts

Servings Per Recipe: 85.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	438.85
Fat	21.99g
SaturatedFat	8.46g
Trans Fat	0.23g
Cholesterol	56.81mg
Sodium	1063.28mg
Carbohydrates	39.57g
Fiber	7.60g
Sugar	8.45g
Protein	23.39g
Vitamin A 1562.22IU	Vitamin C 67.39mg
Calcium 288.24mg	Iron 6.37mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Italian Hoagie

Servings:	85.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34140
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DELI COMBO ITAL 32-3Z KUNZLER & CO	255 Ounce		704102
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	85 Slice		726532
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	85 Each	READY_TO_EAT	276142
LETTUCE ICEBERG SHRD 1/8" 2-5# P/L	85 Cup		492241
DRESSING ITAL GLDN 4-1GAL GCHC	170 Tablespoon		257885

Preparation Instructions

Served hot or cold

Nutrition Facts

Servings Per Recipe: 85.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	520.00
Fat	32.50g
SaturatedFat	10.00g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	1850.00mg
Carbohydrates	32.00g
Fiber	2.00g
Sugar	6.00g
Protein	28.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 226.38mg	Iron 3.09mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

BBQ Chicken Drumsticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34141
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX CKD 2-5 TYS	1 Piece	BAKE Preparation: Appliances vary, adjust accordingly. HEAT fully cooked drumsticks to an internal temperature of 140 -145°F. Pizza Oven Preheat oven to 400°F. Place frozen drumsticks on a baking pan that has been coated with non-stick cooking spray. Heat for 10-12 minutes. CONVECTION Preparation: Appliances vary, adjust accordingly. HEAT fully cooked drumsticks to an internal temperature of 140 -145°F. Convection Oven Preheat oven to 350°F. Place frozen drumsticks on a foil lined baking sheet and bake uncovered for 19-23 minutes. DEEP_FRY Preparation: Appliances vary, adjust accordingly. HEAT fully cooked drumsticks to an internal temperature of 140 -145°F. Deep Fry Fry frozen drumsticks at 350°F for 7-9 minutes.	737741
SAUCE BBQ 4-1GAL SWTBRAY	2 Tablespoon		655937

Preparation Instructions

Toss drumsticks with sauce and heat to 160. Hold hot for service.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	180.00		
Fat	6.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	60.00mg		
Sodium	545.00mg		
Carbohydrates	20.00g		
Fiber	0.00g		
Sugar	17.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.60mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Walking Tacos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34142
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS 64-1.75Z DORITOS	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	712660
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce		722330
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
SALSA 103Z 6- 10 REDG	1 Ounce	READY_TO_EAT None	452841
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup		451730
CORN & BLK BEAN FLME RSTD 6-2.5	2 Ounce	MICROWAVE Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. MICROWAVE: (1100W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. MICROWAVE: (2200W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. STOVE TOP: Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. STEAMER: Arrange product in a half-size steam table pan. Steam for 15 minutes. CONVECTION OVEN: Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. COMBI OVEN: Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.	163760

Preparation Instructions

Heat taco meat to 160 and hold hot for service

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	348.76
Fat	19.06g
SaturatedFat	8.46g
Trans Fat	0.27g
Cholesterol	62.18mg
Sodium	712.21mg
Carbohydrates	22.11g
Fiber	4.06g
Sugar	4.54g
Protein	20.86g
Vitamin A 57.14IU	Vitamin C 0.00mg
Calcium 48.68mg	Iron 2.92mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Tator Tots

Servings:	85.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34143
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS R/SOD 6-5 OREI	22 Pound		563840

Preparation Instructions

Place on single layer on sheet pan. Bake at 425 degrees F for 17-25 min or until internal temperature reaches 165 degrees F or greater.

Hold at 135 degrees F or higher.

Serving size: 4 oz

Nutrition Facts

Servings Per Recipe: 85.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	50.61
Fat	1.84g
SaturatedFat	0.23g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	92.03mg
Carbohydrates	7.82g
Fiber	0.92g
Sugar	0.46g
Protein	0.46g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 133.44mg	Iron 0.32mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	44.63
Fat	1.62g
SaturatedFat	0.20g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	81.15mg
Carbohydrates	6.90g
Fiber	0.81g
Sugar	0.41g
Protein	0.41g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 117.67mg	Iron 0.28mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Breaded Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34144
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	558061
3.5 WG Hamburger Bun	1 Each		3354
LETTUCE ICEBERG SHRD 1/8" 2-5# P/L	1/4 Ounce		492241
MAYONNAISE PKT 200-9GM PPI	1 Package		433744

