#### Corn



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8463
School:	Central Elementary School		

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	1/2 Cup	PACKAGING: BULK PRODUCT IN POLY LINER IN CORRUGATE BOX. PREP. INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.	283730
BUTTER SUB	1/5 Teaspoon	Ready To Eat	209810
SPICE PEPR BLK REG FINE GRIND	1/8 Teaspoon	Ready To Eat	225037
SALT IODIZED	1 Teaspoon	Ready To Eat	125557

# **Preparation Instructions**

PACKAGING: BULK PRODUCT IN POLY LINER IN CORRUGATE BOX. PREP. INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

## **Meal Components (SLE)**

Amount Per Serving

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0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
0.000			
0.500			

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		80.47			
Fat		0.50g			
SaturatedFat		0.00g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		396.00mg			
Carbohydrates		18.13g			
Fiber		2.00g			
Sugar		2.00g			
Protein		3.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	3.40mg	Iron	0.40mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

No 100g Conversion Available