

# Bagel, wheat, bulk, Burry, 2.3 oz (CACFP) (SR1168) - (Soft Wheat Bagel)

Generated on: 12/15/2021 11:51:14 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Gluten, Soy, Wheat; Processed in a facility that also processes Egg;  
 Meal Contribution: 2 1/4 WGR  
 Number of Servings: 30.00 Serving Size: 1 bagel  
 Moisture gain/loss%: 0.0000 Yield: 4 Pound, 4 7/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	692297	Bagel, plain, sliced, Burry, WGR, 2.3 oz (1 bagel = 2.25 oz eq grain) , As Purchased	5 Package	0.0000	California	Bagel, plain, sliced, Burry, WGR, 2.3 oz SI100083	5 Package

## Pre-Preparation Instructions

- Warm bagels, in bags on sheet pans, in hot box warmer for 20 minutes prior to use or service.

## Preparation Instructions

- Right before service, transfer bagels to serving pan.

## Serving Instructions

- Serve 1 bagel or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	5.00	0.00	77.78	15.56	6.667

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
276.923	1.538	0	0	0	307.692	53.846	6.154	4.615	(M)	10.769	2.769	30.769	0	3.692	(M)	(M)	(M)	(M)

## Nutrients per serving (65 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
180	1	0	0	0	200	35	4	3	(M)	7	1.8	20	0	2.4	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# BeneFIT Breakfast Bar, Apple Blueberry Chip (CAR1298) - (Apple Blueberry Benefit Bar)

Generated on: 12/15/2021 11:13:20 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 48.00 Serving Size: 1 Bar  
 Moisture gain/loss%: 0.0000 Yield: 7 Pound, 8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	134613	Apple Blueberry Chip Benefit Bar , As Purchased	1 Case (7 lb. 8.00 oz.)	0.0000	California	Apple Blueberry Chip BeneFIT Breakfast Bar, Read-Bake, 2.5 oz CAI100039	1 Case (7 lb. 8.00 oz.)

## Tips/Comments

- Shelf Life: Use thawed bars within 7 days.

## Preparation Instructions

- Thaw bars at ambient (room) temperature.

## Serving Instructions

- Serve 1 Bar per student.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.93	9.31	66.21	6.90	31.724

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
409.171	12.698	4.233	0	28.219	282.187	67.725	4.233	32.451	(M)	7.055	2.032	28.219	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (70.875 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
290	9	3	0	20	200	48	3	23	(M)	5	1.44	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# BeneFit Breakfast Bar, French Toast, (CAR1299) - (French Toast Breakfast Bar)

Generated on: 12/15/2021 11:14:22 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 1/4 WGR  
 Number of Servings: 48.00 Serving Size: 1 Bar  
 Moisture gain/loss%: 0.0000 Yield: 7 Pound, 8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	134612	French Toast Benefit Bar , As Purchased	1 Case (7 lb. 8.00 oz.)	0.0000	California	French Toast BeneFIT Breakfast Bar, Read-Bake, 2.5 oz CAI100038	1 Case (7 lb. 8.00 oz.)

<b>Tips/Comments</b>
◦ Shelf Life: Use thawed bars within 7 days.

<b>Preparation Instructions</b>
◦ Thaw bars at ambient (room) temperature.

<b>Serving Instructions</b>
◦ Serve 1 Bar per student.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.93	7.76	64.83	6.90	28.966

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
408.45	12.676	3.522	0	35.211	281.69	66.197	4.226	29.577	(M)	7.042	2.535	56.339	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (70.875 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
289.489	8.984	2.496	0	24.956	199.648	46.917	2.995	20.963	(M)	4.991	1.797	39.93	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Ingredient Report

Generated on: 12/15/2021 11:16:43 AM by Christopher Battaglia

Ingredient Name: Oatmeal Raisin BeneFit Breakfast Bar, Readi-Bake, 2.5 oz

Ingredient Code: CAI100037

Sub Ingredients: Whole wheat flour, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, raisins, interesterified soybean oil, oats, eggs, cinnamon drops (sugar, cocoa butter, whole milk, whey, milk fat, cinnamon, natural vanilla, soy lecithin), invert syrup, canola oil, molasses, whey, baking soda, natural flavor, cream of tartar, inulin, xanthan gum, salt spice.

Allergens: Contains Egg, Gluten, Milk, Soy, Wheat,

Measure	Weight In Grams
1 Bar (CA v1)	70.8750
1 Case (CA v1)	3,402.0000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
409.171	12.698	4.233	0.000	28.219	268.078	67.725	4.233	31.041	(M)	7.055	2.540	28.219	0.000	0.000	(M)	(M)	(M)	(M)

## Nutrients per 2 1/2 Ounce (70.875 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
290.000	9.000	3.000	0.000	20.000	190.000	48.000	3.000	22.000	(M)	5.000	1.800	20.000	0.000	0.000	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

## Tips/Comments

- Shelf Life: Use thawed bars within 7 days.

## Serving Instructions

- Serve 1 Bar per meal.



