

Kohl Wholesale

000800 - AMERICAN DELI SUB

Source: KOHL RECIPE
 Number of Portions: 1
 Size of Portion: EACH

Recipe HACCP Process: #1 No Cook

Meat/Alt: 2 oz.
 Grain/Bread: 3 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

<p>360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODITY..... 1 OZ 005600 USDA COMMODITY,TURKEY HAM,DK MEAT,SMOKED,FRZ... 1 serving(1 oz) 001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA PO4..... 1 slice (3/4 oz) 900615 KOHL- BREAD,PRETZEL BUN,REG. 108/2.7Z,J&J..... 1 BUN</p>	<p>CCP: Hold for cold service at 41° F or lower.</p> <p>To assemble; Use 1 -2 oz of commodity ham, turkey or turkey ham and 1 oz slice of commodity cheese. Serve between pretzel bun. 1 sandwich contributes 2-3 oz of meat and 3 grains/bread.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	371 kcal	Cholesterol	50.66 mg	Protein	19.22 g	Calcium	318.88 mg	29.57%	Calories from Total Fat
Total Fat	12.18 g	Sodium	1101.87 mg	Vitamin A	65.80 RE	Iron	2.52 mg	13.76%	Calories from Sat Fat
Saturated Fat	5.67 g	Carbohydrate	46.20 g	Vitamin A	213.29 IU	Water ¹	28.80 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	2.12 g	49.84%	Calories from Carbohydrates
								20.73%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 2

000454 - APPLES,FRESH,W/SKIN: 4 quarter

Source: KOHL # 55511
 Number of Portions: 100
 Size of Portion: EACH

Alternate Menu Name: FRESH APPLE QUARTERS

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900277 KOHL- FRUIT,APPLES,FRESH,W/SKIN.... 100 EACH	<p>CCP: Hold for cold service at 41° F or lower.</p> <p>For apple halves or quarters:</p> <ol style="list-style-type: none"> 1. Wash hands and apply gloves. <p>SOP: Wash the outside of the apples thourougly.</p> <ol style="list-style-type: none"> 2. Obtain a washed and sanitized cutting board. 3. Core apples. 4. Slice cored apple inTO 4 quarters. 5. Sprinkle sliced apples with lemon juice or pineapple juice to keep from browning. <p>Recommend serving as soon as possible.</p> <p>May want to consider serving pre-sliced, pre-packaged apples to reduce labor, ensure consistency and eliminate food safety hazard.</p> <p>4 apple quarters provide 1/2 cup of fruit. CCP: Refrigerate until served.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	72 kcal	Cholesterol	0.00 mg	Protein	0.36 g	Calcium	8.28 mg	2.94%	Calories from Total Fat
Total Fat	0.23 g	Sodium	1.38 mg	Vitamin A	6.90 RE	Iron	0.17 mg	0.35%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	19.06 g	Vitamin A	74.52 IU	Water ¹	118.07 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	3.31 g	Vitamin C	6.35 mg	Ash ¹	0.26 g	106.23%	Calories from Carbohydrates
								2.00%	Calories from Protein

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001506 - BAKED POTATO BAR

Source: ST. ELMO
 Number of Portions: 10.0000
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.75 Cup
 Milk: 0 FLOZ

<p>011674 POTATO,BKD,FLESH & SKN,WO/ SALT..... 10 potato medium 005600 USDA COMMODITY,TURKEY HAM,DK MEAT,SMOKED,FRZ... 3 serving(1 oz) 050343 CHEESE, CHEDDAR, YELLOW, REDUCED FAT, SHREDDE.... 10 OZ 110953 SOUR CREAM..... 5 OZ 000141 BACON BITS, IMITATION..... 2 TBSP 000051 CHEESE SAUCE, TRIO..... 10 SERVING 011091 BROCCOLI,CKD,BLD,DRND,WO/SALT..... 2 CUP, chopped 001305R CHILI CON CARNE/BEEF CRUMBLES..... 7 (1/2 CUP)</p>	<p>CCP: Hold for cold service at 41° F or lower.</p> <p>1. Wash potatoes and wrap in foil. 2. Bake in oven at 350°F for 2 hours. CCP: Heat to 165°F or higher. 3. Leave foil on potato, slice open and maintain in steam table pan.</p> <p>CCP: Refrigerate until served.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	384 kcal	Cholesterol	35.31 mg	Protein	21.62 g	Calcium	334.09 mg	30.41%	Calories from Total Fat
Total Fat	12.96 g	Sodium	762.61 mg	Vitamin A	179.37 RE	Iron	3.64 mg	15.79%	Calories from Sat Fat
Saturated Fat	6.73 g	Carbohydrate	48.75 g	Vitamin A	1213.03 IU	Water ¹	*239.39* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	7.10 g	Vitamin C	44.97 mg	Ash ¹	*3.43* g	50.82%	Calories from Carbohydrates
								22.54%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 4

000068 - BANANA,fresh

Source: KOHL # 55550
 Number of Portions: 100
 Size of Portion: EACH

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: FRESH BANANA

009040 BANANAS,RAW...	100 small (6" to 6-7/8")	<p>If serving whole banana:</p> <ol style="list-style-type: none"> SOP: Wash hands and apply gloves. SOP: Wash outside of banana peels. Serve 1 whole banana. <p>If serving one-half banana:</p> <ol style="list-style-type: none"> Follow steps 1 & 2 above. SOP: Obtain a washed and sanitized cutting board. Cut bananas in half. Dip in pineapple juice to keep from browning. Cover exposed fruit with plastic. <p>Serve immediately.</p> <p>1 banana half provides 1/2 cup of fruit.</p> <p>Recipe Yields: 50 bananas = 100 banana halves</p> <p>**Note Refrigerating bananas will cause them to brown.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	90 kcal	Cholesterol	0.00 mg	Protein	1.10 g	Calcium	5.05 mg	3.34%	Calories from Total Fat
Total Fat	0.33 g	Sodium	1.01 mg	Vitamin A	8.08 RE	Iron	0.26 mg	1.13%	Calories from Sat Fat
Saturated Fat	0.11 g	Carbohydrate	23.07 g	Vitamin A	64.64 IU	Water ¹	75.66 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	2.63 g	Vitamin C	8.79 mg	Ash ¹	0.83 g	102.65%	Calories from Carbohydrates
								4.90%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 5

001521 - BBQ SAUCE, cattlemen's

Recipe HACCP Process: #1 No Cook

Source: KOHL # 15030
 Number of Portions: 100
 Size of Portion: 1 OZ

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: BBQ SAUCE

903873 KOHL- MISC, SAUCE, BBQ, CATTLEMEN'S ORIG....	200 TBSP	
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*Nutrients are based upon 1 Portion Size (1 OZ)

Calories	40 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	370.00 mg	Vitamin A	0.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	9.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	90.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 6

001511 - BELLY BEARS!

Recipe HACCP Process: #1 No Cook

Source: KOHL #32756
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: J & J BELLY BEAR COOKIES

902110 KOHL- SNACK, COOKIE, BELLY BEARS J&J.... 1 PACKAGE

*Nutrients are based upon 1 Portion Size (EACH)

Calories	130 kcal	Cholesterol	0.00 mg	Protein	2.00 g	Calcium	100.00 mg	27.69%	Calories from Total Fat
Total Fat	4.00 g	Sodium	115.00 mg	Vitamin A	0.00 RE	Iron	1.08 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	21.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	64.62%	Calories from Carbohydrates
								6.15%	Calories from Protein

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000493 - BREADSTICK, WHEAT, pierre

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 08970
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: WHEAT BREADSTICK

900313 KOHL- BREAD,BREADSTICK,WHEAT,PIERRE,1.35 OZ... 100 STICK	1. Assemble and bake breadsticks according to manufacturer's directions. 1 stick provides 1.5 servings of Grains/bread. 1 case = 144 sticks.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	110 kcal	Cholesterol	0.00 mg	Protein	3.00 g	Calcium	20.00 mg	12.27%	Calories from Total Fat
Total Fat	1.50 g	Sodium	150.00 mg	Vitamin A	0.00 RE	Iron	0.36 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	22.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	2.40 mg	Ash ¹	0.00 g	80.00%	Calories from Carbohydrates
								10.91%	Calories from Protein

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001486 - BROWNIES

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #31200
 Number of Portions: 60
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: BROWNIES FROM MIX

902085 KOHL- DESSERT, BROWNIE MIX, gilster m l...	1 BOX, 5#	KOHL #31200 PREPARE BROWNIE MIX ACCORDING TO MANUFACTURER'S INSTRUCTIONS. CUT BROWNIES 10 x 6 TO MAKE 60 SERVINGS.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	159 kcal	Cholesterol	2.98 mg	Protein	1.99 g	Calcium	149.21 mg	22.50%	Calories from Total Fat
Total Fat	3.98 g	Sodium	149.21 mg	Vitamin A	0.00 RE	Iron	1.07 mg	5.63%	Calories from Sat Fat
Saturated Fat	0.99 g	Carbohydrate	28.85 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	72.50%	Calories from Carbohydrates
								5.00%	Calories from Protein

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001795 - BURRITO, BN & CHZ, WG

Source: KOHL #05706
 Number of Portions: 1
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

903879 KOHL- ENTREE, BURRITO, BN & CHZ WG, FOSTER F...	1 EACH	EL EXTREMO WG BEAN & CHEESE BURRITOS, KOHL #05706. EACH CASE CONTAINS 96/4.5Z BURRITOS. FOR BEST RESULTS, THAW BEFORE BAKING. PLACE IN SINGLE LAYER ON A BAKING SHEET. BAKE 350 DEGREES FOR 11 - 15 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 160 DEGREES IS REACHED. EACH BURRITO COUNTS FOR 2 M/MA AND 2 G/B.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	310 kcal	Cholesterol	10.00 mg	Protein	16.00 g	Calcium	200.00 mg	26.13%	Calories from Total Fat
Total Fat	9.00 g	Sodium	580.00 mg	Vitamin A	80.00 RE	Iron	2.70 mg	11.61%	Calories from Sat Fat
Saturated Fat	4.00 g	Carbohydrate	40.00 g	Vitamin A	400.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	9.00 g	Vitamin C	3.60 mg	Ash ¹	*N/A* g	51.61%	Calories from Carbohydrates
								20.65%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 11

000638 - CALIFORNIA BLEND VEGGIES

Source: KOHL # 06142
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900306 KOHL- VEG,BROC. NORMANDY,INN FOODS 2/12LB....	6 LB	1. Tap frozen vegetables to break up. 2. Bring water to a boil in a stock pot or steam jacketed kettle; add vegetables and bring water to a boil. 3. Omit salt. 4. Reduce heat and cook, uncovered, until vegetables are tender. 5. Drain vegetables slightly, leaving enough water to retain heat. 6. Add margarine. 7. Transfer to steam table pans. CCP: Hot holding at 140°F or higher.
075012 WATER,HOT.....	1 GAL	
110933 MARGARINE.....	1/3 CUP	

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

Calories	15 kcal	Cholesterol	0.00 mg	Protein	0.64 g	Calcium	7.18 mg	35.32%	Calories from Total Fat
Total Fat	0.59 g	Sodium	18.49 mg	Vitamin A	293.46 RE	Iron	0.12 mg	6.42%	Calories from Sat Fat
Saturated Fat	0.11 g	Carbohydrate	1.60 g	Vitamin A	1467.30 IU	Water ¹	38.49 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.64 g	Vitamin C	6.72 mg	Ash ¹	0.05 g	42.88%	Calories from Carbohydrates
								17.15%	Calories from Protein

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000492 - CARROT & CELERY STICKS

Recipe HACCP Process:

Source: KOHL
 Number of Portions: 100
 Size of Portion: 2 EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.375 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CARROT & CELERY STICKS

		CCP: HACCP PROCESS # 1: NO COOK. Keep Food Below 41°F Degrees
011124 CARROTS,RAW...	9 LB	1. Carrot Sticks and Celery Sticks are purchased prewashed and prepackaged. 2. SOP: Refrigerate sticks prior to service. 3. CCP: Cold service at 41°F or lower- document in the HACCP journal.
011143 CELERY,RAW.....	8 LB	
		4. Serve 2 carrot sticks and 2 celery sticks. 5. 2 carrot sticks and 2 celery sticks = 1/3 cup of fruits/vegetables. NOTE: Sticks are purchased in 5 lb bags with four bags in a case.

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

Calories	23 kcal	Cholesterol	0.00 mg	Protein	0.63 g	Calcium	27.99 mg	6.37%	Calories from Total Fat
Total Fat	0.16 g	Sodium	57.20 mg	Vitamin A	1153.08 RE	Iron	0.20 mg	1.26%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	4.99 g	Vitamin A	7025.73 IU	Water ¹	70.67 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.72 g	Vitamin C	3.53 mg	Ash ¹	0.67 g	88.52%	Calories from Carbohydrates
								11.18%	Calories from Protein

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001307 - CEREAL W/ GRIPZ

Recipe HACCP Process: #1 No Cook

Source: KOHL # 33294
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CEREAL W/
 KELLOGG'S GRIPZ

000707R CEREAL, VARIETY,malt o meal.....	100 EACH
902015 KOHL- SNACK, GRIPZ, KELLOGG...	100 PACKAGE

*Nutrients are based upon 1 Portion Size (EACH)

Calories	209 kcal	Cholesterol	0.00 mg	Protein	2.38 g	Calcium	44.84 mg	17.60%	Calories from Total Fat
Total Fat	4.09 g	Sodium	253.07 mg	Vitamin A	232.32 RE	Iron	3.76 mg	4.56%	Calories from Sat Fat
Saturated Fat	1.06 g	Carbohydrate	43.71 g	Vitamin A	1161.60 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	4.14 g	Vitamin C	5.82 mg	Ash ¹	*0.00* g	83.61%	Calories from Carbohydrates
								4.56%	Calories from Protein

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001206 - CHEESY CHICKEN RICE BOWL

Recipe HACCP Process: #2 Same Day Service

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

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900670 KOHL- MEAT, CHICKEN, PERDUE SNACKATIZER..... 6 EACH 001293R CHEESY CONFETTI RICE..... 1 (1/2 CUP) 900365 KOHL- VEG,BROCCOLI, FRZ,CUTS,INN FOODS,20LB... 4 OZ 001042 CHEESE,PAST PROCESS,AMERICAN,W/DI NA PO4..... 2 TBSP, shredded	<p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>CCP: Hold for hot service at 135° F or higher</p> <p>1. PURCHASE PERDUE SNACKATIZER & UNCLE BEN'S CHEESE INFUSED RICE. PREPARE ACCORDING TO PACKAGE DIRECTIONS..</p> <p>2. SERVING SIZE IS 6 SNACKATIZER PIECES, 1 CUP PREPARED RICE, 1/2 CUP COOKED BROCCOLI, TOPPED WITH 2 TBLSP. SHREDDED AMERICAN CHEESE.</p>
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*Nutrients are based upon 1 Portion Size (SERVING)

Calories	457 kcal	Cholesterol	48.63 mg	Protein	25.53 g	Calcium	221.19 mg	28.43%	Calories from Total Fat
Total Fat	14.43 g	Sodium	884.19 mg	Vitamin A	676.40 RE	Iron	2.52 mg	13.31%	Calories from Sat Fat
Saturated Fat	6.76 g	Carbohydrate	54.69 g	Vitamin A	4131.21 IU	Water ¹	*257.09* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	6.24 g	Vitamin C	53.74 mg	Ash ¹	*2.53* g	47.88%	Calories from Carbohydrates
								22.35%	Calories from Protein

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001055 - CHICKEN & BISCUIT

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 02573
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 1 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHICKEN & BISCUIT

900621 KOHL- MEAT,CHIX PATY JR,BRAKEBUSH,89/1.9Z.....	1 EACH	Mini chicken patty: Kohl #02573. Each case contains 84/1.9z servings. Lonestar biscuit Koh #09113. Each case contains 216 2.2 z biscuit pucks. Cook biscuits and chicken patties separately according to manufacturers instructions. Split biscuit and place chicken patty in middle to make a sandwich. Serving = 1 biscuit sandwich, which counts for 1 M/MA and 1 G/B.
990021 KOHL- BREAD,BISCUIT,DOUGH,LONESTAR,2.25OZ...	1 BISCUIT	

*Nutrients are based upon 1 Portion Size (EACH)

Calories	344 kcal	Cholesterol	15.10 mg	Protein	11.05 g	Calcium	0.00 mg	49.95%	Calories from Total Fat
Total Fat	19.07 g	Sodium	1077.96 mg	Vitamin A	0.00 RE	Iron	2.16 mg	13.79%	Calories from Sat Fat
Saturated Fat	5.26 g	Carbohydrate	31.55 g	Vitamin A	0.00 IU	Water ¹	*0.00* g	6.55%	Calories from Trans Fat
Trans Fat ¹	2.50 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*0.00* g	36.74%	Calories from Carbohydrates
								12.86%	Calories from Protein

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Kohl Wholesale

001627 - CHICKEN BROCC ALFREDO, alf buds

Recipe HACCP Process: #2 Same Day Service

Source:
 Number of Portions: 75
 Size of Portion: 3/4 CUP

Meat/Alt: 2 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **CHICKEN BROCC ALFREDO

904084 CHICK,DICED,CKD,FROZEN-COMMOD.....	6 LB + 6 OZ	1. Make 4 bags of Alfredo Buds according to directions, adding dried parsley. 2. Steam broccoli seperately. 2. Combine Sauce, broccoli and chicken, heat to 165 degrees or higher. Serve over 3/4 cup cooked rotini noodles. Each serving provides 1.5 grain servings, 2 M/MA and 1/4 cup vegetable.
903799 KOHL- MISC, ALFREDO BUDS,PRPRED,24/4 OZ PACKS....	4 BAG	
002029 PARSLEY,DRIED.....	3 TBSP	
020110 NOODLES,EGG,CKD,ENR.....	3 1/2 LB,raw wgt	
011093 BROCCOLI,FRZ,CHOPD,CKD,BLD,DRND,WO/SALT.....	8 LB	
		<p>CCP: Heat to 165° F or higher for at least 15 seconds.</p> <p>6. CCP: Hold for hot service at 135° F or higher.</p> <p>Portion sauce, meat and vegetable mixture with 6 oz ladle (¾ cup).</p> <p>Serving may be reduced to 1/2 cup for day care 3-5 year olds.</p>

*Nutrients are based upon 1 Portion Size (3/4 CUP)

Calories	279 kcal	Cholesterol	67.45 mg	Protein	16.05 g	Calcium	163.47 mg	21.82%	Calories from Total Fat
Total Fat	6.77 g	Sodium	746.52 mg	Vitamin A	101.61 RE	Iron	1.89 mg	3.66%	Calories from Sat Fat
Saturated Fat	1.14 g	Carbohydrate	39.25 g	Vitamin A	527.34 IU	Water ¹	119.27 g	*0.07%*	Calories from Trans Fat
Trans Fat ¹	*0.02* g	Dietary Fiber	2.38 g	Vitamin C	19.48 mg	Ash ¹	1.12 g	56.20%	Calories from Carbohydrates
								22.98%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 17

000909 - CHICKEN NUGGETS,WG,tyson

Source: KOHL # 02692
 Number of Portions: 100
 Size of Portion: 5 EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **CHICKEN NUGGETS