Preparation Instructions

Bake chicken to mfg directions and hot hot for service.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	420.00
Fat	20.50g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	660.00mg
Carbohydrates	37.00g
Fiber	5.00g
Sugar	4.00g
Protein	19.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 37.00mg	Iron 10.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Corn Dog, Chicken

Servings:	1.00	Category:	Entree
Serving Size:	9.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34145
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	1 Each		620220
KETCHUP PKT 1M-9GM HNZ	2 Package		255521
MUSTARD PKT 500-.2Z HNZ	1 Package		675562

Preparation Instructions

TAKE OUT AMOUNT YOU NEED FROM THE FREEZER, THAW COMPLETELY UNDER REFRIGERATION FOR 24 HOURS

350F DEGREES FOR 24-27 MINUTES. QTY: FULL PAN. CONVENTIONAL OVEN - 350 F FOR 34-36 MINUTES.

Serving Size: 1 ea

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 9.00 Each

Amount Per Serving

Calories	260.00		
Fat	9.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	725.00mg		
Carbohydrates	36.00g		
Fiber	2.00g		
Sugar	12.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.50mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Potato/Cheese Pierogi w/ smoked sausage

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34146
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIEROGI POTATO CHED 4-72CT MRS. T	1 Each		142001
SAUSAGE SMKD ROPE STYLE 10 GFS	3 Ounce		785008
BUTTER PRINT SLTD GRD AA 36-1 GCHC	1 Tablespoon	UNPREPARED	191205

Preparation Instructions

Steam Pierogi to 160 and toss with butter. Heat sausage to 160, slice and toss with pierogi.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving

Calories	412.50
Fat	34.25g
SaturatedFat	16.25g
Trans Fat	0.00g
Cholesterol	92.50mg
Sodium	1020.00mg
Carbohydrates	11.75g
Fiber	0.50g
Sugar	1.75g
Protein	12.25g
Vitamin A 25.00IU	Vitamin C 1.50mg
Calcium 13.42mg	Iron 1.40mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Grilled Turkey/Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34147
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI SLCD CKD 6-2 GFS	2 Ounce		680613
CHEESE AMER YEL 120CT SLCD 4-5 GCHC	2 Slice		164216
Bread, Whole Grain Texas Toast 22 oz/16 sl	2 Slice		6369
BUTTER PRINT SLTD GRD AA 36-1 GCHC	2 Tablespoon	UNPREPARED	191205

Preparation Instructions

Place turkey and cheese between 2 slices of TT. Butter each side and grill or bake until toasted.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	600.00
Fat	36.00g
SaturatedFat	21.00g
Trans Fat	0.00g
Cholesterol	115.00mg
Sodium	1122.80mg
Carbohydrates	42.00g
Fiber	4.00g
Sugar	7.00g
Protein	23.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 232.00mg	Iron 12.50mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Grilled Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34148
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bread, Whole Grain Texas Toast 22 oz/16 sl	2 Slice		6369
CHEESE AMER YEL 120CT SLCD 4-5 GCHC	3 Slice		164216
BUTTER PRINT SLTD GRD AA 36-1 GCHC	2 Tablespoon		191205

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	610.00		
Fat	40.00g		
SaturatedFat	24.50g		
Trans Fat	0.00g		
Cholesterol	120.00mg		
Sodium	992.80mg		
Carbohydrates	41.00g		
Fiber	4.00g		
Sugar	7.00g		
Protein	17.00g		
Vitamin A 0.00IU		Vitamin C 0.00mg	
Calcium 344.00mg		Iron 12.00mg	

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chicken and Cheese Quesadilla

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34149
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 16-12CT LABAND	1 Each		804443
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1/2 Cup		712131
CHIX BRST STRP FAJT CKD 2-5 PERD	1 Ounce		266310
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

Preparation Instructions

Place chicken and cheese on a flour tortilla, fold in half and grill until melted and browned.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	475.97
Fat	27.17g
SaturatedFat	17.50g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	1037.17mg
Carbohydrates	25.67g
Fiber	2.00g
Sugar	4.33g
Protein	25.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 490.00mg	Iron 1.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Coney Dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34150
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 5/ 2-5 GCHC	1 Each		200174
Hearth Whole Grain Hot Dog Bun	1 Each		3364
CHILI HOT DOG W/MT &BEAN 6-10 HRTHSTN	1 Fluid Ounce		103063