# Bread Zucchini Slice (CAR1341)

Generated on: 12/15/2021 11:20:43 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 70.00 Serving Size: 1 Slice  
 Moisture gain/loss%: 0.0000 Yield: 14 Pound, 13 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	133797	Whole Grain Zucchini Slice Bread , As Purchased	1 Case	0.0000	California	Ultra Bread Slice, Zucchini, Whole Grain CAI100195	1 Case

## Pre-Preparation Instructions

- Thaw in refrigerator at 41° F or below (CP).

## Serving Instructions

- Serve 1 slice per student.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	33.33	6.67	63.70	7.41	37.037

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
281.25	10.417	2.083	0	0	229.167	44.792	2.083	26.042	(M)	5.208	1.125	104.167	104.167	1.25	(M)	(M)	(M)	(M)

## Nutrients per serving (96 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
270	10	2	0	0	220	43	2	25	(M)	5	1.08	100	100	1.2	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Breakfast Bar, Nutrigrain, strawberry (SR1353) - (Strawberry Nutrigrain Breakfast Bar)

Generated on: 12/15/2021 11:39:16 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 Bar  
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 5 1/4 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	688586	Breakfast Bar, Nutrigrain, strawberry, soft baked fruit, WGR, 1.55 oz (1 bar = 1 oz eq grain) , As Purchased	24 Bar	0.0000	California	Breakfast Bar, Nutrigrain, strawberry, soft baked fruit, WGR, 1.55 oz SI100344	24 Bar

## Preparation Instructions

- Display, shingled toward customer, in serving pan according to station requirements.

## Serving Instructions

- Serve 1 bar or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	22.50	2.81	75.00	5.00	35.000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
363.636	9.091	1.136	0	0	340.909	68.182	6.818	31.818	(M)	4.545	4.091	454.545	1704.55	0	(M)	(M)	(M)	(M)

## Nutrients per serving (44 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4	0.5	0	0	150	30	3	14	(M)	2	1.8	200	750	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# Breakfast Bar, Nutrigrain, Blueberry (SR3029) - (Blueberry Nutrigrain Bar)

Generated on: 12/15/2021 11:34:15 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 Bar  
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 5 1/4 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$8.0725 Cost Per Serving: \$0.3364

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	743055	Nutrigrain Bar, Soft-Baked, Blueberry, 1.55 Oz , As Purchased	24 Bar (2 lb. 5.25 oz.)	8.0725	Sodexo Shared	Breakfast Bar, Nutrigrain, blueberry, soft baked fruit, WGR, 1.55 oz SI100963	24 Bar (2 lb. 5.25 oz.)

## Preparation Instructions

- (1 bar = 1 oz eq grain)
- Display, shingled toward customer, in serving pan according to station requirements.

## Serving Instructions

- Serve 1 bar or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	22.50	2.81	75.00	5.00	35.000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
363.636	9.091	1.136	0	0	306.818	68.182	6.818	31.818	(M)	4.545	4.091	454.545	1704.55	0	(M)	(M)	(M)	(M)

## Nutrients per serving (44 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4	0.5	0	0	135	30	3	14	(M)	2	1.8	200	750	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Breakfast Bar, Nutrigrain, apple cinnamon (SR1352) - (Apple Cinnamon Nutrigrain Breakfast Bar)

Generated on: 12/15/2021 11:29:12 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 Bar  
 Moisture gain/loss%: 0.0000 Yield: 2 Pound, 5 1/4 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	688585	Breakfast Bar, Nutrigrain, apple cinnamon, soft baked fruit, WGR, 1.55 oz (1 bar = 1 eq oz grain) , As Purchased	24 Bar	0.0000	California	Breakfast Bar, Nutrigrain, apple cinnamon, soft baked fruit, WGR, 1.55 oz SI100350	24 Bar

## Preparation Instructions

- Display, shingled toward customer, in serving pan according to station requirements.

## Serving Instructions

- Serve 1 bar or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	21.00	3.00	80.00	5.33	37.333

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
340.909	7.955	1.136	0	0	306.818	68.182	6.818	31.818	31.818	4.545	4.318	318.182	1136.36	(M)	0	250	(M)	(M)

## Nutrients per serving (44 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
150	3.5	0.5	0	0	135	30	3	14	14	2	1.9	140	500	(M)	0	110	(M)	(M)

(M) Indicates missing nutrient values.



# Breakfast Burrito, sausage, IW (CACFP) (SR1358) - (Sausage Breakfast Burrito)

Generated on: 12/15/2021 12:26:37 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 1/4 Meat/MA, 2 WGR  
 Number of Servings: 36.00 Serving Size: 1 burrito  
 Moisture gain/loss%: 0.0000 Yield: 8 Pound, 1 5/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	1053843	Egg, Cheese & Turkey Sausage Breakfast Burrito, IW (1 burrito = 1.25 oz M/MA + 2 oz eq grain) , As Purchased	36 burrito (8 lb. 1.60 oz.)	0.0000	California	Scrambled Egg, Cheese and Turkey Sausage Breakfast Burrito, individually wrapped SI100428	36 burrito (8 lb. 1.60 oz.)