990034 KOHL- MEAT,CHIX NUGGET,WG,TYSON,.670Z...	500 NUGGET	1. Bake chicken nuggets according to the manufacturer's directions. CCP: Bake to 165°F or higher - document. 5 nuggets provide 2 oz. Meat/Meat Alternate and 1 serving of Grains/bread. 1 case = 720 nuggets or 144 servings.
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*Nutrients are based upon 1 Portion Size (5 EACH)

Calories	200 kcal	Cholesterol	24.99 mg	Protein	17.00 g	Calcium	39.99 mg	36.00%	Calories from Total Fat
Total Fat	8.00 g	Sodium	239.93 mg	Vitamin A	0.00 RE	Iron	1.80 mg	6.75%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	14.99 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	30.00%	Calories from Carbohydrates
								34.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 18

000316 - CHICKEN PATTY ON A WG BUN

Source: 02705/08982
 Number of Portions: 1
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900146 CHICKEN PATTY, BREADED, 3.3 OZ.....	1 PATTY	1. ONE CASE YIELDS: 141 PATTIES.
903718 KOHL- BREAD, BUN, HAMBURGER, WG, BAKECRAFTERS....	1 BUN	
		2. PLACE FROZEN CHICKEN PATTIES IN A SINGLE LAYER ON SHEET PANS.
		3. HEAT IN AN OVEN AT 350° FOR 15-20 MINUTES UNTIL AN INTERNAL TEMPERATURE OF 165 IS REACHED.
		4. TRANSFER CHICKEN PATTIES TO SERVING LINE AND PLACE BAKED PATTY BETWEEN BUN AND SERVE PROMPTLY.
		5. IF PATTY IS TO BE REUSED: REFRIGERATE LEFTOVER PATTIES PROPERLY AND SERVE PATTIES WITHIN 2 DAYS.
		<u>HACCP PROCESS #2 - SAME DAY SERVICE.</u>
		<u>CCP:#1 - COOK INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.</u>
		<u>CCP #2 - HOT HOLD. HOLD AT NO LESS THAN 135°F.</u>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	360 kcal	Cholesterol	55.00 mg	Protein	22.00 g	Calcium	120.00 mg	36.25%	Calories from Total Fat
Total Fat	14.50 g	Sodium	1020.00 mg	Vitamin A	20.00 RE	Iron	3.24 mg	7.50%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	38.00 g	Vitamin A	100.00 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*0.00* g	42.22%	Calories from Carbohydrates
								24.44%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 19

000917 - CHICKEN STRIPS, WLGR,brakebush

Source: KOHL # 02683
 Number of Portions: 100
 Size of Portion: 3 EACH

Alternate Menu Name: **CHICKEN TENDERS W/

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 0.75 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

990061 KOHL- MEAT,CHIX STRIPS,WG,BRAKBUSH,1.1OZ....	300 STRIP	1. Bake chicken tenders according to manufacturer's directions. CCP: Bake to 165°F or higher. 3 chicken strips provide 2 oz of Meat/Meat Alternate and .75 serving of Grains/bread. 1 case = 145 strips.
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*Nutrients are based upon 1 Portion Size (3 EACH)

Calories	220 kcal	Cholesterol	35.00 mg	Protein	16.00 g	Calcium	20.00 mg	53.18%	Calories from Total Fat
Total Fat	13.00 g	Sodium	370.00 mg	Vitamin A	0.00 RE	Iron	1.80 mg	12.27%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	11.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	20.00%	Calories from Carbohydrates
								29.09%	Calories from Protein

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Kohl Wholesale

001637 - CHICKEN TORTILLA SOUP

Recipe HACCP Process: #2 Same Day Service

Source: ALL RECIPES
 Number of Portions: 50
 Size of Portion: CUP

Meat/Alt: 1 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.375 Cup
 Milk: 0 FLOZ

990153 SOUP,CHICKEN BROTH,LO SODIUM,CND..... 2 GAL 000043 CUMIN..... 2 TBSP 002009 CHILI POWDER..... 2 TBSP 799905 OREGANO LEAVES,DRIED..... 2 TBSP, leaves 990916 BEANS,BLACK,CND,DRND..... 1 #10 Can 900403 CORN, CUT GRADE A, THE INN..... 5 LB 050420 CHICKEN, DICED, COOKED, IQF, MEAT ONLY..... 4 LB 900677 KOHL- VEG,SALSA,6/#10 CAN,RED GOLD..... 1/2 # 10 CAN 050390 CORNMEAL, ENRICHED, YELLOW, DEGERMED.... 4 CUP	Black beans: Kohl #12665 or use commodity. Drain and rinse black beans. Heat broth, spices, beans, simmer for 10-15 minutes. Add corn, chicken and salsa. Reheat until a temperature of 165 degrees is reached. Stir in cornmeal. 1 cup serving provides 1 oz. M/MA and 3/8 c. F/V. Day care serving: 1/2 cup.
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*Nutrients are based upon 1 Portion Size (CUP)

Calories	327 kcal	Cholesterol	33.28 mg	Protein	21.66 g	Calcium	62.96 mg	11.26%	Calories from Total Fat
Total Fat	4.10 g	Sodium	464.45 mg	Vitamin A	49.48 RE	Iron	4.27 mg	2.18%	Calories from Sat Fat
Saturated Fat	0.79 g	Carbohydrate	31.68 g	Vitamin A	288.12 IU	Water ¹	*193.26* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	5.23 g	Vitamin C	2.83 mg	Ash ¹	*2.38* g	38.69%	Calories from Carbohydrates
								26.45%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 21

000406 - CHILLED APPLESAUCE, code

Source: KOHL # 10055
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHILLED APPLESAUCE

900234 KOHL- FRUIT,APPLESAUCE,JCE PK,CODE,#10 CAN... 4 1/4 #10 CAN	1. Wipe off the top of can before opening to prevent contamination. 2. Open cans and empty applesauce into a serving pans. 1/2 cup serving of applesauce provides 1/2 serving of fruit. CCP: Refrigerate until served.
Recipe yields : 102 -1/2 cup servings of applesauce.	

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

Calories	64 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	32.00 mg	Vitamin A	0.00 RE	Iron	0.38 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	16.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.13 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	100.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 22

000405 - CHILLED FRUIT COCKTAIL, code

Source: KOHL # 10168
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

990823 KOHL- FRUIT,MIXED,COCKTAIL,LS,CDN,DRN,GOLBON....	4 # 10 CAN	<ol style="list-style-type: none"> 1. Wipe off the top of can before opening. 2. Open cans and empty fruit cocktail and juice into a serving pan. 3. Refrigerate fruit cocktail before serving. <p>CCP: Cold holding at 41°F or lower.</p> <p>1/2 cup of fruit cocktail provides 1/2 cup of fruit.</p> <p>Note: 1 #10 can contains 24-1/2 cup servings.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	72 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	9.00 mg	Vitamin A	18.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	17.10 g	Vitamin A	90.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.80 g	Vitamin C	1.08 mg	Ash ¹	0.00 g	95.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 23

000960 - CHILLED PEACHES, code

Source: KOHL # 10353
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900230 KOHL- FRUIT,PEACHES,LS,CND,DRN,CODE... 4 # 10 CAN	1. Wipe off the top of the can prior to opening. 2. Open and empty contents of can into a serving pan. 3. Chill prior to service. CCP: Cold holding at 41 °F or lower. 1 #10 can = approximately 10 cups of drained peaches.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	63 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	54.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	9.00 mg	Vitamin A	36.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	15.30 g	Vitamin A	180.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	3.24 mg	Ash ¹	0.00 g	97.14%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

001504 - CHILLED PEARS & BLUEBERRIES

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #10470/440
 Number of Portions: 112
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

009054 BLUEBERRIES,FRZ,UNSWTND..... 1 GAL, unthawed 900231 KOHL- FRUIT,PEARS,LS,CDN,DRN,CODE... 1 #10 CAN	<p>CCP: Hold for cold service at 41° F or lower.</p> Thaw commodity blueberries overnight in refrigeration. Drain pears. Combine pears and blueberries, stirring gently, just before serving.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	27 kcal	Cholesterol	0.00 mg	Protein	0.29 g	Calcium	1.77 mg	4.75%	Calories from Total Fat
Total Fat	0.14 g	Sodium	1.19 mg	Vitamin A	1.77 RE	Iron	0.11 mg	0.37%	Calories from Sat Fat
Saturated Fat	0.01 g	Carbohydrate	6.58 g	Vitamin A	10.19 IU	Water ¹	19.17 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.99 g	Vitamin C	0.55 mg	Ash ¹	0.04 g	98.08%	Calories from Carbohydrates
								4.28%	Calories from Protein

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Kohl Wholesale

Recipe Master List

000404 - CHILLED PEARS, code

Source: KOHL # 10435
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHILLED PEARS

900231 KOHL- FRUIT,PEARS,LS,CDN,DRN,CODE... 4 1/4 #10 CAN	1. Wipe off the top of can before opening. 2. Open cans and empty pears and juice into a serving pan. CCP: Refrigerate pears before serving. CCP: Cold service at 41° F or lower - document. 1/2 cup of pears provides 1/2 cup of fruit. Yield: 1 #10 can contains 24-1/2 cup servings.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	74 kcal	Cholesterol	0.00 mg	Protein	0.92 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	4.62 mg	Vitamin A	0.00 RE	Iron	0.33 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	18.48 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.85 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	100.00%	Calories from Carbohydrates
								5.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 26

000780 - CHILLED PINEAPPLE, code

Source: KOHL # 10560
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #1 No Cook

Alternate Menu Name: CHILLED PINEAPPLE

990819 KOHL- FRUIT,PINEAPPLE,TIDBITS,CND,DRND,CODE...	4 CAN, #10, DRND	<ol style="list-style-type: none"> 1. Wipe off the tops of cans prior to opening. 2. Open canned pineapple and drain. 3. Pour pineapple into serving pan. <p>CCP: Refrigerate prior to service.</p> <p>CCP: Cold service at 41° or lower.</p> <p>1/2 cup of pineapple provides 1/2 cup of fruit. 1 #10 can = approximately 9 cups drained pineapple.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	48 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	11.95 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	5.98 mg	Vitamin A	23.91 RE	Iron	0.43 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	9.56 g	Vitamin A	119.54 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.20 g	Vitamin C	0.72 mg	Ash ¹	0.00 g	80.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 27

000521 - COLESLAW, MRS GERRY'S DELI FRE

Source: KOHL # 39767
 Number of Portions: 100
 Size of Portion: 1/4 CUP

Alternate Menu Name: COLESLAW

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

	CCP: HACCP PROCESS # 1: NO COOK. Keep Food Below 41°F Degrees
900343 COLESLAW, MRS GERRY'S DELI FRESH... 1 CONTAINER + 3 CUP	<ol style="list-style-type: none"> 1. Coleslaw comes prepared. 2. SOP: Keep coleslaw refrigerated at 41°F or lower until served. 3. CCP: Cold service at 41°F or lower-document in the HACCP journal. 4. 1/4 cup serving of cole slaw = 1/4 serving of fruits/vegetables. <p>NOTE: Coleslaw comes in 2 - 11lb tubs per case. One 11 lb tub = 88 - 1/4 cup servings.</p>

*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	115 kcal	Cholesterol	15.05 mg	Protein	0.50 g	Calcium	20.06 mg	78.26%	Calories from Total Fat
Total Fat	10.03 g	Sodium	145.45 mg	Vitamin A	50.16 RE	Iron	0.18 mg	19.57%	Calories from Sat Fat
Saturated Fat	2.51 g	Carbohydrate	7.02 g	Vitamin A	250.77 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.00 g	Vitamin C	10.53 mg	Ash ¹	0.00 g	24.35%	Calories from Carbohydrates
								1.74%	Calories from Protein

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Kohl Wholesale

001512 - COOKIE, ASSORTED READIBAKE

Source: KOHL #09215/20/
 Number of Portions: 4
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

HACCP BAKED ITEMS

CCP:#1 COVER PRODUCT ADEQUATELY WITH FILM OR FOIL TO PRVENT CONTAMINATION.

CCP #2 STORE AT ROOM TEMPERATURE OR IN WARMER UNTIL SERVICE.

Purchase your choice of J & J Readi-bake cookies.

Kohl #09215 chocolate chip

#09220 candy

#09257 oatmeal raisin

#09261double chocolate

Each case contains 384 1 oz. cookies. Place frozen dough 4 X 6 on sheet pan.

Bake in convection oven 310 degrees for 11 to 14 minutes.

Each cookie contributes 1/2 G/B serving.

902112 KOHL- DESSERT, COOKIE, C CHIP READIBAKE.....	1 EACH
902113 KOHL- DESSERT, COOKIE, DBL CHOC READIBAKE.....	1 EACH
902114 KOHL- DESSERT, COOKIE, CANDY READIBAKE.....	1 EACH
902115 KOHL- DESSERT, COOKIE, OATM RAISN READIBAKE....	1 EACH

*Nutrients are based upon 1 Portion Size (EACH)

Calories	111 kcal	Cholesterol	8.03 mg	Protein	1.60 g	Calcium	0.00 mg	29.32%	Calories from Total Fat
Total Fat	3.60 g	Sodium	103.75 mg	Vitamin A	5.46 RE	Iron	0.82 mg	7.53%	Calories from Sat Fat
Saturated Fat	0.92 g	Carbohydrate	18.05 g	Vitamin A	27.68 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.68 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	65.34%	Calories from Carbohydrates
								5.79%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 29

001616 - COOKIE,CARNIVAL,otis

Source: KOHL # 09307
 Number of Portions: 1
 Size of Portion: EACH

Alternate Menu Name: CARNIVAL COOKIE

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0.75 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

903790 KOHL- DESSERT,CKIE,CARNIVAL, RF,WG ,OTIS...	1 COOKIE	KOHL #09307. Each case contains 384 1 oz. cookies, unbaked. 1. Place cookies on a sheet pan and bake in a convection oven for 10-12 in at 300F. OR Place cookies on a sheet pan and bake in a conventional oven for 15-18 min at 325 F. 1 cookie contributes .75 serving of grains/bread.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	100 kcal	Cholesterol	5.00 mg	Protein	1.00 g	Calcium	0.00 mg	31.50%	Calories from Total Fat
Total Fat	3.50 g	Sodium	65.00 mg	Vitamin A	0.00 RE	Iron	0.72 mg	9.00%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	19.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	76.00%	Calories from Carbohydrates
								4.00%	Calories from Protein

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Kohl Wholesale

000706 - CORN DOG, WG, foster farms

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01498
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **CORN DOGS

900351 KOHL- ENTREE,CORNDOG,WG,FOSTER,4OZ.... 100 CORN DOG	1. Tray up corn dogs according to manufacturer's directions. CCP: Bake to 165°F or higher for 15 seconds - document. 1 corn dog provides 2 oz Meat/Meat Alternate and 2 servings of Grains/bread. 1 case yields 72 corn dogs.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	240 kcal	Cholesterol	20.00 mg	Protein	9.00 g	Calcium	150.00 mg	30.00%	Calories from Total Fat
Total Fat	8.00 g	Sodium	590.00 mg	Vitamin A	0.00 RE	Iron	2.70 mg	7.50%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	33.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	5.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	55.00%	Calories from Carbohydrates
								15.00%	Calories from Protein

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Kohl Wholesale

000769 - CRUNCHMANIA BITES, kelloggs

Recipe HACCP Process: #1 No Cook

Source: KOHL # 34127/28
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CRUNCHMANIA BITES (WG)

900592 KOHL- SNACKS,CRNCHMIA BITES, FR TST,KELLOGGS...	50 PACKAGE
900591 KOHL- SNACK,CRNCHMIA BITES, CIN BUN,KELLOGGS....	50 PACKAGE

*Nutrients are based upon 1 Portion Size (EACH)

Calories	220	kcal	Cholesterol	0.00	mg	Protein	3.50	g	Calcium	125.00	mg	30.68%	Calories from Total Fat
Total Fat	7.50	g	Sodium	215.00	mg	Vitamin A	75.00	RE	Iron	1.44	mg	8.18%	Calories from Sat Fat
Saturated Fat	2.00	g	Carbohydrate	36.50	g	Vitamin A	375.00	IU	Water ¹	0.00	g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00	g	Dietary Fiber	1.50	g	Vitamin C	0.00	mg	Ash ¹	0.00	g	66.36%	Calories from Carbohydrates
												6.36%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 32

001555 - FISH ON BUN

Source: KOHL # 03353
 Number of Portions: 100
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

990018 KOHL- MEAT,FISH PATTY,GOOD HARBOR,3.6OZ....	100 PATTY	FISH PATTY: KOHL #03353, 45 3.6 OZ PATTIES PER CASE
900407 BUN, HAMBURGER PLAIN, BUTTERNUT.....	100 BUN	
		<p>CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.</p> <ol style="list-style-type: none"> 1. Prepare fish patties according to manufacturer's directions. 2. CCP: Heat to 165°F or higher for 15 seconds - document. 3. CCP: Hot holding at 140°F or higher - document. <p>1 sandwich = 2 meat/meat/alternate and 2 grains/bread.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	290 kcal	Cholesterol	35.00 mg	Protein	18.00 g	Calcium	80.00 mg	20.17%	Calories from Total Fat
Total Fat	6.50 g	Sodium	560.00 mg	Vitamin A	0.00 RE	Iron	2.16 mg	3.10%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	43.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	59.31%	Calories from Carbohydrates
								24.83%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 33

001793 - FISH TACOS

Source: KOHL #03337
 Number of Portions: 53
 Size of Portion: 2 EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 3.75 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

903884 KOHL- MEAT, FISH, POLLOCK, SCRIBBLES..... 106 EACH	1. KOHL #03354 CORNMEAL DUSTED POLLOCK. EACH CASE CONTAINS 106 1.5Z PIECES. COOK IN 400 DEGREE CONVECTION OVEN FOR 8 TO 10 MINUTES.
001182 USDA COMMODITY,CHS,CHEDDAR,RED FAT..... 3 LB + 5 OZ 011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE..... 1 QT, chop/dice + 1 3/4 CUP, chop/dice 011252 LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW... 1 GAL, shredded 900154 KOHL- BREAD,TORTILLA,DELRAY 6 OR 8 INCH..... 106 TORTILLA 6'	CCP: Cook to 165 °F or higher for 15 seconds - document. 2. For topping: Set cheese aside for step 3. Combine chopped tomatoes and shredded lettuce. Toss lightly. Set mixture aside for step 4. NOTE: Tomatoes: Use 1 lb 4.5 oz fresh tomatoes to yield 1 lb 4 oz finished product chopped. Lettuce: Use 2 lb 13 oz head lettuce to yield 2 lb 2 oz finished product shredded.
	3. On each shell, place 1 fish portion, 1/2 ounce of shedded cheese, and 1/4 cup of lettuce/tomato mixture SERVING: 2 tacos = 2 oz Meat/Meat Alternate and 1/2 cup of fruit/vegetables and 3.75 serving of grains/bread.