Preparation Instructions

Heat franks to 160 and place in bun. HEat coney sauce to 150 and place 1 oz over.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	420.00		
Fat	28.25g		
SaturatedFat	10.25g		
Trans Fat	1.00g		
Cholesterol	55.00mg		
Sodium	1155.00mg		
Carbohydrates	23.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	15.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	23.22mg	Iron	1.73mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chili Baked Potatoes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34151
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER BABY WHL 6-2.5 RSTWRKS	8 Each		697990
Beef Chili w/ beans	1 Cup	HEAT_AND_SERVE KEEP FROZEN: Place sealed bags in boiling water. Heat 30 min	043734
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1 Ounce		712131
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	355.96
Fat	14.18g
SaturatedFat	6.38g
Trans Fat	0.00g
Cholesterol	32.00mg
Sodium	538.89mg
Carbohydrates	42.82g
Fiber	3.43g
Sugar	1.00g
Protein	11.65g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 151.28mg	Iron 1.95mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

BBQ Rib Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34152
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB SHAPE BNLS CLSC 40-4Z GCHC	1 Each		287849
SAUCE BBQ 4-1GAL SWTBRAY	2 Tablespoon		655937
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	400.00		
Fat	10.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1010.00mg		
Carbohydrates	50.00g		
Fiber	5.00g		
Sugar	26.00g		
Protein	28.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	1.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Pepperoni Calzone

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34153
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN 80-5Z	1 Each		135191
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

Preparation Instructions

Bake according to package directions

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	333.90
Fat	12.20g
SaturatedFat	6.20g
Trans Fat	0.03g
Cholesterol	25.00mg
Sodium	829.70mg
Carbohydrates	42.00g
Fiber	3.00g
Sugar	12.00g
Protein	20.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 361.00mg	Iron 2.70mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Ham & Turkey on Whole Wheat Bread

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34154
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
380 - Aunt Millie's WG Honey White Bread	2 Each		380
Ham, 97% Fat Free, Cooked , Water Added, Sliced	1 1/2 Ounce		100187
TURKEY, DELI BREAST, SLICED	1 1/2 Ounce	READY_TO_EAT	110554
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup		451730
TOMATO RANDOM 2 25 MRKN	1 Slice		508616

Preparation Instructions

1. Place cheese, ham, turkey, lettuce and tomato onto one slice of bread
2. Place second slice of bread on top, cut sandwich in half diagonally.
3. Place sandwich in clam shell, adhere day dot.
4. CCP: Place prepared sandwich in refrigerator as soon as possible to cool and maintain 41 ° F or lower.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	357.23
Fat	8.64g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	67.39mg
Sodium	1266.00mg
Carbohydrates	40.97g
Fiber	4.45g
Sugar	8.73g
Protein	32.76g
Vitamin A 299.88IU	Vitamin C 4.93mg
Calcium 103.69mg	Iron 12.10mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chef Salad

Servings:	1.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-34155
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE AMER BLND MXD 4-5 RSS	5 Ounce		451720
TURKEY BRST SLCD RED SOD 6-2 JENNO	2 Ounce		183161
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER ENG SDLSS 12-1CT P/L	1/4 Cup		532312
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1 Ounce		712131
BEAN GARBANZO 6-10 GCHC	1/4 Cup		118753
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Ounce

Amount Per Serving

Calories	288.32
Fat	11.29g
SaturatedFat	4.66g
Trans Fat	0.00g
Cholesterol	203.03mg
Sodium	601.07mg
Carbohydrates	22.73g
Fiber	6.46g
Sugar	10.67g
Protein	26.26g
Vitamin A 388.50IU	Vitamin C 6.53mg
Calcium 226.54mg	Iron 1.82mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	203.41
Fat	7.96g
SaturatedFat	3.28g
Trans Fat	0.00g
Cholesterol	143.23mg
Sodium	424.04mg
Carbohydrates	16.04g
Fiber	4.56g
Sugar	7.53g
Protein	18.53g
Vitamin A 274.08IU	Vitamin C 4.61mg
Calcium 159.82mg	Iron 1.29mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Green Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34164
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	1/2 Pound		299405
BEAN GRN FZ 30 COMM	100 Cup		355490
SPICE ONION MINCED 12Z TRDE	1 Cup		513997

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	54.00		
Fat	1.76g		
SaturatedFat	1.12g		
Trans Fat	0.00g		
Cholesterol	4.80mg		
Sodium	2.00mg		
Carbohydrates	9.92g		
Fiber	4.00g		
Sugar	2.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.48mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories	47.62		
Fat	1.55g		
SaturatedFat	0.99g		
Trans Fat	0.00g		
Cholesterol	4.23mg		
Sodium	1.76mg		
Carbohydrates	8.75g		
Fiber	3.53g		
Sugar	1.76g		
Protein	1.76g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.42mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

California Blend

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34165
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF 30 KE	15 Pound		283780
BUTTER PRINT SLTD GRD AA 36-1 GCHC	8 Ounce		191205
SEASONING STK CANAD FAV 26Z TRDE	1/2 Cup		661953

Preparation Instructions

Wash hands, refer to our Standard Operating Porcedures (SOP).