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

Calories	429 kcal	Cholesterol	42.88 mg	Protein	21.53 g	Calcium	463.78 mg	39.27%	Calories from Total Fat
Total Fat	18.71 g	Sodium	1031.68 mg	Vitamin A	55.17 RE	Iron	6.30 mg	11.16%	Calories from Sat Fat
Saturated Fat	5.32 g	Carbohydrate	43.50 g	Vitamin A	451.24 IU	Water ¹	*52.91* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.49 g	Vitamin C	3.28 mg	Ash ¹	*1.39* g	40.58%	Calories from Carbohydrates
								20.08%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 34

000831 - FORTUNE COOKIE, minh

Recipe HACCP Process: #1 No Cook

Source: KOHL # 19420
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: FORTUNE COOKIE

990031 KOHL- DESSERT,COOKIE,FORTUNE,MINH,375 I/W...	1 COOKIE
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	25	kcal	Cholesterol	0.00	mg	Protein	0.50	g	Calcium	0.00	mg	0.00%	Calories from Total Fat
Total Fat	0.00	g	Sodium	12.00	mg	Vitamin A	0.00	RE	Iron	0.00	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	5.80	g	Vitamin A	0.00	IU	Water ¹	0.00	g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00	g	Dietary Fiber	0.00	g	Vitamin C	0.00	mg	Ash ¹	0.00	g	92.80%	Calories from Carbohydrates
												8.00%	Calories from Protein

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Kohl Wholesale

900170 - FRENCH TOAST STICKS wg

Source: KOHL #08931
 Number of Portions: 1.0000
 Size of Portion: 4 EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

903774 KOHL- BREAD,FRNCH TST STICKS, WG AT.JEMIMA.... 1 SERVING (4 EACH) 000349R SYRUP,pancake..... 1 (1 OZ)	<p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>Kohl # 08931. Each 10# case contains approximately 184 sticks, or 46 servings of 4 sticks. ARRANGE FRENCH TOAST STICKS IN A SINGLE LAYER ON BUN PANS. COOK FOR 10 - 12 MINUTES IN 350 DEGREES OVEN.</p> <p>4 sticks = 2 G/B servings Day care 3-5 year old serving: 2 sticks = 1 G/B serving. CCP: Hold at 135° F or higher.</p>
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*Nutrients are based upon 1 Portion Size (4 EACH)

Calories	415 kcal	Cholesterol	0.00 mg	Protein	6.00 g	Calcium	60.00 mg	28.19%	Calories from Total Fat
Total Fat	13.00 g	Sodium	425.00 mg	Vitamin A	0.00 RE	Iron	1.44 mg	6.51%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	72.50 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	69.88%	Calories from Carbohydrates
								5.78%	Calories from Protein

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Kohl Wholesale

000350 - FRESH FRUIT: VARIETY

Recipe HACCP Process: #1 No Cook

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

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: FRESH FRUIT, VARIETY

009003 APPLES,RAW,WITH SKIN..... 30 each, 3/lb. 009200 ORANGES,RAW,ALL COMM VAR... 30 each,2-5/8" dia 009040 BANANAS,RAW..... 40 medium	1. Fresh Fruit does not require a CCP unless cut before service. Use SOPs for handling.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	82 kcal	Cholesterol	0.00 mg	Protein	0.99 g	Calcium	20.56 mg	3.00%	Calories from Total Fat
Total Fat	0.27 g	Sodium	0.89 mg	Vitamin A	14.10 RE	Iron	0.21 mg	0.80%	Calories from Sat Fat
Saturated Fat	0.07 g	Carbohydrate	21.12 g	Vitamin A	140.99 IU	Water ¹	104.87 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	3.16 g	Vitamin C	26.92 mg	Ash ¹	0.64 g	102.99%	Calories from Carbohydrates
								4.84%	Calories from Protein

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Kohl Wholesale

000245 - FRESH/CANNED FRUIT OR JUICE

Recipe HACCP Process: #1 No Cook

Source: KOHL RECIPE
 Number of Portions: 11
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

009003 APPLES,RAW,WITH SKIN.....	1 each, 3/lb.	
009131 GRAPES,AMERICAN TYPE (SLIP SKN),RAW...	3/4 CUP	
009040 BANANAS,RAW.....	1 EACH	
009200 ORANGES,RAW,ALL COMM VAR.....	1 each,2-5/8" dia	
000400R JUICE, VARIETY,4OZ, vita fresh.....	1 EACH	
000404R CHILLED PEARS, code.....	1 (1/2 CUP)	
000960R CHILLED PEACHES, code.....	1 (1/2 CUP)	
000780R CHILLED PINEAPPLE, code.....	1 (1/2 CUP)	
000446R MANDARIN ORANGES,mitsui.....	1 (1/2 CUP)	
000405R CHILLED FRUIT COCKTAIL, code.....	1 (1/2 CUP)	
000407R CHILLED APRICOTS, code.....	1 (1/2 CUP)	

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

Calories	64 kcal	Cholesterol	0.00 mg	Protein	0.45 g	Calcium	13.05 mg	1.18%	Calories from Total Fat
Total Fat	0.08 g	Sodium	5.26 mg	Vitamin A	47.57 RE	Iron	0.19 mg	0.32%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	15.76 g	Vitamin A	257.32 IU	Water ¹	30.28 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.32 g	Vitamin C	10.45 mg	Ash ¹	0.17 g	97.98%	Calories from Carbohydrates
								2.79%	Calories from Protein

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Kohl Wholesale

Recipe Master List

001365 - FRITO LAY SCOOPS

Recipe HACCP Process: #1 No Cook

Source: KOHL #33166
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900043 KOHL- SNACK,CHIP,TRTLA,BKD,SCOOP,FRITO....	1 SINGLE SERVE BAG
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	110 kcal	Cholesterol	0.00 mg	Protein	2.00 g	Calcium	20.00 mg	20.45%	Calories from Total Fat
Total Fat	2.50 g	Sodium	115.00 mg	Vitamin A	0.00 RE	Iron	0.36 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	19.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	69.09%	Calories from Carbohydrates
								7.27%	Calories from Protein

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Kohl Wholesale

000116 - FRUIT YOGURT PARFAITS

Recipe HACCP Process: #1 No Cook

Source: KOHL RECIPE
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 1 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: FRUITY YOGURT PARFAITS

900230 KOHL- FRUIT,PEACHES,LS,CND,DRN,CODE.... 1/2 CUP 900018 KOHL- YOGURT,VANILLA,LOW FAT,4/5#A&E... 4 OZ 050210 Granola..... 1/4 CUP	1. Place 1/2 cup of peaches into a clear cup. 2. Top with 4 oz. of vanilla yogurt. 3. Top with 1/4 cup granola. 1 parfait contributes 1 oz of M/MA and 1 serving of grains/bread.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	326 kcal	Cholesterol	6.67 mg	Protein	8.22 g	Calcium	243.66 mg	10.57%	Calories from Total Fat
Total Fat	3.82 g	Sodium	145.67 mg	Vitamin A	40.20 RE	Iron	1.04 mg	2.92%	Calories from Sat Fat
Saturated Fat	1.06 g	Carbohydrate	65.18 g	Vitamin A	201.00 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.00 g	Vitamin C	5.50 mg	Ash ¹	*0.00* g	80.06%	Calories from Carbohydrates
								10.10%	Calories from Protein

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Kohl Wholesale

000907 - GARDEN SALAD

Recipe HACCP Process: #1 No Cook

Source: TEAM NUTRITION
 Number of Portions: 50
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

011252 LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW... 3 LB + 10 OZ 011457 SPINACH,RAW..... 1 LB + 4 OZ	1. Combine lettuce and spinach in a mixing bowl.
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE..... 1 LB + 12 OZ 011124 CARROTS,RAW..... 1 LB + 12 OZ 011206 CUCUMBER,PEELED,RAW..... 1 LB + 4 OZ	2. Toss tomatoes, carrots, and cucumbers with the lettuce mixture. 3. Portion salad using a #8 scoop (1/2 cup). CCP: Refrigerate until served. SERVING: 1/2 cup provides 1/2 cup of vegetable YIELD: 50 servings- 9 lb 10oz SPECIAL TIP: A good dressing for this salad is Oriental Dressing.

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

Calories	18 kcal	Cholesterol	0.00 mg	Protein	0.97 g	Calcium	25.56 mg	8.94%	Calories from Total Fat
Total Fat	0.18 g	Sodium	24.22 mg	Vitamin A	544.28 RE	Iron	0.56 mg	1.29%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	3.77 g	Vitamin A	4037.69 IU	Water ¹	81.81 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.36 g	Vitamin C	7.58 mg	Ash ¹	0.59 g	84.10%	Calories from Carbohydrates
								21.73%	Calories from Protein

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Kohl Wholesale

000093 - GLAZED CARROTS

Recipe HACCP Process: #2 Same Day Service

Source: ST ELMO
 Number of Portions: 270
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

011130 CARROTS,FROZEN,UNPREPARED..... 45 LB 019335 SUGARS,GRANULATED..... 8 LB 900559 KOHL- MISC,BUTTER BUDS,PREPARED,24/4 OZ PACKS.... 4 OZ 075012 WATER,HOT..... 1 GAL	1. Divide ingredients between 2 steamtable pans. 2. Bake. CCP: Heat to 140°F or higher. CCP: Hot holding at 140°F or higher. 1/2 cup contributes 1/2 cup serving of vegetables.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	81 kcal	Cholesterol	0.00 mg	Protein	0.59 g	Calcium	27.63 mg	3.85%	Calories from Total Fat
Total Fat	0.35 g	Sodium	67.72 mg	Vitamin A	1608.74 RE	Iron	0.34 mg	0.39%	Calories from Sat Fat
Saturated Fat	0.04 g	Carbohydrate	19.83 g	Vitamin A	10742.57 IU	Water ¹	82.28 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.49 g	Vitamin C	1.89 mg	Ash ¹	0.64 g	97.53%	Calories from Carbohydrates
								2.90%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 42

000779 - GOLDFISH, CHEDDAR WG, pep.farms

Source: KOHL # 33120
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #1 No Cook

Alternate Menu Name: CHEDDAR GOLDFISH

903803 KOHL- BREAD, CRACKER, GOLDFISH wg...	100 BAG
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	100 kcal	Cholesterol	0.00 mg	Protein	3.00 g	Calcium	20.00 mg	31.50%	Calories from Total Fat
Total Fat	3.50 g	Sodium	170.00 mg	Vitamin A	0.00 RE	Iron	0.36 mg	9.00%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	14.00 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	56.00%	Calories from Carbohydrates
								12.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 43

000120 - GRAHAMS,BUG BITES,kelloggs

Recipe HACCP Process: #1 No Cook

Source: KOHL # 33286
 Number of Portions: 1
 Size of Portion: PACKAGE

Meat/Alt: 0 oz.
 Grain/Bread: 1.25 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: ****BUG BITE GRAHAM SNACKS**

900022 KOHL- SNACKS,GRAHAMS,BUGBITES,KELLOGGS....	1 PACKAGE
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*Nutrients are based upon 1 Portion Size (PACKAGE)

Calories	140 kcal	Cholesterol	0.00 mg	Protein	2.00 g	Calcium	100.00 mg	28.93%	Calories from Total Fat
Total Fat	4.50 g	Sodium	125.00 mg	Vitamin A	0.00 RE	Iron	0.72 mg	9.64%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	23.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	65.71%	Calories from Carbohydrates
								5.71%	Calories from Protein

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Kohl Wholesale

000451 - GRAPES,fresh

Source: KOHL # 55580
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: FRESH GRAPES

009131 GRAPES,AMERICAN TYPE (SLIP SKN),RAW... 25 LB	1. Obtain a strainer and place grapes into strainer and rinse thoroughly. 3. Remove grapes from their stems. Discard of the stems and continue to rinse grapes. 4. Empty grapes into a serving pan and chill. 5. CCP: Cold service at 41° F or lower. 1/2 cup of grapes provides 1/2 cup of fruit.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	76 kcal	Cholesterol	0.00 mg	Protein	0.71 g	Calcium	15.88 mg	4.70%	Calories from Total Fat
Total Fat	0.40 g	Sodium	2.27 mg	Vitamin A	11.34 RE	Iron	0.33 mg	1.53%	Calories from Sat Fat
Saturated Fat	0.13 g	Carbohydrate	19.45 g	Vitamin A	113.40 IU	Water ¹	92.19 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.02 g	Vitamin C	4.54 mg	Ash ¹	0.65 g	102.39%	Calories from Carbohydrates
								3.76%	Calories from Protein

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Kohl Wholesale

000334 - GREEN BEANS,canned,unipro

Source: KOHL # 12325
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Alternate Menu Name: GREEN BEANS

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900156 KOHL- VEG, GREEN BEANS, CANNED, DRAINED, GOLBON... 900559 KOHL- MISC, BUTTER BUDS, PREPARED, 24/4 OZ PACKS.....	4 # 10 CAN 2 CUP	1. Wipe off the top of can. 2. Open green beans and drain. CCP: Heat green beans to 140°F or higher - document. CCP: Hot holding at 140°F -document. 3. Pour prepared butter buds over green beans. 1/2 cup of green beans provides 1/2 cup of vegetables. YIELD: 1 #10 can yields 24 -1/2 cups of green beans. <i>If seasonings are added to this recipe be sure to note it on the recipe, because the nutrients may change.</i>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	38 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	0.00 mg	11.10%	Calories from Total Fat
Total Fat	0.47 g	Sodium	377.40 mg	Vitamin A	0.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	7.67 g	Vitamin A	0.00 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.83 g	Vitamin C	3.40 mg	Ash ¹	*0.00* g	80.00%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

500105 - GROUND BEEF STROGANOFF

Recipe HACCP Process: #2 Same Day Service

Source: USDA D-24
 Number of Portions: 50
 Size of Portion: 3/4 CUP

Meat/Alt: 2 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

023567 BEEF,GROUND,85% LN MEAT / 15% FAT,RAW..... 8 LB + 8 OZ 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 4 1/2 OZ 011282 ONIONS,RAW..... 1 LB, chopped + 12 OZ, chopped 799903 GARLIC,GRANULATED..... 1 1/2 TSP 002029 PARSLEY,DRIED..... 1/3 CUP 002030 PEPPER,BLACK..... 1 TSP 002047 SALT, TABLE..... 2 TSP	1. Brown ground beef. Drain. Continue immediately. 2. Sprinkle flour over beef and stir. 3. Add onions, granulated garlic, parsley, pepper, and salt. Stir to combine. Cook over low heat for approximately 5 minutes.						
001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 3 1/3 CUP 006043 SOUP,CRM OF MUSHROOM,CND,COND,COMM..... 2 1/2 #3 Cyl Can	4. Add milk and undiluted soup to beef mixture. Stir until well blended. Bring to boil. Reduce heat and cover. Simmer for 40-45 minutes. CCP: Heat to 155° F or higher for at least 15 seconds. 5. Pour 7 lb 7 oz (about 1 gal 3 cups) into each medium half-steamtable pan (10" x 12" x 4"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 6. CCP: Hold for hot service at 135° F or higher. Portion with a 6 oz ladle (¾ cup). 7. Serve over cooked rice or noodles.						
Food as Purchased							
<table style="margin: auto; border: none;"> <tr> <td></td> <td style="text-align: center;">50 Servings</td> <td style="text-align: center;">100 Servings</td> </tr> <tr> <td>Mature onions</td> <td style="text-align: center;">2 lb</td> <td style="text-align: center;">4 lb</td> </tr> </table>			50 Servings	100 Servings	Mature onions	2 lb	4 lb
	50 Servings	100 Servings					
Mature onions	2 lb	4 lb					
Serving							
¾ cup (6 oz ladle) provides 2 oz equivalent meat/meat alternate.							

*Nutrients are based upon 1 Portion Size (3/4 CUP)

Calories	250 kcal	Cholesterol	52.00 mg	Protein	17.65 g	Calcium	60.99 mg	55.18%	Calories from Total Fat
Total Fat	15.33 g	Sodium	644.99 mg	Vitamin A	6.60 RE	Iron	2.19 mg	20.62%	Calories from Sat Fat
Saturated Fat	5.73 g	Carbohydrate	9.63 g	Vitamin A	32.99 IU	Water ¹	*N/A* g	*N/A*%	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.49 g	Vitamin C	1.60 mg	Ash ¹	*N/A* g	15.41%	Calories from Carbohydrates
								28.24%	Calories from Protein

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Kohl Wholesale

001808 - HAMBURGER ON WG BUN, pierre

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01560
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 1.3 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: HAMBURGER/BUN

		<p>CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.</p>
<p>601724 KOHL- MEAT,BEEF PATY,CHBRL,LEAN,PIERRE,2.5OZ... 100 Each 001809R BUN WHOLE GRAIN 2.5"..... 100 EACH</p>		<p>1. Prepare hamburger patties according to manufacturer's directions.</p> <p>2. CCP: Heat to 165°F or higher for 15 seconds - document.</p> <p>3. CCP: Hot holding at 140°F or higher - document.</p> <p>1 hamburger = 2 meat/meat/alternate and 2 grains/bread.</p> <p>YIELD: 1 case of burgers = 135 patties.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	268 kcal	Cholesterol	41.20 mg	Protein	21.00 g	Calcium	126.49 mg	29.87%	Calories from Total Fat
Total Fat	8.90 g	Sodium	736.39 mg	Vitamin A	160.45 RE	Iron	3.62 mg	10.40%	Calories from Sat Fat
Saturated Fat	3.10 g	Carbohydrate	24.30 g	Vitamin A	802.23 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	3.10 g	Vitamin C	0.02 mg	Ash ¹	*0.00* g	36.24%	Calories from Carbohydrates
								31.32%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 48

000685 - HOT DOG, TURKEY, purdue

Source: KOHL # 02952
 Number of Portions: 100
 Size of Portion: EACH

Alternate Menu Name: HOT DOG

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900550 KOHL- MEAT,HOT DOG, TURKEY,PURDUE,8/1,10LB... 018350 ROLLS,HAMBURGER OR HOTDOG,PLN.....	100 FRANK 100 roll(s)	<p>Boiling:</p> <ol style="list-style-type: none"> 1. If boiling, bring water to a rolling boil. 2. Add hot dogs and cook until done. <p>Convection Steam:</p> <ol style="list-style-type: none"> 1. Place hot dogs in a steam pan in a single layer. 2. Steam until done. <p>CCP: Heat to 165° or higher - document.</p> <p>CCP: Hot holding at 140° or higher - document.</p> <p>1 hot dog on a bun provides 2 oz of Meat/Meat Alternate and 2 servings of Grains/bread.</p> <p>YIELD: 1 case = 80 hot dogs.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	250 kcal	Cholesterol	45.00 mg	Protein	12.09 g	Calcium	139.34 mg	42.71%	Calories from Total Fat
Total Fat	11.86 g	Sodium	835.97 mg	Vitamin A	0.00 RE	Iron	2.87 mg	14.29%	Calories from Sat Fat
Saturated Fat	3.97 g	Carbohydrate	23.26 g	Vitamin A	0.00 IU	Water ¹	14.92 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.90 g	Vitamin C	0.00 mg	Ash ¹	0.87 g	37.23%	Calories from Carbohydrates
								19.34%	Calories from Protein

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Kohl Wholesale

001572 - HUMMUS

Source:
 Number of Portions: 100
 Size of Portion: 1/4 CUP

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0.5 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

016058 CHICKPEAS (GARBANZO BNS,BENGAL GM),MATURE SEE... 009154 LEMON JUC,FRZ,UNSWTND,SINGLE STRENGTH..... 016167 USDA CMDTY,PNUT BUTTER,SMOOTH..... 011215 GARLIC,RAW..... 014429 WATER,MUNICIPAL..... 002030 PEPPER,BLACK.....	2 #10 can,drained 3 1/4 CUP 1 1/2 LB 1 CUP + 1 TBSP 3 1/4 CUP 1 TBSP	1. Combine all ingredients in a food processor and puree to a smooth consistency. 2. Spread 5 lb ½ oz (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans. For 100 servings, use 4 pans. 3. CCP: Chill to 41° F or lower within 4 hours. Cover. Refrigerate until service. 4. Portion with No. 8 scoop (½ cup).						
		Food as Purchased						
		<table style="margin: auto; border: none;"> <tr> <td></td> <td style="text-align: center;">50 Servings</td> <td style="text-align: center;">100 Servings</td> </tr> <tr> <td style="text-align: right;">Garlic</td> <td style="text-align: center;">17 cloves</td> <td style="text-align: center;">34 cloves</td> </tr> </table>		50 Servings	100 Servings	Garlic	17 cloves	34 cloves
	50 Servings	100 Servings						
Garlic	17 cloves	34 cloves						
		Special Tip						
		Serve with pita bread; warning for service - contains peanut butter.						
		Serving						
		½ cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate.						

*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	115 kcal	Cholesterol	0.00 mg	Protein	4.57 g	Calcium	26.49 mg	31.99%	Calories from Total Fat
Total Fat	4.08 g	Sodium	210.96 mg	Vitamin A	1.28 RE	Iron	0.99 mg	5.67%	Calories from Sat Fat
Saturated Fat	0.72 g	Carbohydrate	16.13 g	Vitamin A	14.01 IU	Water ¹	57.46 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	3.09 g	Vitamin C	5.21 mg	Ash ¹	1.22 g	56.14%	Calories from Carbohydrates
								15.92%	Calories from Protein

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Kohl Wholesale

001509 - ITALIAN PITA POCKETS

Source: KOHL RECIPE
 Number of Portions: 50
 Size of Portion: EACH

Recipe HACCP Process: #1 No Cook

Meat/Alt: 2 oz.
 Grain/Bread: 3 SRV.
 F/V/J: 0.125 Cup
 Milk: 0 FLOZ

Alternate Menu Name: ITALIAN POCKET SANDWICH

900390 PITA BREAD, WHITE, KRONOS..... 050425 TURKEY HAM, SMOKED, WATER ADDED, COOKED THEN..... 904080 CHEESE, MOZZARELLA, LITE-COMMOD..... 000172 SALAD DRESSING, GOLDEN ITALIAN CP..... 011251 LETTUCE, COS OR ROMAINE, RAW..... 900308 TOMATO, RED RIPE, AVERAGE..... 007057 PEPPERONI, PORK, BEEF.....	50 PITA 6 LB + 4 OZ 1 LB + 9 OZ 3 CUP 50 innerleaf(s) 50 medium slice 100 slice round	For best results, steam pita pockets for 5 minutes before assembling sandwich. CUT PITA IN HALF AND OPEN POCKET. IN EACH HALF: 1 OZ HAM 1 OZ. MOZZARELLA CHEESE 1/4 C. SHREDDED LETTUCE 1 TOMATO SLICE PLACE IN POCKET SIDEWAYS SO THAT ALL INGREDIENTS ARE VISIBLE FROM THE OPENING. GARNISH EACH HALF WITH 2 SLICES PEPPERONI AND 1 TBLSP. ITALIAN DRESSING SPRINKLE 1 TSP. PARMESAN CHEESE OVER PEPPERONI ON SANDWICH IF DESIRED. CCP: Hold for cold service at 41° F or lower.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	352 kcal	Cholesterol	45.49 mg	Protein	21.30 g	Calcium	212.01 mg	29.33%	Calories from Total Fat
Total Fat	11.46 g	Sodium	1172.18 mg	Vitamin A	45.35 RE	Iron	2.58 mg	9.52%	Calories from Sat Fat
Saturated Fat	3.72 g	Carbohydrate	41.10 g	Vitamin A	775.93 IU	Water ¹	*33.59* g	*0.17%*	Calories from Trans Fat
Trans Fat ¹	*0.07* g	Dietary Fiber	3.37 g	Vitamin C	2.81 mg	Ash ¹	*0.87* g	46.76%	Calories from Carbohydrates
								24.23%	Calories from Protein

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Kohl Wholesale

900143 - ITALIAN SALAD

Recipe HACCP Process: #1 No Cook

Source: KOHL
 Number of Portions: .5
 Size of Portion: CUP

Meat/Alt: 0.5 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: RICH & CHARLIE'S SALAD

2nd Alternate Menu Name: Rich and Charlies Salad

<p>900307 KOHL- VEG,SALAD,MIXED,RIVERRANCH,5# BAG..... 1/2 CUP 011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE... 1 TBSP, chopped 001204 CHEESE,PARMESAN,DRY GRATED,RED FAT..... 1 TBSP 011282 ONIONS,RAW..... 2 rings 004044 OIL,SOYBN,SALAD OR COOKING..... 1/2 TBSP 002053 VINEGAR,DISTILLED..... 1/2 TBSP 114657 PEPPER BLACK, GROUND..... 1/8 TSP</p>	<p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: HACCP PROCESS # 1: NO COOK. Keep Food Below 41°F Degrees</p> <p>COMBINE LETTUCE, TOMATO, ONION AND PARMESAN CHEESE. IN A SEPARATE BOWL, COMBINE OIL, VINEGAR AND PEPPER. TOSS SALAD MIX WITH DRESSING. TOP WITH CROUTONS. SERVING SIZE IS 1/2 CUP. PORTION WITH A 4 OZ. SPOODLE.</p> <p>CCP: Refrigerate until served.</p>
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*Nutrients are based upon 1 Portion Size (CUP)

Calories	182 kcal	Cholesterol	11.00 mg	Protein	3.80 g	Calcium	163.97 mg	79.87%	Calories from Total Fat
Total Fat	16.17 g	Sodium	201.85 mg	Vitamin A	445.98 RE	Iron	0.53 mg	17.98%	Calories from Sat Fat
Saturated Fat	3.64 g	Carbohydrate	5.80 g	Vitamin A	2348.05 IU	Water ¹	*63.20* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.51 g	Vitamin C	9.86 mg	Ash ¹	*1.20* g	12.72%	Calories from Carbohydrates
								8.33%	Calories from Protein

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Kohl Wholesale

000400 - JUICE, VARIETY,4OZ, vita fresh

Recipe HACCP Process: #1 No Cook

Source: KOHL VARIETY
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHILLED JUICE

900220 KOHL- FRUIT,JUICE,APPLE,VITA FRESH,4 OZ CUP...	35 CUP (4 OZ)
900223 KOHL- FRUIT,JUICE,ORANGE,VITA,4 OZ CUP.....	40 CUP (4 OZ)
900221 KOHL- FRUIT,JUICE,FRUIT BLEND,VITA,4 OZ CUP.....	25 CUP (4 OZ)

*Nutrients are based upon 1 Portion Size (EACH)

Calories	60 kcal	Cholesterol	0.00 mg	Protein	0.40 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	7.25 mg	Vitamin A	0.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	14.60 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	21.45 mg	Ash ¹	0.00 g	97.33%	Calories from Carbohydrates
								2.67%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 53

000603 - KETCHUP & MUSTARD:Heinz packet

Recipe HACCP Process: #1 No Cook

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

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900405 KOHL- MISC, KETHCUP, HEINZ, 9GM PACKET....	100 PACKET	
900406 KOHL- MISC,MUSTARD, HEINZ, 5 GM PACKET...	100 PACKET	

*Nutrients are based upon 1 Portion Size (EACH)

Calories	10	kcal	Cholesterol	0.00	mg	Protein	0.00	g	Calcium	0.00	mg	0.00%	Calories from Total Fat
Total Fat	0.00	g	Sodium	170.00	mg	Vitamin A	20.00	RE	Iron	0.00	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	3.00	g	Vitamin A	100.00	IU	Water ¹	0.00	g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A*	g	Dietary Fiber	0.00	g	Vitamin C	0.00	mg	Ash ¹	0.00	g	120.00%	Calories from Carbohydrates
												0.00%	Calories from Protein

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001510 - MAC & CHEESE WHOLE GRAIN

Recipe HACCP Process: #2 Same Day Service

Source: KOHL RECIPE
 Number of Portions: 48
 Size of Portion: 2/3 CUP

Meat/Alt: 1.5 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **HOMEMADE MAC & CHEESE**

014429 WATER,MUNICIPAL..... 6 GAL 020107 MACARONI,WHOLE-WHEAT,DRY..... 2 LB + 10 OZ 001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 1 1/2 GALLON, PREPARED 900713 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD... 1 1/2 CUP 903088 MUSTARD,POWDER/DRY..... 1 TBSP 002030 PEPPER,BLACK..... 1 TSP 116393 CHEESE, CHEDDAR, REDUCED FAT/SODIUM..... 3 LB + 4 OZ	1. Heat water to rolling boil. 2. Slowly add macaroni. Stir constantly, until water boils again. Cook about 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. 3. Quickly stir milk into macaroni. Add margarine butter, cheese and seasonings.	
900749 SAUCE,WORCESTERSHIRE..... 2 TSP 903723 KOHL- CHEESE, PARMESAN, CUCINA..... 1 CUP 116393 CHEESE, CHEDDAR, REDUCED FAT/SODIUM..... 1 LB	4. Add the cheese and stir until the cheese is melted and the mixture is smooth. The mixture is quite liquid at this stage. CCP: Heat to 165°F or higher. 5. Pour macaroni and cheese mixture into steamtable pans (12" x 20" x 2 1/2") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. Hold for 30 minutes on a 180-190°F steamtable to allow sufficient time for mixture to set up properly. CCP: Hold for hot service at 140°F or higher. Portion with No. 6 scoop (2/3 cup). Serving: 2/3 cup (No. 6 scoop) provides 1.5 oz equivalent meat/meat alternate and ¾ serving of grains/breads. Day care serving = 2/3 cup as an entree.	

*Nutrients are based upon 1 Portion Size (2/3 CUP)

Calories	263 kcal	Cholesterol	23.88 mg	Protein	16.05 g	Calcium	388.92 mg	42.41%	Calories from Total Fat
Total Fat	12.39 g	Sodium	254.54 mg	Vitamin A	145.23 RE	Iron	1.24 mg	20.02%	Calories from Sat Fat
Saturated Fat	5.85 g	Carbohydrate	21.32 g	Vitamin A	696.50 IU	Water ¹	494.85 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.12 g	Vitamin C	0.30 mg	Ash ¹	3.00 g	32.45%	Calories from Carbohydrates
								24.42%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 55

000446 - MANDARIN ORANGES, mitsui

Source: KOHL # 10252
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #1 No Cook

Alternate Menu Name: MANDARIN ORANGES

900255 KOHL- FRUIT, MANDARIN ORANGES, LEMON, LEMON-LIME, MANDARIN...	4 # 10 CAN	<p>1. Wipe off the top of can before opening to prevent contamination.</p> <p>2. Empty oranges into a serving pan.</p> <p>3. Refrigerate oranges before serving.</p> <p>CCP: Cold service at 41° F or lower.</p> <p>1/2 cup of mandarin oranges provide 1/2 cup of fruit.</p> <p>Recipe yields: 102 - 1/2 cup servings of oranges.</p> <p>Yield: 1 #10 can contains 24-1/2 cup servings.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	57 kcal	Cholesterol	0.00 mg	Protein	0.81 g	Calcium	16.20 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	8.10 mg	Vitamin A	48.60 RE	Iron	0.58 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	13.77 g	Vitamin A	243.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.81 g	Vitamin C	17.01 mg	Ash ¹	0.00 g	97.14%	Calories from Carbohydrates
								5.71%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 56

000611 - MARGARINE: PAT

Recipe HACCP Process: #1 No Cook

Source: KOHL # 38765
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: MARGARINE

900409 KOHL- MISC,MARG PAT,ADM,5 GM....	100 PAT
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	25	kcal	Cholesterol	0.00	mg	Protein	0.00	g	Calcium	0.00	mg	90.00%	Calories from Total Fat
Total Fat	2.50	g	Sodium	50.00	mg	Vitamin A	40.00	RE	Iron	0.00	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	0.00	g	Vitamin A	200.00	IU	Water ¹	0.00	g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A*	g	Dietary Fiber	0.00	g	Vitamin C	0.00	mg	Ash ¹	0.00	g	0.00%	Calories from Carbohydrates
												0.00%	Calories from Protein

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Recipe Master List

Jul 28, 2011

Page 57

000677 - MARINARA SAUCE, contadina

Source: KOHL # 14750
 Number of Portions: 100
 Size of Portion: 1/4 CUP

Alternate Menu Name: MARINARA SAUCE

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

900359 SPAGHETTI SAUCE, CONTADINA, DEL MONTE... 2 1/8 #10 CAN	
	1. Heat spaghetti sauce and serve with 2 pizza sticks. CCP: Heat to 165° or higher. 1/4 cup sauce provides 1/4 cup serving of vegetables.

*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	35 kcal	Cholesterol	0.00 mg	Protein	1.01 g	Calcium	10.10 mg	19.29%	Calories from Total Fat
Total Fat	0.76 g	Sodium	282.67 mg	Vitamin A	50.48 RE	Iron	0.55 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	7.07 g	Vitamin A	252.38 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.01 g	Vitamin C	4.54 mg	Ash ¹	0.00 g	80.00%	Calories from Carbohydrates
								11.43%	Calories from Protein

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Recipe Master List

Jul 28, 2011

Page 58

000073 - MAXWRAP,CHILICHEESE,conagra

Source: KOHL # 05717
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #2 Same Day Service

Alternate Menu Name: **CHILI CHEESE MAXWRAP

990843 KOHL- ENTREE,MAXWRAP,CHILI/CHS,GILARDI,4.8OZ...	1 WRAP	1. Portion 19 maxwraps per sheet pan and bake for 12-15 minutes. CCP: Heat to 165°F or higher. CCP: Hot holding at 140°F or higher. 1 maxwrap contributes 2 meat/meat alternate and 2 servings of grains/bread.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	300 kcal	Cholesterol	10.00 mg	Protein	16.00 g	Calcium	330.00 mg	33.00%	Calories from Total Fat
Total Fat	11.00 g	Sodium	670.00 mg	Vitamin A	20.00 RE	Iron	2.70 mg	9.00%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	36.00 g	Vitamin A	100.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	48.00%	Calories from Carbohydrates
								21.33%	Calories from Protein

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001094 - MEATBALL SUB,highschool,advanc

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01579
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: MEATBALL SUBS

900613 KOHL- MEAT,BEEFW/SOY,MEATBLL,320/0.5Z,ADVANCE... 4 EACH 900049 KOHL- MISC,SAUCE,MARINARA,VANEE,12/51Z..... 2 OZ 904080 CHEESE, MOZZARELLA, LITE-COMMOD..... 1 OZ 018350 ROLLS,HAMBURGER OR HOTDOG,PLN..... 1 roll(s)	<p>1. Conventional Oven: Preheat oven to 375°F. Bake frozen meatballs for 11-13 minutes.</p> <p>Convection Oven: Preheat oven to 350°F. Bake frozen meatballs for 8-10 minutes.</p> <p>CCP: Heat to 165°F or higher for 15 seconds.</p> <p>2. Transfer meatballs to a steamtable pan.</p> <p>3. Heat marinara sauce and add to meatballs.</p> <p>CCP: Hot holding at 140°F or higher.</p> <p>To assemble: Place 4 meatballs and sauce in a hotdog bun and sprinkle with 1 oz of mozzarella cheese.</p> <p>1 sandwich contributes 2 oz of meat/meat alternate and 2 servings of grains/bread.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	370 kcal	Cholesterol	37.64 mg	Protein	24.07 g	Calcium	298.57 mg	41.60%	Calories from Total Fat
Total Fat	17.12 g	Sodium	769.66 mg	Vitamin A	38.45 RE	Iron	3.01 mg	17.53%	Calories from Sat Fat
Saturated Fat	7.21 g	Carbohydrate	30.35 g	Vitamin A	192.26 IU	Water ¹	30.48 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.70 g	Vitamin C	0.96 mg	Ash ¹	1.92 g	32.77%	Calories from Carbohydrates
								25.99%	Calories from Protein

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Recipe Master List

000456 - MELONS,CANTALOUPE,RAW

Source: KOHL
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Recipe HACCP Process:

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CANTALOUPE CUBES

009181 MELONS,CANTALOUPE,RAW... 35 LB	<p style="color: red; margin: 0;">CCP: HACCP PROCESS # 1: NO COOK.</p> <p style="color: red; margin: 0;">Keep Food Below 41°F Degrees</p> <ol style="list-style-type: none"> 1. SOP: Wash outside of melons thouroughly. 2. SOP: Obtain a washed and sanitized cutting board. 3. Cut melons in half and remove the seeds and membrane. 4. Cube melon into 1/2 inch cubes. 6. CCP: Cold service at 41°F or lower - document in the HACCP journal. <p style="margin: 0;">Yield: 100 - 1/2 cup of cubes= 35 lbs of cantaloupe.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	54 kcal	Cholesterol	0.00 mg	Protein	1.33 g	Calcium	14.29 mg	5.03%	Calories from Total Fat
Total Fat	0.30 g	Sodium	25.40 mg	Vitamin A	511.20 RE	Iron	0.33 mg	1.35%	Calories from Sat Fat
Saturated Fat	0.08 g	Carbohydrate	12.95 g	Vitamin A	5369.17 IU	Water ¹	143.12 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.43 g	Vitamin C	58.26 mg	Ash ¹	1.03 g	96.00%	Calories from Carbohydrates
								9.88%	Calories from Protein

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500122 - MEXICALI CORN

Source: USDA I-12
 Number of Portions: 50
 Size of Portion: 1/4 CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

011172 CORN,SWT,YEL,CND,WHL KERNEL,DRND SOL..... 1 #10 Can,drained 011333 PEPPERS,SWEET,GREEN,RAW..... 8 OZ, chopped 011282 ONIONS,RAW..... 6 OZ, chopped		1. Combine corn, green peppers, and onions. 2. To steam: Place corn mixture in steamtable pans (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Heat uncovered, in steamer at 5 lb pressure. For canned corn, heat 4-8 minutes. For frozen corn, heat 9-13 minutes. To heat: Place corn mixture in stock pot or steam-jacketed kettle. For 50 servings, add 2 cups water. For 100 servings, add 1 qt water. Heat, uncovered. Drain. Pour into steamtable pans (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. CCP: Heat to 140° F or higher.									
011943 PIMENTO,CANNED..... 3 OZ 799915 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD... 2 OZ 002009 CHILI POWDER..... 1 1/4 TSP 799902 CUMIN,GROUND..... 3/4 TSP 002028 PAPRIKA..... 1/2 TSP 002026 ONION POWDER..... 1/2 TSP		3. Add pimientos, margarine or butter, and seasonings. Stir lightly. 4. CCP: Hold for hot service at 135° F or higher. Portion with No. 16 scoop (¼ cup).									
		<p>Seasonings: Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients.</p> <p>For 50 servings, use 1 Tbsp Mexican Seasoning Mix. For 100 servings, use 2 Tbsp Mexican Seasoning Mix.</p>									
		<p>Food as Purchased</p> <table style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th></th> <th style="text-align: center;">50 Servings</th> <th style="text-align: center;">100 Servings</th> </tr> </thead> <tbody> <tr> <td>Green peppers</td> <td style="text-align: center;">10 oz</td> <td style="text-align: center;">1 lb 4 oz</td> </tr> <tr> <td>Mature onions</td> <td style="text-align: center;">7 oz</td> <td style="text-align: center;">14 oz</td> </tr> </tbody> </table>		50 Servings	100 Servings	Green peppers	10 oz	1 lb 4 oz	Mature onions	7 oz	14 oz
	50 Servings	100 Servings									
Green peppers	10 oz	1 lb 4 oz									
Mature onions	7 oz	14 oz									
		<p>Serving</p> <p>¼ cup (No. 16 scoop) provides ¼ cup of vegetable.</p>									

*Nutrients are based upon 1 Portion Size (1/4 CUP)

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Calories	42 kcal	Cholesterol	0.00 mg	Protein	1.10 g	Calcium	4.00 mg	28.47%	Calories from Total Fat
Total Fat	1.33 g	Sodium	132.00 mg	Vitamin A	40.80 RE	Iron	0.41 mg	5.34%	Calories from Sat Fat
Saturated Fat	0.25 g	Carbohydrate	7.72 g	Vitamin A	204.00 IU	Water ¹	*N/A* g	*N/A*%	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.90 g	Vitamin C	7.80 mg	Ash ¹	*N/A* g	73.51%	Calories from Carbohydrates
								10.44%	Calories from Protein

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Recipe Master List

Jul 28, 2011

Page 63

001588 - MEXICAN BOSCO STICKS!