Place frozen vegetables in a single layer in a steamer pan. Steam, using the manufacturer's directions for your steamer. When the vegetables are done keep them hot and serve.

CCP: Hot foods should be kept at 145° or hotter

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	31.10		
Fat	1.50g		
SaturatedFat	0.95g		
Trans Fat	0.00g		
Cholesterol	4.08mg		
Sodium	177.26mg		
Carbohydrates	3.50g		
Fiber	1.40g		
Sugar	1.40g		
Protein	0.70g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.00mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Chicken and Waffle

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34166
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE BEL WHLWHE 48-3.5 GINNYS	1 Each		243572
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.	603391
SYRUP PANCK BKFST 100-1.4FLZ SMUCK	1 Each		425700
DRESSING HNY MSTRD CUP 100- 1.5Z KENS	1 Each		312795

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	8.10		
Fat	0.46g		
SaturatedFat	0.12g		
Trans Fat	0.00g		
Cholesterol	0.90mg		
Sodium	10.20mg		
Carbohydrates	0.78g		
Fiber	0.03g		
Sugar	0.46g		
Protein	0.23g		
Vitamin A	5.00IU	Vitamin C	0.00mg
Calcium	0.14mg	Iron	0.02mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Hash Brown Patty

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34167
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN FAST 2.5Z 6-3.5 LAMB	1 Each		242241

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	125.00		
Fat	6.50g		
SaturatedFat	1.75g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	245.00mg		
Carbohydrates	14.50g		
Fiber	2.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.00mg	Iron	0.35mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

French Toast

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-34168
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST THICK 72-2.55Z KRUST	2 Slice		432786
SYRUP PANCK CUP 200-1.5Z GCHC	1 Each	BAKE	160090

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Piece

Amount Per Serving

Calories	500.00
Fat	7.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	130.00mg
Sodium	960.00mg
Carbohydrates	96.00g
Fiber	2.00g
Sugar	32.00g
Protein	13.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 60.00mg	Iron 3.60mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

Srirach Ranch Dressing

Servings:	128.00	Category:	Condiments or Other
Serving Size:	1.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34169
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING MIX RNCH 18-3.2Z HVALL	1 Package		192716
MAYONNAISE LT 4-1GAL HELM	3/4 Gallon		659932
SOUR CREAM 4-5 GCHC	1 Quart	READY_TO_EAT Served as a topping on a hot or cold meal	285218
SAUCE SRIRACHA 12-17FLZ HUYFNG	3/4 Cup		386462

Preparation Instructions

Combine all ingredients together and hold cold.

Nutrition Facts

Servings Per Recipe: 128.00
Serving Size: 1.00 Fluid Ounce

Amount Per Serving

Calories	74.94		
Fat	6.49g		
SaturatedFat	1.62g		
Trans Fat	0.00g		
Cholesterol	12.49mg		
Sodium	311.70mg		
Carbohydrates	0.50g		
Fiber	0.00g		
Sugar	0.50g		
Protein	0.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	12.50mg	Iron	0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

BBQ Chicken Ranch Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-34170
School:	Gault School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA TRAD 7 48CT GCHC	1 Each		717062
DRESSING RNCH BTRMLK 4-1GAL GCHC	2 Fluid Ounce		426598
Chicken, diced, cooked, frozen	2 Ounce		100101
CHEESE MOZZ SHRD 4-5 LOL	3/4 Cup		645170
SAUCE BBQ 4-1GAL SWTBRAY	1 Ounce		655937

Preparation Instructions

Spread ranch on pizza crust, top with chicken, cheese and drizzle with bbq sauce. Bake until golden brown.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	972.00
Fat	56.50g
SaturatedFat	15.50g
Trans Fat	0.00g
Cholesterol	97.00mg
Sodium	1746.00mg
Carbohydrates	71.00g
Fiber	2.00g
Sugar	23.00g
Protein	41.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 655.00mg	Iron 3.30mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available