Source: KOHL # 05316
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 1 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #2 Same Day Service

Alternate Menu Name: MEXICAN BOSCO STICKS!

903773 KOHL- BREAD, BREADSTICK, MEXICAN, BOSCO, 7"...	100 STICK	<p>1. Tray up bosco sticks on sheet pan.</p> <p>2. Heat according to manufacturer's directions.</p> <p>CCP: Heat to 140°F or higher.</p> <p>CCP: Hot holding at 140°F or higher.</p> <p>1 stick = 2 grain/bread servings and 1 serving meat/meat alternate.</p> <p>YIELD: 1 case = 72 sticks</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	230 kcal	Cholesterol	15.00 mg	Protein	12.00 g	Calcium	150.00 mg	27.39%	Calories from Total Fat
Total Fat	7.00 g	Sodium	370.00 mg	Vitamin A	80.00 RE	Iron	1.80 mg	9.78%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	31.00 g	Vitamin A	400.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.00 g	Vitamin C	3.60 mg	Ash ¹	0.00 g	53.91%	Calories from Carbohydrates
								20.87%	Calories from Protein

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001420 - MEXICAN PIZZA

Source: KOHL #05628
 Number of Portions: 2
 Size of Portion: 1/2 FLAT

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.125 Cup
 Milk: 0 FLOZ

902070 KOHL- BREAD, FLATBREAD RICH'S CHIPOTLE SEAS..... 1 EACH 902016 KOHL- SAUCE, SALSA, RED GOLD..... 4 OZ 116393 CHEESE, CHEDDAR, REDUCED FAT/SODIUM..... 2 OZ 904080 CHEESE, MOZZARELLA, LITE-COMMOD..... 2 OZ 050510 BEEF, GROUND, CRUMBLES, IRRADIATED, PAN-BROWN... 4 OZ	RICH'S CHIPOTLE FLATBREAD (KOHL #05628) EACH CASE CONTAINS 120 FLATBREADS. SPREAD 1/4 C. SALSA OVER EACH FLATBREAD. TOP WITH 1 OZ EACH SHREDDED MOZZARELLA AND CHEDDAR, THEN 2 OZ. BEEF CRUMBLES. BAKE AT 400 DEGREES FOR 5-10 MINUTES UNTIL CHEESE IS MELTED AND BUBBLY. OPTIONAL GARNISHES: BLACK OLIVE SLICES, DICED TOMATOES, GREEN ONIONS, JALAPENO SLICES. SERVING = 1/2 FLATBREAD= 2 M/MA, 2 BREADS, 1/8 C. VEGETABLE. CCP: Heat to 155° F or higher for at least 15 Seconds CCP: Hold for hot service at 135° F or higher
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*Nutrients are based upon 1 Portion Size (1/2 FLAT)

Calories	446	kcal	Cholesterol	74.64	mg	Protein	35.25	g	Calcium	501.23	mg	40.44%	Calories from Total Fat
Total Fat	20.02	g	Sodium	959.68	mg	Vitamin A	144.45	RE	Iron	4.02	mg	18.22%	Calories from Sat Fat
Saturated Fat	9.02	g	Carbohydrate	28.89	g	Vitamin A	722.26	IU	Water ¹	*28.56*	g	*1.33%*	Calories from Trans Fat
Trans Fat ¹	*0.66*	g	Dietary Fiber	3.00	g	Vitamin C	2.40	mg	Ash ¹	*2.05*	g	25.94%	Calories from Carbohydrates
												31.65%	Calories from Protein

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Kohl Wholesale

000380 - MILK, VARIETY, prarie farms

Recipe HACCP Process: #1 No Cook

Source: KOHL # 38944
 Number of Portions: 100
 Size of Portion: CARTON

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 8 FLOZ

Alternate Menu Name: MILK, VARIETY

900249 KOHL- MILK,1%,CHOCOLATE PRARIE FARMS..... 45 CARTON 900430 KOHL- MILK,1%,WHITE,PRARIE FARMS..... 35 CARTON 990017 KOHL- MILK, STRAWBERRY, 1%, PRARIE FARMS... 20 CARTON	1. SOP: Verify that milk was recieved at the proper temperature of 41° F or lower. 2. SOP: Refrigerate until served. 3. SOP: Check the dates of the milks. CCP: Hold for cold service at 41° F or lower.
--	--

*Nutrients are based upon 1 Portion Size (CARTON)

Calories	143 kcal	Cholesterol	12.75 mg	Protein	8.00 g	Calcium	300.00 mg	15.68%	Calories from Total Fat
Total Fat	2.50 g	Sodium	151.50 mg	Vitamin A	100.00 RE	Iron	0.00 mg	11.45%	Calories from Sat Fat
Saturated Fat	1.82 g	Carbohydrate	22.05 g	Vitamin A	500.00 IU	Water ¹	0.00 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.00 g	Vitamin C	1.20 mg	Ash ¹	0.00 g	61.46%	Calories from Carbohydrates
								22.30%	Calories from Protein

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Kohl Wholesale

001092 - MINI BURGER SLIDERS

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01274
 Number of Portions: 1
 Size of Portion: 2 EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900629 KOHL- MEAT,BEEF,MINI PATTIE,ADVANCE,160/1z.... 2 PATTIE 900938 KOHL- BREAD, BUN, WHITE CASTLE..... 2 each	1. Preheat oven to 350°F and bake frozen patties for 10-12 minutes. CCP: Heat to manufacturer's recommendations. CCP: Hot holding at 140°F or higher.
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*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	308 kcal	Cholesterol	36.00 mg	Protein	12.00 g	Calcium	48.00 mg	47.92%	Calories from Total Fat
Total Fat	16.40 g	Sodium	504.00 mg	Vitamin A	0.00 RE	Iron	3.17 mg	17.53%	Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	32.40 g	Vitamin A	0.00 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.50 g	Vitamin C	0.00 mg	Ash ¹	*0.00* g	42.08%	Calories from Carbohydrates
								15.58%	Calories from Protein

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Kohl Wholesale

001104 - MINI PANCAKES, general mills

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01938/9
 Number of Portions: 1
 Size of Portion: PACKAGE

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: MINI PANCAKES

900632 KOHL- BREAD,PANCAKE,MINI,WG,MAPL,PKG.....	1/2 PACKAGE	Kohl #01939 strawberry
900633 KOHL- BREAD,PANCAKE,MINI,WG,STRAW,PKG....	1/2 PACKAGE	Kohl #01938 maple
Each case contains 72 servings.		
Place mini pancakes in pouches in single layer on baking sheet.		
Bake at 350 degrees (convection oven--8 to 10 minutes conventional oven--13 to 18 minutes)		
These mini pancakes do not require syrup.		

*Nutrients are based upon 1 Portion Size (PACKAGE)

Calories	200 kcal	Cholesterol	10.00 mg	Protein	4.00 g	Calcium	40.00 mg	27.00%	Calories from Total Fat
Total Fat	6.00 g	Sodium	370.00 mg	Vitamin A	0.00 RE	Iron	1.08 mg	4.50%	Calories from Sat Fat
Saturated Fat	1.00 g	Carbohydrate	34.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	68.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Kohl Wholesale

000986 - NACHOS SUPREME:k-6

Recipe HACCP Process: #2 Same Day Service

Source: KOHL RECIPE
 Number of Portions: 50
 Size of Portion: SERVINGS

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: ****NACHOS SUPREME**

023502 USDA COMMODITY,BF,GROUND BULK/COARSE GROUND,F... 4 LB + 8 OZ 002009 CHILI POWDER..... 2 TBSP 902691 CUMIN,GROUND..... 1 TBSP + 1 1/2 TSP 002028 PAPRIKA..... 1 1/2 TSP 002026 ONION POWDER..... 1 1/2 TSP	1. Brown ground beef. Drain. Continue immediately. 2. Add seasonings and mix.
001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 1 QT 900002 CHEESE BLEND, AMERICAN AND SKIM MILK CHEESES..... 3 LB + 2 OZ 019056 Snacks, tortilla chips, plain, white corn..... 2 LB + 13 OZ	3. Add milk to ground beef mixture. Stir frequently over medium heat. When simmering add cheese. Stir frequently over medium heat, approximately 15 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.
	4. Add green chili peppers (optional) and stir to combine. 5. To maintain best consistency, serve immediately or hold hot. CCP: Hold for hot service at 135°F or higher. Portion with No. 16 scoop (1/4 cup) over 0.9 oz (approximately 2/3 cup) tortilla chips. <p style="text-align: center;">Serving</p> 1 portion provides 2 oz equivalent meat/meat alternate and 1 serving of grains/breads.
	Seasonings: Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 1 ½ tsp Mexican Seasoning Mix. For 100 servings, use ½ cup 1 Tbsp Mexican Seasoning Mix.

*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	322 kcal	Cholesterol	52.31 mg	Protein	21.63 g	Calcium	318.21 mg	46.86%	Calories from Total Fat
Total Fat	16.76 g	Sodium	591.40 mg	Vitamin A	175.27 RE	Iron	2.03 mg	17.05%	Calories from Sat Fat
Saturated Fat	6.10 g	Carbohydrate	21.89 g	Vitamin A	893.65 IU	Water ¹	23.81 g	*0.05%*	Calories from Trans Fat
Trans Fat ¹	*0.02* g	Dietary Fiber	1.51 g	Vitamin C	0.34 mg	Ash ¹	1.25 g	27.20%	Calories from Carbohydrates
								26.87%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 69

000085 - ORANGES, FRESH

Source: KOHL # 55641
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #1 No Cook

Alternate Menu Name: ORANGE QUARTERS

900248 KOHL- FRUIT,FRESH ORANGE,40 LB CASE....	100 each,2-5/8" dia	<p>1. Slice whole oranges in half.</p> <p>2. Slice halves into 4 quarters.</p> <p>5. Serve four quarters in a package.</p> <p>CCP: Refrigerate until served.</p> <p>CCP: Cold service at 41°F or lower - document.</p> <p>4 quarters provides 1/3 cup of fruit. 8 quarters (1 whole orange) contributes 5/8 cup of fruit.</p> <p>*** 29.5 lbs yields approximately 100 oranges each.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	62 kcal	Cholesterol	0.00 mg	Protein	1.24 g	Calcium	52.59 mg	2.30%	Calories from Total Fat
Total Fat	0.16 g	Sodium	0.00 mg	Vitamin A	27.61 RE	Iron	0.13 mg	0.19%	Calories from Sat Fat
Saturated Fat	0.01 g	Carbohydrate	15.45 g	Vitamin A	295.82 IU	Water ¹	114.06 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	3.16 g	Vitamin C	69.95 mg	Ash ¹	0.58 g	100.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

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Kohl Wholesale

000013 - PANCAKES,WG,aunt jemima

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 08913
 Number of Portions: 100
 Size of Portion: 2 EACH

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **PANCAKES

990814 KOHL- BREAD,PANCAKES,WG,AUNT JEMIMA,1.2OZ....	200 EACH	1. Pancakes come fully prepared and individually frozen. 2. Heat according to manufacturer's directions. 1 pancake contributes 1 serving of grains/bread. Serve two pancakes with 1 oz of syrup.
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*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	161 kcal	Cholesterol	14.03 mg	Protein	4.91 g	Calcium	42.09 mg	23.48%	Calories from Total Fat
Total Fat	4.21 g	Sodium	336.69 mg	Vitamin A	14.03 RE	Iron	1.01 mg	3.91%	Calories from Sat Fat
Saturated Fat	0.70 g	Carbohydrate	26.65 g	Vitamin A	70.14 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	2.10 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	66.09%	Calories from Carbohydrates
								12.17%	Calories from Protein

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Kohl Wholesale

Recipe Master List

000736 - PASTA SALAD W/BROCCOLI

Recipe HACCP Process: #3 Complex Food Preparation

Source: MA. DEPT OF ED.
 Number of Portions: 50
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0.5 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

014429 WATER,MUNICIPAL..... 1 1/4 GAL 020099 MACARONI,DRY,ENR..... 1 LB 011092 BROCCOLI,FRZ,CHOPD,UNPREP..... 4 1/4 LB 011130 CARROTS,FROZEN,UNPREPARED..... 2 LB 002029 PARSLEY,DRIED..... 2 OZ 002020 GARLIC POWDER..... 1/4 TSP 002030 PEPPER,BLACK..... 1 TSP 004114 SALAD DRSNG,ITALIAN DRSNG,COMM,REG... 10 OZ	1. Thaw and drain broccoli and carrots. 1a. Heat water to rolling boil. 2. Slowly add pasta spirals while stirring constantly until cooked. Drain well. 3. Add carrots, broccoli, and spices. Shake. 4. Cover. Refrigerate until ready to serve. 5. Mix prior to serving. 6. Portion with # 8 scoop; CCP: Serve at 41°F or lower - document.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	70 kcal	Cholesterol	0.00 mg	Protein	2.74 g	Calcium	46.40 mg	25.65%	Calories from Total Fat
Total Fat	2.01 g	Sodium	87.84 mg	Vitamin A	493.74 RE	Iron	0.98 mg	4.01%	Calories from Sat Fat
Saturated Fat	0.31 g	Carbohydrate	11.29 g	Vitamin A	3001.14 IU	Water ¹	150.31 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.36 g	Vitamin C	23.62 mg	Ash ¹	0.96 g	64.19%	Calories from Carbohydrates
								15.60%	Calories from Protein

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Kohl Wholesale

000861 - PEACH CRISP

Recipe HACCP Process: #2 Same Day Service

Source:
 Number of Portions: 50
 Size of Portion: SERVINGS

Meat/Alt: 0 oz.
 Grain/Bread: 0.75 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

020581 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,UNBLEACHED... 13 1/2 OZ 020038 OATS..... 9 OZ 019334 SUGARS,BROWN..... 15 OZ 002011 CLOVES,GROUND..... 1/2 TSP 002047 SALT, TABLE..... 1/2 TSP 900713 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD..... 1 LB 900230 KOHL- FRUIT,PEACHES,LS,CND,DRN,CODE..... 1 1/3 # 10 CAN	019335 SUGARS,GRANULATED..... 10 OZ 009214 ORANGE JUC,FRZ CONC,UNSWTND,UNDIL..... 1/4 CUP 020027 CORNSTARCH..... 1/4 CUP + 2 TBSP 014429 WATER,MUNICIPAL..... 1/4 CUP	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine or butter. Mix until crumbly. Set aside for step 8. 2. For filling: Drain peaches, reserving juice. For 50 servings, reserve 1 cup juice. For 100 servings, reserve 2 cups juice. Set juice aside for step 4. 3. Place 5 lb 14 oz (3 qt) peaches into each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. 4. Combine juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. 5. Combine cornstarch and water. Stir until smooth. 6. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. 7. Pour 2 cups liquid mixture over cherries in each pan. 8. Sprinkle 3 lb 5 oz (approximately 2 qt 2 cups) topping evenly over peaches in each pan. 9. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes 10. Cool. Cut each pan 5 x 10 (50 pieces per pan).
		Variation
		<p>Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)</p> <p>50 servings: Follow step 1. In step 2, use 8 lb 8 oz (3 qt 3 cups) thawed frozen red tart pitted cherries. Drain and reserve 1 cup juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into 1 steamtable pan. Continue with steps 4-10.</p> <p>100 servings: Follow step 1. In step 2, use 17 lb (1 gal 3 1/2 qt) thawed frozen red tart pitted cherries. Drain and reserve 2 cups juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into each of 2 steamtable pans. Continue with steps 4-10.</p>

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Kohl Wholesale

	Serving
	1 piece provides ¼ cup of fruit. For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.

*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	213 kcal	Cholesterol	0.00 mg	Protein	1.78 g	Calcium	48.96 mg	32.62%	Calories from Total Fat
Total Fat	7.74 g	Sodium	117.80 mg	Vitamin A	95.93 RE	Iron	0.67 mg	6.55%	Calories from Sat Fat
Saturated Fat	1.55 g	Carbohydrate	34.54 g	Vitamin A	445.32 IU	Water ¹	4.96 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.78 g	Vitamin C	4.07 mg	Ash ¹	0.43 g	64.71%	Calories from Carbohydrates
								3.34%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 74

000090 - PEARS,FRESH

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

Recipe HACCP Process:

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

009252 PEARS,RAW...	1 each,2.5/lb	
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	96 kcal	Cholesterol	0.00 mg	Protein	0.63 g	Calcium	14.94 mg	1.86%	Calories from Total Fat
Total Fat	0.20 g	Sodium	1.66 mg	Vitamin A	3.32 RE	Iron	0.28 mg	0.16%	Calories from Sat Fat
Saturated Fat	0.02 g	Carbohydrate	25.66 g	Vitamin A	38.18 IU	Water ¹	138.96 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	5.15 g	Vitamin C	6.97 mg	Ash ¹	0.55 g	106.62%	Calories from Carbohydrates
								2.62%	Calories from Protein

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Kohl Wholesale

000439 - PEAS & CARROTS: frozen,boiled

Recipe HACCP Process: #2 Same Day Service

Source:
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

011323 PEAS&CARROTS,FRZ,CKD,BLD,DRND,WO/SALT...	100 .5 CUP	
110933 MARGARINE.....	1/3 CUP	
000001 WATER,BOILING.....	3 QT	

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

Calories	44 kcal	Cholesterol	0.00 mg	Protein	2.47 g	Calcium	18.98 mg	18.98%	Calories from Total Fat
Total Fat	0.92 g	Sodium	61.39 mg	Vitamin A	626.10 RE	Iron	0.75 mg	3.46%	Calories from Sat Fat
Saturated Fat	0.17 g	Carbohydrate	8.10 g	Vitamin A	7637.68 IU	Water ¹	97.54 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	2.48 g	Vitamin C	6.48 mg	Ash ¹	0.50 g	74.06%	Calories from Carbohydrates
								22.61%	Calories from Protein

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Kohl Wholesale

001319 - PIZZA CRUNCHERS, RICH'S

Recipe HACCP Process: #2 Same Day Service

Source:
 Number of Portions: 1
 Size of Portion: 4 EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHEESE PIZZA CRUNCHERS

902025 KOHL- PIZZA, CHEESE CRUNCHER, RICH'S... 1 SERVING (4 EACH) 904537 SPAGHETTI SAUCE,CND..... 2 OZ	1. PURCHASE RICH'S CHEESE PIZZA CRUNCHERS, KOHL# 05598. EACH CASE CONTAINS 320 PIECES OR 80 SERVINGS. 2. HEAT PIZZA CRUNCHERS IN 350 DEGREE OVEN FOR 10 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 155 DEGREES IS REACHED. SERVE 4 PIZZA CRUNCHERS WITH 2 OZ. MARINARA SAUCE.
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*Nutrients are based upon 1 Portion Size (4 EACH)

Calories	412 kcal	Cholesterol	30.00 mg	Protein	20.03 g	Calcium	440.88 mg	38.69%	Calories from Total Fat
Total Fat	17.70 g	Sodium	1061.23 mg	Vitamin A	230.34 RE	Iron	0.73 mg	10.68%	Calories from Sat Fat
Saturated Fat	4.89 g	Carbohydrate	49.03 g	Vitamin A	1151.70 IU	Water ¹	*42.73* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	6.93 g	Vitamin C	7.55 mg	Ash ¹	*1.20* g	47.63%	Calories from Carbohydrates
								19.46%	Calories from Protein

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Kohl Wholesale

001256 - PIZZA, BOSCO ST. CRST. CHEESE

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #05311
 Number of Portions: 1
 Size of Portion: 1/8 SLICE

Meat/Alt: 2 oz.
 Grain/Bread: 2.75 SRV.
 F/V/J: 0.125 Cup
 Milk: 0 FLOZ

Alternate Menu Name: STUFFED CRUST PIZZA

900942 KOHL- MEAT, PIZZA, BOSCO STUFFED CRUST #05311....	1 SLICE, 1/8 PIE	CCP: Hot holding at 140 F or higher - document. EACH SLICE OF BOSCO STUFFED CRUST PIZZA, KOHL #05311, MEETS 2.75 BREADS, 2 OZ. M/MA, AND 1/8 C. VEGETABLE.
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*Nutrients are based upon 1 Portion Size (1/8 SLICE)

Calories	370 kcal	Cholesterol	25.00 mg	Protein	21.00 g	Calcium	400.00 mg	29.19%	Calories from Total Fat
Total Fat	12.00 g	Sodium	440.00 mg	Vitamin A	150.00 RE	Iron	2.70 mg	14.59%	Calories from Sat Fat
Saturated Fat	6.00 g	Carbohydrate	43.00 g	Vitamin A	750.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.00 g	Vitamin C	3.60 mg	Ash ¹	*N/A* g	46.49%	Calories from Carbohydrates
								22.70%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 78

000722 - PIZZA, BREAKFAST, SAUS, schwans

Source: KOHL # 05400
 Number of Portions: 100
 Size of Portion: EACH

Alternate Menu Name: BREAKFAST SAUSAGE PIZZA

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 1 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900494 KOHL- PIZZA,BREAKFST,SAUSAGE,SCHWANS,3.2OZ...	100 EACH	<p>1. Preheat convection oven to 350° F and conventional oven to 400°F.</p> <p>2. Assemble frozen pizzas on lightly greased sheet pans.</p> <p>3. Bake in Convection Oven for 10 to 13 minutes. Bake in a conventional Oven for 14 to 17 minutes.</p> <p>CCP: Heat to 165°F or higher for 15 seconds.</p> <p>CCP: Hot service at 140°F or higher.</p> <p>1 slice of pizza contributes 1 serving of grains/bread and 1 serving of meat/meat alternate.</p> <p>1 case contains 128 pizzas.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	227 kcal	Cholesterol	13.56 mg	Protein	9.38 g	Calcium	139.24 mg	44.19%	Calories from Total Fat
Total Fat	11.12 g	Sodium	626.16 mg	Vitamin A	56.01 RE	Iron	1.74 mg	13.33%	Calories from Sat Fat
Saturated Fat	3.36 g	Carbohydrate	22.43 g	Vitamin A	280.07 IU	Water ¹	*N/A* g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.09 g	Vitamin C	0.42 mg	Ash ¹	*N/A* g	39.61%	Calories from Carbohydrates
								16.56%	Calories from Protein

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Kohl Wholesale

000654 - PIZZA, Chse, Whl Grn, Wdg:Tony

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 05441
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: CHEESE PIZZA (WG)

	CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.
900535 PIZZA, CHEESE, WDG, WHL GRN, TONY'S, 4.5Z... 100 WEDGE	1. Tray up pizza wedges according to manufacturer's directions. CCP: Cook to 165 °F or higher for 15 seconds - document.
	2. 1 slice of pizza = 2 servings of grains/bread, 2 meat/meat alternate. YIELD: 1 case = 80 wedge slices.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	290 kcal	Cholesterol	20.00 mg	Protein	19.00 g	Calcium	300.00 mg	24.83%	Calories from Total Fat
Total Fat	8.00 g	Sodium	520.00 mg	Vitamin A	100.00 RE	Iron	1.80 mg	9.31%	Calories from Sat Fat
Saturated Fat	3.00 g	Carbohydrate	20.00 g	Vitamin A	500.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	27.59%	Calories from Carbohydrates
								26.21%	Calories from Protein

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Kohl Wholesale

001794 - PIZZA, CHUCKWAGON

Source: KOHL #05462
 Number of Portions: 6
 Size of Portion: EACH

Alternate Menu Name: SMOKEHOUSE PIZZA

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.125 Cup
 Milk: 0 FLOZ

903727 KOHL- MISC, SAUCE, BBQ, COOKIE'S..... 1 1/2 OZ 050343 CHEESE, CHEDDAR, YELLOW, REDUCED FAT, SHREDDE.... 4 OZ 051061 CHEESE BLEND,"SCHOOL CHOICE SHRD BLEND:MOZZ C... 4 OZ 117328 Canadian Style Turkey Ham,sliced, jennio..... 6 OZ 115860 CHEESE, PARMESAN, GRATED..... 2 TBSP 903883 KOHL-BREAD, PZZA CRUST, BONICI, THIN, sm edge..... 1 EACH 903119 ONIONS,RED,RAW..... 1 CUP, chopped	1. SPREAD BBQ SAUCE ON THE PRE MADE CRUST. CRIUST: KOHL #05454 16" THIN CRUST FROM TYSON (BONICI) 2. COMBINE AMERICAN AND MOZZARELLA CHEESE AND MIX THOROUGHLY. SPREAD EVENLY ON THE SAUCED 14" PREMADE CRUST. 3. TOP WITH DICED CANADIAN BACON & DICED RED ONION. 4. BAKE AT 325° FOR 8 MINUTES. CHECK PIZZA. COOK FOR ADDITIONAL 8 MINUTES IF NEEDED. CRUST WILL BE SLIGHTLY BROWNED AND ALL INGREDIENTS WILL BE MELTED AND HEATED TO TEMP WHEN FINISHED. 6. GARNISH FULLY COOKED PIZZA WITH PARMESAN CHEESE.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	300 kcal	Cholesterol	26.77 mg	Protein	17.37 g	Calcium	391.17 mg	32.46%	Calories from Total Fat
Total Fat	10.81 g	Sodium	603.22 mg	Vitamin A	78.03 RE	Iron	1.83 mg	13.03%	Calories from Sat Fat
Saturated Fat	4.34 g	Carbohydrate	32.31 g	Vitamin A	386.21 IU	Water ¹	*33.13* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.48 g	Vitamin C	2.17 mg	Ash ¹	*1.02* g	43.12%	Calories from Carbohydrates
								23.18%	Calories from Protein

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Kohl Wholesale

000182 - PIZZA,SMART,tony's,variety

Recipe HACCP Process: #2 Same Day Service

Source: TONY'S SMART4X6
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.125 Cup
 Milk: 0 FLOZ

Alternate Menu Name: TONY'S PIZZA DAY!

000968R PIZZA, SAUSAGE, SMART, tony's.... 1/3 EACH 000172R PIZZA, PEPP, SMART, schwans..... 1/3 EACH 000969R PIZZA, CHEESE, SMART, tony's..... 1/3 EACH	1. Bake pizza according to manufacturer's directions. CCP: Heat to 165°F or higher. CCP: Hot holding at 140°F or higher. 1 pizza contributes 2 oz of meat and 2 servings of grains/bread.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	312 kcal	Cholesterol	18.99 mg	Protein	17.16 g	Calcium	284.02 mg	36.11%	Calories from Total Fat
Total Fat	12.53 g	Sodium	996.84 mg	Vitamin A	98.31 RE	Iron	3.04 mg	12.15%	Calories from Sat Fat
Saturated Fat	4.21 g	Carbohydrate	32.65 g	Vitamin A	491.55 IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.88 g	Vitamin C	0.40 mg	Ash ¹	*0.00* g	41.84%	Calories from Carbohydrates
								21.98%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 82

000554 - POTATO STARS,lambweston

Source: KOHL # 06912
 Number of Portions: 100
 Size of Portion: 8 EACH

Alternate Menu Name: POTATO STARZ

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

990820 KOHL- VEG,POTATO STARZ,LAMWESTON,6/5#....	800 EACH	<ol style="list-style-type: none"> 1. Assemble stars on a sheet pan. 2. Preheat oven to 400°F. 3. Bake stars until lightly browned. <p>CCP: Heat to 140°F or higher for 15 seconds. CCP: Hot holding at 140°F or higher - document.</p> <p>8 stars contribute 1/2 cup fruit/vegetable.</p> <p>YIELD = 1 pound = 45 stars. 1 case = 6/5# bags.</p>
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*Nutrients are based upon 1 Portion Size (8 EACH)

Calories	157 kcal	Cholesterol	0.00 mg	Protein	1.75 g	Calcium	0.00 mg	50.00%	Calories from Total Fat
Total Fat	8.75 g	Sodium	341.17 mg	Vitamin A	0.00 RE	Iron	0.63 mg	5.00%	Calories from Sat Fat
Saturated Fat	0.87 g	Carbohydrate	17.50 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.75 g	Vitamin C	2.10 mg	Ash ¹	0.00 g	44.44%	Calories from Carbohydrates
								4.45%	Calories from Protein

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Kohl Wholesale

900065 - POTATO WEDGES

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #06932
 Number of Portions: 100
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

904426 POTATO WEDGES,FROZEN,CKD... 3 1/2 BAG (15 CUP)	<p>CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.</p> <p>HEAT POTATOES TO 140 DEGREES IN A 350 DEGREE OVEN, 15 MINUTES OR UNTIL STARTING TO BROWN.</p> <p>1 5 LB. BAG FROZEN POTATOES WILL YIELD APPROXIMATELY 50 1/4 CUP SERVINGS.</p> <p>CCP: Hold at 135° F or higher.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	128 kcal	Cholesterol	0.00 mg	Protein	3.91 g	Calcium	12.70 mg	1.84%	Calories from Total Fat
Total Fat	0.26 g	Sodium	41.28 mg	Vitamin A	0.00 RE	Iron	1.66 mg	0.45%	Calories from Sat Fat
Saturated Fat	0.06 g	Carbohydrate	28.72 g	Vitamin A	0.00 IU	Water ¹	45.40 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.98 g	Vitamin C	18.65 mg	Ash ¹	1.14 g	89.89%	Calories from Carbohydrates
								12.22%	Calories from Protein

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Kohl Wholesale

000790 - PRETZEL, WHOLE WHEAT, jj snack

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 07610
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 3 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: **WHEAT PRETZEL

900598 KOHL- BREAD,PRETZEL,WHL WHT, 2.5Z, J&J SNACKS...	1 EACH	1. Heat pretzels according to manufacturer's directions. 1 pretzel provides 3 servings of Grains/bread. 1 case = 100 pretzels
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	170 kcal	Cholesterol	0.00 mg	Protein	6.00 g	Calcium	20.00 mg	5.29%	Calories from Total Fat
Total Fat	1.00 g	Sodium	150.00 mg	Vitamin A	0.00 RE	Iron	1.80 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	36.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	4.00 g	Vitamin C	1.20 mg	Ash ¹	0.00 g	84.71%	Calories from Carbohydrates
								14.12%	Calories from Protein

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Kohl Wholesale

000648 - RANCH DRESSING, reduced fat

Recipe HACCP Process: #1 No Cook

Source: KOHL # 23663
 Number of Portions: 1
 Size of Portion: OZ

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: RANCH DRESSING

004640 SALAD DRSNG,RANCH DRSNG,RED FAT.... 1 OZ	CCP: Refrigerate until served.
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*Nutrients are based upon 1 Portion Size (OZ)

Calories	56 kcal	Cholesterol	4.54 mg	Protein	0.35 g	Calcium	11.34 mg	57.03%	Calories from Total Fat
Total Fat	3.52 g	Sodium	317.51 mg	Vitamin A	3.80 RE	Iron	0.20 mg	5.74%	Calories from Sat Fat
Saturated Fat	0.35 g	Carbohydrate	6.05 g	Vitamin A	18.99 IU	Water ¹	17.59 g	0.27%	Calories from Trans Fat
Trans Fat ¹	0.02 g	Dietary Fiber	0.31 g	Vitamin C	0.17 mg	Ash ¹	0.84 g	43.53%	Calories from Carbohydrates
								2.55%	Calories from Protein

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Kohl Wholesale

001801 - RIB B-B-Q PATTY, wg bun

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 01173
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: RIB B-B-Q SANDWICH

	<p>CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.</p>
<p>900374 PORK RIB PATTY, BNLS, Q-T-F, 52/3.1Z, GORGES... 100 PATTY 903869 BUN WHOLE GRAIN..... 100 BUN</p>	<ol style="list-style-type: none"> 1. Assemble patties on a sheet pan. 2. Preheat oven to 350°F. 3. Heat patties for 12-15 minutes. 4. CCP: Heat to 140°F or higher for 15 seconds - document in the HACCP journal. 5. CCP: Hot holding at 140°F or higher - document in the HACCP journal. 6. 1 patty = 2 meat/meat alternate. <p>YIELD: 1 case = 52 patties</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	347 kcal	Cholesterol	41.00 mg	Protein	19.10 g	Calcium	240.70 mg	41.01%	Calories from Total Fat
Total Fat	15.80 g	Sodium	702.00 mg	Vitamin A	184.30 RE	Iron	3.17 mg	13.24%	Calories from Sat Fat
Saturated Fat	5.10 g	Carbohydrate	30.40 g	Vitamin A	921.50 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.76 g	Vitamin C	0.40 mg	Ash ¹	*0.00* g	35.07%	Calories from Carbohydrates
								22.03%	Calories from Protein

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Kohl Wholesale

001333 - RICE KRISPIES CEREAL BARS

Recipe HACCP Process: #1 No Cook

Source: KOHL # 34174/76
 Number of Portions: 2
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: RICE KRISPIE CEREAL BARS

	HACCP BAKED ITEMS
	CCP:#1 COVER PRODUCT ADEQUATELY WITH FILM OR FOIL TO PRVENT CONTAMINATION.
	CCP #2 STORE AT ROOM TEMPERATURE OR IN WARMER UNTIL SERVICE.
902038 KOHL- BREAD, CEREAL BAR, RK APPLE CINNAMON... 1 EACH	KOHL # 34174--APPLE CINNAMON
902039 KOHL- BREAD, CEREAL BAR, RK CHOCOLATE..... 1 EACH	KOHL# 34176--CHOCOLATE
	Each case contains 96 1.3 oz. bars.
	1 bar= 1 G/B serving.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	145 kcal	Cholesterol	0.00 mg	Protein	2.00 g	Calcium	0.00 mg	23.28%	Calories from Total Fat
Total Fat	3.75 g	Sodium	125.00 mg	Vitamin A	0.00 RE	Iron	0.36 mg	4.66%	Calories from Sat Fat
Saturated Fat	0.75 g	Carbohydrate	26.50 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	73.10%	Calories from Carbohydrates
								5.52%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 88

000179 - RICE KRISPY BARS,mallowcreme

Source: KOHL # 30002
 Number of Portions: 40
 Size of Portion: EACH

Alternate Menu Name: RICE KRISPY BARS

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900050 KOHL- MISC,MALLOWCREME,10/33.5Z..... 1 POUCH	<p><i>For a single pouch:</i></p> <p><u>Microwave</u> Microwave on high for 1 1/2 minutes. Vent the pouch by clipping off one corner. Microwave in a microwave safe bowl.</p> <p>CCP: Heat to 145-165°F</p> <p><i>For several pouches:</i></p> <p><u>Warm Water Bath</u> Immerse oin 185°F water until product reaches 150°F.</p> <p><u>Steamer</u> Set steamer to 150°F and heat product 10-23 minutes or until product reaches 145-165°F.</p>
900543 CEREAL, RTE CRISP RICE, HOSPITALITY.... 1 LB + 4 OZ	<p>Spray a large mixing bowl with pan release. Pour crispy rice into bowl. Spray spatula with pan release. Pour heated mallow creme over the cereal and mix. Pour mixture onto a greased baking sheet and spread evenly, as usual. Let cool approx. 2 hours before cutting.</p> <p>For a thick bar this will yield an 18x13 pan with 1 1/4 inch thick bars.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	142 kcal	Cholesterol	0.00 mg	Protein	1.10 g	Calcium	4.75 mg	15.07%	Calories from Total Fat
Total Fat	2.37 g	Sodium	168.77 mg	Vitamin A	83.42 RE	Iron	3.87 mg	6.78%	Calories from Sat Fat
Saturated Fat	1.07 g	Carbohydrate	29.55 g	Vitamin A	417.12 IU	Water ¹	0.00 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.00 g	Vitamin C	6.44 mg	Ash ¹	0.00 g	83.38%	Calories from Carbohydrates
								3.09%	Calories from Protein

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Kohl Wholesale

001579 - RICE, BROWN, VEGGIE FRIED

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #04342
 Number of Portions: 142
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Alternate Menu Name: VEGETABLE FRIED RICE

903766 KOHL- RICE, BROWN WITH VEGETABLES.... 1 CASE 8/5#	<p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>KOHL #04342. EACH CASE CONTAINS 8/5# BAGS, OR 142 1/2 CUP SERVINGS. SPRAY FULL SIZED STEAM TABLE PAN WITH COOKING SPRAY. EMPTY ENTIRE CONTENTS OF BAG INTO PAN, COVER WITH FOIL. COOK IN 350 DEGREE OVEN FOR 20 MINUTES OR UNTIL A TEMPERATURE OF 165 DEGREES IS REACHED.</p> <p>CCP: Hold for hot service at 135° F or higher</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	137 kcal	Cholesterol	0.00 mg	Protein	4.01 g	Calcium	30.05 mg	6.57%	Calories from Total Fat
Total Fat	1.00 g	Sodium	341.53 mg	Vitamin A	230.36 RE	Iron	1.08 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	28.04 g	Vitamin A	1151.80 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	81.75%	Calories from Carbohydrates
								11.68%	Calories from Protein

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Kohl Wholesale

001607 - RICE,SANTA FE BK BEAN &BR RICE

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 35042
 Number of Portions: 25
 Size of Portion: 1/2 CUP

Meat/Alt: 0.25 oz.
 Grain/Bread: 0.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: SANTA FE RICE

990827 KOHL- BREAD,RICE, SANTA FE BLK BN ,U BENS,5#... 1 BOX 075012 WATER,HOT..... 7 1/2 CUP	KOHL #35042. Each case contains 6 24.5 oz boxes. 1. Combine rice and water in a steam table pan. Cover with foil. 2. Bake at 350°F for 20 minutes or until most the liquid is absorbed. 3. Stir. CCP: Heat to 165°F or higher for 15 seconds. 4. Transfer to a steamtable. CCP: Hot Holding at 140°F or higher. 1/2 cup serving provides 1 serving of Grains/bread. YIELD: 1 box makes 25 -1/2 cup servings.
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	102 kcal	Cholesterol	2.44 mg	Protein	3.41 g	Calcium	30.68 mg	10.71%	Calories from Total Fat
Total Fat	1.22 g	Sodium	182.50 mg	Vitamin A	0.00 RE	Iron	0.71 mg	4.28%	Calories from Sat Fat
Saturated Fat	0.49 g	Carbohydrate	19.50 g	Vitamin A	0.00 IU	Water ¹	71.93 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.95 g	Vitamin C	1.17 mg	Ash ¹	0.07 g	76.19%	Calories from Carbohydrates
								13.33%	Calories from Protein

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Kohl Wholesale

000618 - ROAST, TURKEY,RAW,FROZEN, WHT/

Source: KOHL
 Number of Portions: 100
 Size of Portion: 2.5 OZ

Recipe HACCP Process:

Meat/Alt: 2 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

		CCP: HACCP PROCESS # 3: COMPLEX FOOD PREPARATION. Limit Time in The Danger Zone (41°F - 140° F).
900413 ROAST, TURKEY,RAW,FROZEN, WHT/DARK, JENNI-O...	2 1/3 ROAST, COOKED	1. Thaw at least 12-24 hours in refrigerator or at least 10-12 hours in cold running water. Do not thaw at room temperature. Leave in sealed plastic while thawing.
		2. Once thawed, heat conventional oven to 350°F or convection oven to 325° F. 3. Place the roast in a shallow baking pan and add 1 cup water. Add more water if necessary during cooking. Cover with foil tent and cook for 4 1/2 hours in a conventional oven or 4 hours in a convection oven. 4. Remove foil to allow the roast to brown and cook for an additional 1/2 hour. 5. CCP: Bake turkey to 165°F or higher for 15 seconds - document in the HACCP journal. 6. Remove turkey from oven and allow to stand 20-30 minutes before slicing.
		7. CCP: Slice the turkey breast and cool to 70°F in 2 hours and 41°F in additional 4 hours. Document at the 2 and 4 hour interval.
		8. CCP: Reheat to 165°F or higher for 15 seconds - document in the HACCP journal. 9. CCP: Hot holding at 140°F or higher - document in the HACCP journal. 1 -2.47 oz slice = 2 servings of meat/meat alternate. YIELD: 1 roast contains approx. 43 servings of 2.47oz cooked, sliced meat.

*Nutrients are based upon 1 Portion Size (2.5 OZ)

Calories	106 kcal	Cholesterol	49.23 mg	Protein	16.76 g	Calcium	3.92 mg	36.14%	Calories from Total Fat
Total Fat	4.24 g	Sodium	372.94 mg	Vitamin A	0.00 RE	Iron	0.60 mg	10.10%	Calories from Sat Fat
Saturated Fat	1.19 g	Carbohydrate	0.12 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	0.60 mg	Ash ¹	0.00 g	0.46%	Calories from Carbohydrates
								63.48%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 92

001682 - ROLL, WHEAT, richs 2011

Source: KOHL # 09016
 Number of Portions: 100
 Size of Portion: EACH

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: ****WHEAT ROLL**

903861 KOHL- BREAD,DINNER ROLL, WHEAT, 240/1.5OZ.... 100 ROLL	<ol style="list-style-type: none"> 1. Pan up 48 rolls per sheet pan for cluster rolls or Pan up 24 rolls per lined sheet pan for singles. 2. Thaw at room temperature and covered for 60 minutes. 3. Preheat oven to 350 and bake for 12-14 minutes. 4. Serve 1 roll with 1 margarine cup. 5. 1 roll = 1.5 grains/bread. <p>YIELD: 1 case = 240 rolls.</p>
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	100 kcal	Cholesterol	0.00 mg	Protein	4.00 g	Calcium	0.00 mg	9.00%	Calories from Total Fat
Total Fat	1.00 g	Sodium	170.00 mg	Vitamin A	0.00 RE	Iron	1.08 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	18.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	72.00%	Calories from Carbohydrates
								16.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 93

000961 - ROLL, wheat, rotella

Source: KOHL # 08996
 Number of Portions: 100
 Size of Portion: EACH

Alternate Menu Name: WHEAT DINNER ROLL

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

900375 ROLL, ROTELLA, WHEAT 96.1,5Z...	100 ROLL
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	100 kcal	Cholesterol	0.00 mg	Protein	3.00 g	Calcium	40.00 mg	18.00%	Calories from Total Fat
Total Fat	2.00 g	Sodium	190.00 mg	Vitamin A	0.00 RE	Iron	1.08 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	19.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	76.00%	Calories from Carbohydrates
								12.00%	Calories from Protein

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Kohl Wholesale

900199 - SALAD DRESSING, RED FAT

Recipe HACCP Process: #1 No Cook

Source:
 Number of Portions: 48
 Size of Portion: TBSP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

004142 SALAD DRSNG,FRENCH DRSNG,RED FAT,WO/ SALT...	1 CUP
990082 SALAD DRESSING, GOLDEN ITALIAN CP VALUED.....	1 CUP
004640 SALAD DRSNG,RANCH DRSNG,RED FAT.....	1 CUP

*Nutrients are based upon 1 Portion Size (TBSP)

Calories	36 kcal	Cholesterol	0.80 mg	Protein	0.09 g	Calcium	2.59 mg	67.63%	Calories from Total Fat
Total Fat	2.67 g	Sodium	104.26 mg	Vitamin A	0.78 RE	Iron	0.08 mg	11.50%	Calories from Sat Fat
Saturated Fat	0.45 g	Carbohydrate	3.29 g	Vitamin A	32.20 IU	Water ¹	*6.00* g	*0.07%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.11 g	Vitamin C	0.03 mg	Ash ¹	*0.28* g	37.06%	Calories from Carbohydrates
								1.05%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 95

001219 - SALSA, red gold

Recipe HACCP Process: #1 No Cook

Source: KOHL # 19268
 Number of Portions: 50
 Size of Portion: 2 OZ

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Alternate Menu Name: SALSA

900677 KOHL- VEG,SALSA,6/#10 CAN,RED GOLD...	1 # 10 CAN
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*Nutrients are based upon 1 Portion Size (2 OZ)

Calories	21	kcal	Cholesterol	0.00	mg	Protein	0.00	g	Calcium	42.40	mg	0.00%	Calories from Total Fat
Total Fat	0.00	g	Sodium	296.80	mg	Vitamin A	63.60	RE	Iron	0.76	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	4.24	g	Vitamin A	318.00	IU	Water ¹	0.00	g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00	g	Dietary Fiber	2.12	g	Vitamin C	0.00	mg	Ash ¹	0.00	g	80.00%	Calories from Carbohydrates
												0.00%	Calories from Protein

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Kohl Wholesale

900224 - SAUSAGE PATTY, TURKEY

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #02935
 Number of Portions: 1
 Size of Portion: 2 EACH

Meat/Alt: 1 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: TURKEY SAUSAGE PATTY

903830 Sausage pattie (turkey)...	2 EACH	KOHL #02935, HOUSE OF RAEFORD TURKEY SAUSAGE PATTIES. EACH CASE CONTAINS APPROXIMATELY 107 1.5 OZ. PATTIES. COOKING INSTRUCTIONS: PLACE FROZEN PATTIES ON A BAKING SHEET. BAKE AT 325 DEGREES FOR APPROXIMATELY 15 TO 18 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 165 DEGREES IS REACHED. SERVING = 2 PATTIES.
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*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	135 kcal	Cholesterol	52.50 mg	Protein	15.00 g	Calcium	30.00 mg	50.00%	Calories from Total Fat
Total Fat	7.50 g	Sodium	525.00 mg	Vitamin A	30.00 RE	Iron	1.62 mg	10.00%	Calories from Sat Fat
Saturated Fat	1.50 g	Carbohydrate	1.50 g	Vitamin A	150.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	4.45%	Calories from Carbohydrates
								44.44%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 97

500169 - SCRAMBLED EGGS

Source: USDA D-34
 Number of Portions: 50
 Size of Portion: 1/4 CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

001123 EGG,WHOLE,RAW,FRESH..... 001155 MILK,DRY,NONFAT,INST,WO/ VIT A... 002047 SALT,TABLE.....	50 large 1 QT 1 1/2 TSP	1. Beat eggs thoroughly. 2. Add milk and salt. Mix until well blended. 3. Pour 3 lb 12 oz (1 qt 3 1/4 cups) egg mixture into each steamtable pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. 4. Bake: Conventional oven: 350° F for 20 minutes. Stir once after 15 minutes. Convection oven: 300° F for 15 minutes. Stir once after 10 minutes. Steamer: 5 lb pressure for 3-5 minutes DO NOT OVERCOOK CCP: Heat to 145° F for 3 minutes.
		5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance. 6. CCP: Hold for hot service 135° F or higher. 7. Portion with No. 16 scoop (1/4 cup). For best results, serve within 15 minutes.
		<p style="text-align: center;">Special Tip</p> <p>For 50 servings, use 1 lb 9 oz (2 qt 1/3 cup) dried whole eggs and 2 qt 1/3 cup water in place of eggs.</p> <p>For 100 servings, use 3 lb 2 oz (1 gal 2/3 cup) dried whole eggs and 1 gal 2/3 cup water in place of eggs.</p>
		<p style="text-align: center;">Serving</p> <p>1/4 cup (No. 16 scoop) provides 2 oz equivalent meat/meat alternate.</p>

*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	82 kcal	Cholesterol	215.00 mg	Protein	7.01 g	Calcium	50.00 mg	55.64%	Calories from Total Fat
Total Fat	5.07 g	Sodium	144.00 mg	Vitamin A	64.20 RE	Iron	0.74 mg	17.21%	Calories from Sat Fat
Saturated Fat	1.57 g	Carbohydrate	1.64 g	Vitamin A	321.00 IU	Water ¹	*N/A* g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.00 g	Vitamin C	0.10 mg	Ash ¹	*N/A* g	8.02%	Calories from Carbohydrates
								34.22%	Calories from Protein

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Kohl Wholesale

001812 - SLOPPY JOE ON WG BUN, kohl

Source: KOHL RECIPE
 Number of Portions: 100
 Size of Portion: EACH

Meat/Alt: 2 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Recipe HACCP Process: #2 Same Day Service

Alternate Menu Name: SLOPPY JOE ON A BUN

	<p>CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. Cook to Correct Temperature. Serve at 140° F or above.</p>
<p>000711 BEEF GROUND ,80/20 Raw-to Cook & Drain... 17 LB,raw weight + 10 OZ,raw weight 000088 MUSTARD ,DRY..... 2 1/4 TBSP</p>	<p>1. Brown ground beef. Drain.</p>
<p>011284 ONIONS,DEHYDRATED FLAKES..... 1 1/2 OZ 002020 GARLIC POWDER..... 1 1/4 TBSP 904551 TOMATO PASTE,CND,HTD..... 1/2 #10 CAN 011935 CATSUP..... 1/2 #10 CAN 014429 WATER,MUNICIPAL..... 1 1/4 QT 002053 VINEGAR,DISTILLED..... 1 1/4 CUP 002030 PEPPER,BLACK..... 1 1/2 TSP 019334 SUGARS,BROWN..... 3 OZ 903887 BUN WHOLE GRAIN 1.2z..... 100 BUN</p>	<p>2. Add onions and garlic powder. Cook for 5 minutes. Add tomato paste, catsup, water, vinegar, dry mustard, pepper, and brown sugar. Mix well and simmer for 20-25 minutes.</p> <p>3. Pour ground beef mixture into serving pans.</p> <p>CCP: Hold at 135° F or higher.</p>
	<p>4. Portion with No. 12 scoop (1/3 cup) onto bottom half of each roll. Cover with top half of roll.</p> <p>SERVING: 1 sandwich provides 2 ounces of cooked lean meat, 1/4 cup of vegetable, and 2 servings of bread. YIELD: 50 servings- 1 1/4 gallons</p> <p>DAY CARE SERVING: #16 SCOOP, 1/4 CUP MEAT MIXTURE ON 1 BUN, PROVIDES 1.5 M/MA, 1/8 C. F/V, 2 G/B.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	320 kcal	Cholesterol	59.75 mg	Protein	21.58 g	Calcium	117.80 mg	32.41%	Calories from Total Fat
Total Fat	11.54 g	Sodium	480.73 mg	Vitamin A	244.61 RE	Iron	3.33 mg	11.56%	Calories from Sat Fat
Saturated Fat	4.12 g	Carbohydrate	30.59 g	Vitamin A	1292.23 IU	Water ¹	*68.81* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.80 g	Vitamin C	11.80 mg	Ash ¹	*1.44* g	38.19%	Calories from Carbohydrates
								26.94%	Calories from Protein

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Kohl Wholesale

900036 - SPAGHETTI AND MEAT SAUCE

Source: CLARK COUNTY
 Number of Portions: 100
 Size of Portion: 1 CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 2 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0.375 Cup
 Milk: 0 FLOZ

023567 BEEF,GROUND,85% LN MEAT / 15% FAT,RAW...	16 LB/RAW TO COOKED + 8 OZ	1. Brown ground beef. Drain. Continue immediately. Add onions. Cook for 5 minutes.
014429 WATER,MUNICIPAL.....	2 QT	2. ADD 4 CANS OF SPAGHETTI/MARINARA SAUCE AND SIMMER CCP: Heat to 155° F or higher for at least 15 seconds.
020120 SPAGHETTI,DRY,ENRICHED..... 006931 SAUCE,PASTA,SPAGHETTI/MARINARA,RTS.....	9 LB 4 #10 CAN	3. Heat water to rolling boil. Add salt. 4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over spaghetti to cool slightly. 5. Stir into meat sauce. 6. Divide mixture equally into medium half-steamtable pans (10" x 12" x 4") which have been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans. 7. CCP: Hold for hot service at 135° F or higher.
		Food as Purchased
		50 Servings 100 servings
		Mature onions 10 oz 1 lb 4 oz
		Serving
		1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate, 3/8 cup of vegetable, and 1 serving of grains/breads.

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

Calories	377 kcal	Cholesterol	40.91 mg	Protein	17.99 g	Calcium	43.64 mg	29.37%	Calories from Total Fat
Total Fat	12.30 g	Sodium	523.98 mg	Vitamin A	44.81 RE	Iron	3.39 mg	10.19%	Calories from Sat Fat
Saturated Fat	4.26 g	Carbohydrate	46.87 g	Vitamin A	886.86 IU	Water ¹	154.59 g	*1.27%*	Calories from Trans Fat
Trans Fat ¹	*0.53* g	Dietary Fiber	4.38 g	Vitamin C	2.36 mg	Ash ¹	3.27 g	49.76%	Calories from Carbohydrates
								19.10%	Calories from Protein

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Kohl Wholesale

001024 - SPINACH SALAD

Recipe HACCP Process: #1 No Cook

Source: TEAM NUTRITION
 Number of Portions: 50
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

011457 SPINACH,RAW.....	4 LB + 14 OZ	1. Combine lettuce and spinach in a mixing bowl.
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE...	1 LB + 12 OZ	2. Toss tomatoes, carrots, and cucumbers with the lettuce mixture. 3. Portion salad using a #8 scoop (1/2 cup). CCP: Refrigerate until served. SERVING: 1/2 cup provides 1/2 cup of vegetable YIELD: 50 servings- 9 lb 10oz SPECIAL TIP: A good dressing for this salad is Oriental Dressing.
011206 CUCUMBER,PEELED,RAW.....	1 LB + 4 OZ	

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

Calories	14 kcal	Cholesterol	0.00 mg	Protein	1.47 g	Calcium	46.96 mg	13.91%	Calories from Total Fat
Total Fat	0.22 g	Sodium	35.96 mg	Vitamin A	307.83 RE	Iron	1.27 mg	2.13%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	2.47 g	Vitamin A	4287.41 IU	Water ¹	66.40 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	1.24 g	Vitamin C	14.97 mg	Ash ¹	0.88 g	68.60%	Calories from Carbohydrates
								40.90%	Calories from Protein

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Kohl Wholesale

001799 - SWEET & SOUR SHRIMP

Source: KOHL # 03357
 Number of Portions: 52
 Size of Portion: CUP

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0.75 oz.
 Grain/Bread: 1.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

<p>019335 SUGARS, GRANULATED..... 5 CUP 002053 VINEGAR, DISTILLED..... 3 CUP 009409 PINEAPPLE JUC, CND, UNSWTND, W/ ADDED VIT C..... 2 CUP 011935 CATSUP..... 5 CUP 990003 SOY SAUCE..... 1/3 CUP 020027 CORNSTARCH..... 1 1/4 CUP 075010 WATER, COLD..... 1 1/4 CUP 011334 PEPPERS, SWT, GRN, CKD, BLD, DRND, WO/SALT..... 2 CUP, chopped 990819 KOHL- FRUIT, PINEAPPLE, TIDBITS, CND, DRND, CODE... 2 CUP, DRND</p>	<p>CCP: WASH & SANITIZE HANDS & PREP AREA. WEAR GLOVES AND DISCARD PER HACCP GUIDELINES. CCP: THOROUGHLY WASH, RINSE, DRAIN & TRIM VEGETABLES. SANITIZE SINK & USE DIFFERENT SANITIZED CUTTING BOARDS BETWEEN PREPPING MEATS & VEGETABLES. 1. DICE GREEN PEPPERS INTO 1/2 INCH CUBES. DRAIN 5 CUP PINEAPPLE JUICE FROM CANS OF TIDBITS. RESERVE 2 CUPS PINEAPPLE TIDBITS FOR RECIPE, AND SAVE THE REST FOR ANOTHER USE. 2. COMBINE SUGAR, WATER CORNSTARCH, & SALT. ADD PINEAPPLE JUICE, CATSUP, VINEGAR & SOY SAUCE, MIX UNTIL SMOOTH. COOK SLOWLY UNTIL THICKENED. ADD PINEAPPLE TIDBITS.</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.</p>
<p>900352 KOHL- MEAT, SHRIMP, POPCORN, SEAPAK, 10 LB..... 3/4 CASE</p>	<p>4. HEAT SHRIMP POPPERS ACCORDING TO MANUFACTURER'S INSTRUCTIONS. HOLD AT 135 DEGREES. 4. JUST BEFORE SERVING COMBINE SHRIMP WITH SAUCE. SERVE 3/4 CUP OVER 1/2 CUP COOKED BROWN RICE.</p>

*Nutrients are based upon 1 Portion Size (CUP)

Calories	427	kcal	Cholesterol	82.34	mg	Protein	14.33	g	Calcium	50.07	mg	34.93%	Calories from Total Fat
Total Fat	16.57	g	Sodium	1325.08	mg	Vitamin A	32.07	RE	Iron	3.04	mg	5.81%	Calories from Sat Fat
Saturated Fat	2.76	g	Carbohydrate	57.02	g	Vitamin A	270.79	IU	Water ¹	51.28	g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00*	g	Dietary Fiber	1.71	g	Vitamin C	13.09	mg	Ash ¹	1.18	g	53.41%	Calories from Carbohydrates
												13.42%	Calories from Protein

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Kohl Wholesale

001621 - SWEET POTATO MINI TATER PUFFS

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #07134
 Number of Portions: 16
 Size of Portion: 8 EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: SWEET POTATO PUFFS

903792 KOHL- VEG, SWEET POTATO, MINI PUFFS, lamb wes... 1 BAG (2.5#)	KOHL #07134. EACH CASE CONTAINS 6/2.5# BAGS, OR APPROX 96 2.5 OZ SERVINGS. SPREAD ON BAKING SHEET. SPRAY LIGHTLY WITH PAN SPRAY. HEAT AT 400 DEGREES FOR APPROX. 12-15 MINUTES OR UNTIL CRISPY. CCP: Hold at 135° F or higher.
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*Nutrients are based upon 1 Portion Size (8 EACH)

Calories	110 kcal	Cholesterol	0.00 mg	Protein	0.84 g	Calcium	16.88 mg	27.69%	Calories from Total Fat
Total Fat	3.38 g	Sodium	194.06 mg	Vitamin A	590.61 RE	Iron	0.30 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	19.41 g	Vitamin A	2953.07 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	1.69 g	Vitamin C	3.04 mg	Ash ¹	*N/A* g	70.77%	Calories from Carbohydrates
								3.08%	Calories from Protein

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Kohl Wholesale

001800 - SWEET POTATO WEDGES

Recipe HACCP Process: #2 Same Day Service

Source: KOHL 07126
 Number of Portions: 10
 Size of Portion: CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

903885 KOHL- VEG, SWEET POTATO WEDGE, mccain... 1 BAG	PURCHASE MCCAIN SWEET POTATO WEDGES, KOHL # 07126. EACH CASE CONTAINS 6 2.5# BAGS, or 96 2.5 oz. servings. BAKE AT 400 DEGREES FOR 15 MINUTES OR UNTIL CRISPY. 3 oz serving = approximately 5 pieces.
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*Nutrients are based upon 1 Portion Size (CUP)

Calories	187 kcal	Cholesterol	0.00 mg	Protein	2.67 g	Calcium	53.36 mg	38.57%	Calories from Total Fat
Total Fat	8.00 g	Sodium	200.11 mg	Vitamin A	1467.50 RE	Iron	0.96 mg	6.43%	Calories from Sat Fat
Saturated Fat	1.33 g	Carbohydrate	28.02 g	Vitamin A	7337.52 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	5.34 g	Vitamin C	6.40 mg	Ash ¹	*N/A* g	60.00%	Calories from Carbohydrates
								5.71%	Calories from Protein

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Kohl Wholesale

000349 - SYRUP,pancake

Recipe HACCP Process: #1 No Cook

Source: KOHL # 23248
 Number of Portions: 128
 Size of Portion: 1 OZ

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: SYRUP

900296 KOHL- CONDIMENT,SYRUP,PNCK,BRIARS,4/1GAL.... 1 GALLON

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

Calories	115 kcal	Cholesterol	0.00 mg	Protein	0.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	25.00 mg	Vitamin A	0.00 RE	Iron	0.00 mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00 g	Carbohydrate	29.50 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	102.61%	Calories from Carbohydrates
								0.00%	Calories from Protein

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Kohl Wholesale

001798 - TACO SALAD, SIDE

Recipe HACCP Process: #1 No Cook

Source: TEAM NUTRITION
 Number of Portions: 50
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

011252 LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW..... 3 LB + 10 OZ 011457 SPINACH,RAW..... 1 LB + 4 OZ		1. Combine lettuce and spinach in a mixing bowl.
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE..... 1 LB + 12 OZ 990916 BEANS,BLACK,CND,DRND..... 1 #10 Can 050343 CHEESE, CHEDDAR, YELLOW, REDUCED FAT, SHREDDE... 1 LB		2. Toss tomatoes, drained black beans and cheese with the lettuce mixture. 3. Portion salad using a #8 scoop (1/2 cup). CCP: Refrigerate until served. SERVING: 1/2 cup provides 1/2 cup of vegetable

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

Calories	183 kcal	Cholesterol	5.12 mg	Protein	8.27 g	Calcium	130.91 mg	10.12%	Calories from Total Fat
Total Fat	2.06 g	Sodium	320.95 mg	Vitamin A	109.23 RE	Iron	1.87 mg	5.62%	Calories from Sat Fat
Saturated Fat	1.15 g	Carbohydrate	12.67 g	Vitamin A	1422.31 IU	Water ¹	*102.58* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	3.83 g	Vitamin C	7.84 mg	Ash ¹	*1.19* g	27.61%	Calories from Carbohydrates
								18.02%	Calories from Protein

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Kohl Wholesale

001559 - TANGERINE CHICKEN

Recipe HACCP Process: #2 Same Day Service

Source: KOHL #04334
 Number of Portions: 170
 Size of Portion: 4 OZ

Meat/Alt: 2 oz.
 Grain/Bread: 0.5 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

903756 KOHL- MEAT, CHIX, TANGERINE KIT... 1 CASE	<p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>KOHL # 04334. EACH CASE CONTAINS 170 4 OZ. SERVINGS. SPREAD CHICKEN EVENLY ON SHEET PAN LINED WITH PARCHMENT PAPER. HEAT IN A 350 DEGREE CONVECTION OVEN FOR 40 MINUTES IF FROZEN, OR 25 TO 30 MINUTES IF THAWED, UNTIL AN INTERNAL TEMPERATURE OF 165 DEGREES IS REACHED. HEAT SAUCE SEPERATELY. COMBINE CHICKEN & SAUCE, PLACE BACK IN OVEN FOR 5 MINUTES TO ALLOW THE SAUCE TO CARMELIZE. CCP: Hold for hot service at 135° F or higher</p>
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*Nutrients are based upon 1 Portion Size (4 OZ)

Calories	204 kcal	Cholesterol	45.88 mg	Protein	13.26 g	Calcium	0.00 mg	18.00%	Calories from Total Fat
Total Fat	4.08 g	Sodium	367.06 mg	Vitamin A	0.00 RE	Iron	0.37 mg	2.25%	Calories from Sat Fat
Saturated Fat	0.51 g	Carbohydrate	27.53 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	54.00%	Calories from Carbohydrates
								26.00%	Calories from Protein

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Kohl Wholesale

500187 - TARTAR SAUCE

Recipe HACCP Process: #1 No Cook

Source: USDA G-06
 Number of Portions: 32
 Size of Portion: 2 TBSP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

004689 SALAD DRSNG,MAYO,LT,SMART BALANCE,OMEGA PLUS.... 2 1/2 CUP + 2 TBSP 011945 PICKLE RELISH,SWEET..... 1 1/4 CUP + 1 TBSP 011284 ONIONS,DEHYDRATED FLAKES..... 1/4 OZ 002029 PARSLEY,DRIED..... 1/4 CUP 799904 MUSTARD,POWDER/DRY..... 1/2 TSP	1. Combine all ingredients. Blend well. 2. Cover. Refrigerate until ready to use. 3. Serve with fish sandwiches, fish portions, or fish sticks.
Serving	
2 Tbsp (1 oz ladle).	

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

Calories	63 kcal	Cholesterol	8.00 mg	Protein	0.23 g	Calcium	5.00 mg	51.25%	Calories from Total Fat
Total Fat	3.59 g	Sodium	246.00 mg	Vitamin A	12.60 RE	Iron	0.36 mg	8.29%	Calories from Sat Fat
Saturated Fat	0.58 g	Carbohydrate	7.94 g	Vitamin A	63.00 IU	Water ¹	*N/A* g	*N/A*%	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.40 g	Vitamin C	0.40 mg	Ash ¹	*N/A* g	50.40%	Calories from Carbohydrates
								1.45%	Calories from Protein

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Kohl Wholesale

000198 - TEXAS CAVIAR

Recipe HACCP Process: #1 No Cook

Source:
 Number of Portions: 128
 Size of Portion: 1/4 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 1 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

903722 KOHL- VEG, BEANS, BLACK, CANNED, RNSED &DRN...	1 CAN, #10, DRND	
990915 BEANS,PINTO,MATURE,CND,DRND.....	1 #10 can-drained	
900403 CORN, CUT GRADE A, THE INN.....	3 LB	
011282 ONIONS,RAW.....	3 LB, chopped	
011143 CELERY,RAW.....	3 LB, chopped	
011333 PEPPERS,SWEET,GREEN,RAW.....	2 LB, chopped	
011821 PEPPERS,SWEET,RED,RAW.....	2 LB	
991068 JALAPENO PEPPERS,WHOLE.....	2 PIECE	
004053 OIL,OLIVE,SALAD OR COOKING.....	2 CUP	
002048 VINEGAR,CIDER.....	3 CUP	
019335 SUGARS,GRANULATED.....	2 CUP	
002047 SALT,TABLE.....	2 TBSP	
114657 PEPPER BLACK, GROUND.....	2 TBSP	
900043 KOHL- SNACK,CHIP,TRTLA,BKD,SCOOP,FRITO.....	128 SINGLE SERVE BAG	

*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	208 kcal	Cholesterol	0.00 mg	Protein	5.14 g	Calcium	42.48 mg	26.92%	Calories from Total Fat
Total Fat	6.23 g	Sodium	356.98 mg	Vitamin A	46.96 RE	Iron	0.89 mg	2.26%	Calories from Sat Fat
Saturated Fat	0.52 g	Carbohydrate	32.57 g	Vitamin A	299.65 IU	Water ¹	*54.34* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	4.65 g	Vitamin C	16.32 mg	Ash ¹	*0.86* g	62.53%	Calories from Carbohydrates
								9.86%	Calories from Protein

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Kohl Wholesale

Recipe Master List

001355 - TOAST, W/ CINNAMON SUGAR

Source: WENTZVILLE
 Number of Portions: 12
 Size of Portion: 2 EACH

Alternate Menu Name: CINNAMON TOAST

Recipe HACCP Process: #2 Same Day Service

Meat/Alt: 0 oz.
 Grain/Bread: 2 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

HACCP BAKED ITEMS

CCP:#1 COVER PRODUCT ADEQUATELY WITH FILM OR FOIL TO PRVENT CONTAMINATION.

CCP #2 STORE AT ROOM TEMPERATURE OR IN WARMER UNTIL SERVICE.

PLACE BREAD ON BUN PAN IN A SINGLE LAYER. BUTTER BREAD. PUT IN OVEN AT 350 DEGREES UNTIL GOLDEN BROWN. SERVE WITH 1 PACKET OF JELLY.

CCP: Hold at 135° F or higher.

901989 Bread sandwich-wheat.....	24 (1 slice)
902007 MARGARINE,REG,HARD,SOYBN (HYDR®)...	4 OZ
019335 SUGARS,GRANULATED.....	3/4 CUP
002010 CINNAMON,GROUND.....	1 TBSP

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

Calories	238 kcal	Cholesterol	0.00 mg	Protein	4.11 g	Calcium	89.47 mg	32.54%	Calories from Total Fat
Total Fat	8.62 g	Sodium	359.30 mg	Vitamin A	75.67 RE	Iron	1.50 mg	4.68%	Calories from Sat Fat
Saturated Fat	1.24 g	Carbohydrate	39.21 g	Vitamin A	339.94 IU	Water ¹	1.55 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.35 g	Vitamin C	0.04 mg	Ash ¹	0.21 g	65.81%	Calories from Carbohydrates
								6.90%	Calories from Protein

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Kohl Wholesale

001548 - TOMATO & CUCUMBER SALAD

Recipe HACCP Process: #2 Same Day Service

Source:
 Number of Portions: 50
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: TOMATO & CUCUMBER SALAD

011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE... 3 QT, chop/dice 075011 CUCUMBERS,Fresh..... 15 LB 019335 SUGARS,GRANULATED..... 1 3/4 CUP 002053 VINEGAR,DISTILLED..... 1 1/2 CUP 089630 SALT..... 1 TSP 114657 PEPPER BLACK, GROUND..... 1/2 TSP	<p>CCP: WASH & SANITIZE HANDS & PREP AREA. WEAR GLOVES AND DISCARD PER HACCP GUIDELINES.</p> 1. DICE CUCUMBERS. CHILL COVER, LABEL & DATE 2. DICE TOMATOES. 3. COMBINE VEGETABLES. TOSS LIGHTLY. 4. PREPARE DRESSING. COMBINE SUGAR, VINEGAR, SALT & PEPPER. BLEND UNTIL SUGAR HAS COMPLETELY DISSOLVED. POUR OVER VEGETABLES. TOSS LIGHTLY. CHILL. COVER, LABEL & DATE. SERVE CHILLED
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	54 kcal	Cholesterol	0.00 mg	Protein	1.06 g	Calcium	23.93 mg	3.70%	Calories from Total Fat
Total Fat	0.22 g	Sodium	51.93 mg	Vitamin A	39.03 RE	Iron	0.53 mg	0.90%	Calories from Sat Fat
Saturated Fat	0.05 g	Carbohydrate	12.68 g	Vitamin A	421.09 IU	Water ¹	*47.66* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.33 g	Vitamin C	12.31 mg	Ash ¹	*0.88* g	93.84%	Calories from Carbohydrates
								7.85%	Calories from Protein

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Kohl Wholesale

000160 - TRI PATTY, lambweston

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 07075
 Number of Portions: 1
 Size of Portion: EACH

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.25 Cup
 Milk: 0 FLOZ

Alternate Menu Name: BAKED TRI TATORS

900036 KOHL- VEG,POTATO,TRI PATTY,LAMBWESTON... 1 EACH	1. Tray up tri taters and bake according to the manufacturer's directions. 1 tri tater contributes 1/4 cup of vegetables.
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*Nutrients are based upon 1 Portion Size (EACH)

Calories	100 kcal	Cholesterol	5.00 mg	Protein	1.00 g	Calcium	0.00 mg	45.00%	Calories from Total Fat
Total Fat	5.00 g	Sodium	270.00 mg	Vitamin A	0.00 RE	Iron	0.36 mg	22.50%	Calories from Sat Fat
Saturated Fat	2.50 g	Carbohydrate	12.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	22.50%	Calories from Trans Fat
Trans Fat ¹	2.50 g	Dietary Fiber	1.00 g	Vitamin C	1.20 mg	Ash ¹	0.00 g	48.00%	Calories from Carbohydrates
								4.00%	Calories from Protein

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Kohl Wholesale

Recipe Master List

Jul 28, 2011

Page 112

000499 - TROPICAL FRUIT,empress

Source: KOHL # 10204
 Number of Portions: 96
 Size of Portion: 1/2 CUP

Alternate Menu Name: TROPICAL FRUIT

Recipe HACCP Process: #1 No Cook

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

900608 KOHL- FRUIT,TROPICAL SALAD, EMPRESS,6/#10CANS.... 4 #10 CAN	<ol style="list-style-type: none"> 1. Wipe off the top of the can prior to opening. 2. Open and empty contents of can into a serving pan. 3. Chill prior to service. <p>CCP: Cold holding at 41 °F or lower.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	81	kcal	Cholesterol	0.00	mg	Protein	0.00	g	Calcium	56.70	mg	0.00%	Calories from Total Fat
Total Fat	0.00	g	Sodium	8.10	mg	Vitamin A	40.50	RE	Iron	0.00	mg	0.00%	Calories from Sat Fat
Saturated Fat	0.00	g	Carbohydrate	18.63	g	Vitamin A	202.50	IU	Water ¹	0.00	g	0.00%	Calories from Trans Fat
Trans Fat ¹	0.00	g	Dietary Fiber	1.62	g	Vitamin C	0.97	mg	Ash ¹	0.00	g	92.00%	Calories from Carbohydrates
												0.00%	Calories from Protein

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Kohl Wholesale

001117 - TURKEY GRAVY, trio

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 17194
 Number of Portions: 100
 Size of Portion: 1/4 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

Alternate Menu Name: TURKEY GRAVY

900700 GRAVY,NESTLE,TRIO TURKEY GRAVY MIX,DRY... 1 1/2 PACKAGE 075012 WATER,HOT..... 1 GAL	<ol style="list-style-type: none"> 1. Place 1 gallon of water in a heavy sauce pan and bring to a boil. 2. Turn off heat. 3. Slowly add 1 full package of gravy mix while stirring briskly with a wire whisk. 4. Turn on heat. Stir with wire whip over medium heat until thick and smooth. 5. CCP: Heat to 165°F or higher for 15 seconds - document in the HACCP journal. 6. CCP: Hot Holding of 140°F or higher - document in the
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*Nutrients are based upon 1 Portion Size (1/4 CUP)

Calories	31 kcal	Cholesterol	0.94 mg	Protein	0.73 g	Calcium	10.97 mg	10.79%	Calories from Total Fat
Total Fat	0.37 g	Sodium	289.22 mg	Vitamin A	0.00 RE	Iron	0.11 mg	2.46%	Calories from Sat Fat
Saturated Fat	0.08 g	Carbohydrate	6.13 g	Vitamin A	0.00 IU	Water ¹	38.79 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	0.13 g	Vitamin C	0.00 mg	Ash ¹	0.89 g	79.61%	Calories from Carbohydrates
								9.47%	Calories from Protein

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Kohl Wholesale

Recipe Master List

000101 - WATERMELON,CHUNKS

Recipe HACCP Process:

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

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

009326 WATERMELON,RAW....	1 CUP, pieces	
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*Nutrients are based upon 1 Portion Size (CUP)

Calories	48 kcal	Cholesterol	0.00 mg	Protein	0.98 g	Calcium	11.20 mg	4.50%	Calories from Total Fat
Total Fat	0.24 g	Sodium	1.60 mg	Vitamin A	59.20 RE	Iron	0.38 mg	0.48%	Calories from Sat Fat
Saturated Fat	0.03 g	Carbohydrate	12.08 g	Vitamin A	910.39 IU	Water ¹	146.32 g	*N/A*	Calories from Trans Fat
Trans Fat ¹	*N/A* g	Dietary Fiber	0.64 g	Vitamin C	12.96 mg	Ash ¹	0.40 g	100.67%	Calories from Carbohydrates
								8.13%	Calories from Protein

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

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

¹ - denotes optional nutrient values

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Kohl Wholesale

000675 - WHIPPED POTATOES, idaho pacific

Recipe HACCP Process: #2 Same Day Service

Source: KOHL # 31764
 Number of Portions: 140
 Size of Portion: 1/2 CUP

Meat/Alt: 0 oz.
 Grain/Bread: 0 SRV.
 F/V/J: 0.5 Cup
 Milk: 0 FLOZ

Alternate Menu Name: WHIPPED POTATOES

900545 KOHL- VEG,POTATOES,MASHED,6/#10,IDA PAC..... 1 #10 CAN 000001 WATER,BOILING..... 12 QT 900706 MARGARINE,REG,HARD,CORN&SOYBN (HYDR)&CTTNSD (... 1/2 LB 002032 PEPPER,WHITE..... 1 TSP, ground	<ol style="list-style-type: none"> 1. Boil water and salt. 2. Pour water mixture in a mixer. 3. Slowly add potatoes while blending at a low speed until water is absorbed. Approximately 30 seconds to 1 minute. 4. Scrape down mixer. Add butter or margarine and white peper and mix at high speed 5 minutes. 5. Transfer to a warmed steam table insert. <p>1/2 cup of mashed potatoes provides 1/2 cup serving of vegetables.</p> <p>Note: 144 - 1/2 cup in #10 can.</p> <p>CCP: Hot holding at 140 F or higher - document.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	73 kcal	Cholesterol	0.00 mg	Protein	1.05 g	Calcium	22.76 mg	15.98%	Calories from Total Fat
Total Fat	1.30 g	Sodium	43.47 mg	Vitamin A	33.53 RE	Iron	0.38 mg	2.98%	Calories from Sat Fat
Saturated Fat	0.24 g	Carbohydrate	13.41 g	Vitamin A	160.86 IU	Water ¹	82.46 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	1.03 g	Vitamin C	15.44 mg	Ash ¹	0.11 g	73.01%	Calories from Carbohydrates
								5.69%	Calories from Protein

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

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

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