## Preparation Instructions

- Lay burritos, seam of wrapper facing down, in single layer on parchment lined sheet pans.
- Bake in a 300°F convection oven for 18 minutes if frozen, or 13 minutes if refrigerated.
- Carefully transfer burritos into a 2-inch deep serving pan.

## Serving Instructions

- Serve 1 burrito

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	38.67	14.21	45.70	18.79	1.185

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
231.472	9.945	3.655	0	62.934	312.071	26.445	3.89	0.686	(M)	10.876	2.518	121.105	226.337	0.196	(M)	(M)	(M)	(M)

**Nutrients per serving (102.06 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
236.24	10.15	3.73	0	64.23	318.5	26.99	3.97	0.7	(M)	11.1	2.57	123.6	231	0.2	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# Breakfast Pizza, sausage, bulk Tonys (CACFP) (SR1167) - (Sausage Breakfast Pizza)

Generated on: 12/15/2021 12:31:15 PM by Christopher Battaglia

Marketing Description: Savory turkey sausage and mozzarella cheese on top of whole grain crust.

HACCP Process: Process 2: Same Day Service

Allergens: Contains Gluten, Milk, Soy, Wheat;

Meal Contribution: 1 Meat/MA, 1 1/2 WGR

Number of Servings: 16.00 Serving Size: 1 Slice

Moisture gain/loss%: 0.0000 Yield: 3 Pound, 5 Ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	629104	TURKEY SAUSAGE BREAKFAST PIZZA WG (1 pre-sliced 3.31oz portion=1 M/MA+1.5 oz eq grain) , As Purchased	1 sheet	0.0000	California	Turkey Sausage Breakfast Pizza, Tony's, 51% Whole Grain, CN SI100193	1 sheet

## Tips/Comments

- NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

## Preparation Instructions

- 1. Place frozen pizzas in 18"x26"x1/2" prepared pans. Bake at 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time.
- 2. Cut each pizza into 16 slices. Pizza should be held for no longer than 10 minutes.

## Serving Instructions

- Portion: Serve 1 slice (3.31 oz): 1/16 pizza

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	8.57	51.43	17.14	9.524

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
223.404	7.447	2.127	0	15.958	372.34	28.724	3.192	5.319	2.127	9.575	2.021	155.319	0	0	0	351.064	(M)	(M)

**Nutrients per serving (94.016 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
210.035	7.001	2	0	15.003	350.058	27.005	3.001	5.001	2	9.002	1.9	146.024	0	0	0	330.055	(M)	(M)

(M) Indicates missing nutrient values.



# Breakfast Pizza, sausage, IW Tonys (CACFP) (SR2977) - (Sausage Breakfast Pizza)

Generated on: 12/15/2021 12:33:12 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 Meat/MA, 1 3/4 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 8 1/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	838549	Breakfast Pizza with Turkey Sausage and Cheese/Cheese Substitute, Tony's, IW, WG , As Purchased	24 pizza	0.0000	California	Breakfast Pizza with Turkey Sausage and Cheese/Cheese Substitute, Tony's, IW, WG SI100658	24 pizza

## Preparation Instructions

- Cook before serving. This product must be cooked to an internal temperature of 165 degrees F prior to eating. Preheat the convection oven to 375 degrees F. Product must be cooked from a frozen state for best results. Do not remove pizza from the wrap. Place 23 frozen wrapped pizzas in an 18" x 26" x 1/2" bun pan. Convection oven: 375 degrees F for 16 to 17 minutes. Rotate pan halfway through cooking.

## Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	9.38	51.67	18.33	6.667

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
230.77	7.692	2.404	0	14.423	326.923	29.807	2.884	3.846	1.923	10.577	1.923	188.462	176.25	1.923	0	197.116	(M)	(M)

## Nutrients per serving (104.045 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240.103	8.003	2.501	0	15.006	340.145	31.013	3.001	4.002	2.001	11.005	2.001	196.084	183.378	2.001	0	205.088	(M)	(M)

(M) Indicates missing nutrient values.



# Ala Carte, Cereal Bar, Chewy Chocolate Chip (CAR2064)

Generated on: 12/15/2021 12:20:15 PM by Christopher Battaglia

Allergens: Contains Milk, Soy, Wheat; May contain Peanuts, Tree nuts;  
 Number of Servings: 96.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 1 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	209750	Quaker LF Chewy Granola Bar Chocolate Chunk , As Purchased	1 Case	0.0000	California	LF Chewy Chocolate Chip Bar CAI100493	1 Case

## Serving Instructions

- Serve 1 per student.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	20.00	0.00	84.44	4.44	31.111

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
375	8.333	0	0	0	333.333	79.167	4.167	29.167	(M)	4.167	3	333.333	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (24 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
90	2	0	0	0	80	19	1	7	(M)	1	0.72	80	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# Cereal, ready-to-eat, Cheerios, bowlpack 1 oz (CACFP) (SR1160) - (Cheerios)

Generated on: 12/15/2021 11:24:06 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 bowl  
 Moisture gain/loss%: 0.0000 Yield: 1 Pound, 7 3/4 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	748350	Cheerios Cereal, bowlpack 1 oz, gluten free (1 bowl = 1 oz eq grain), As Purchased	24 bowl	0.0000	California	Cereal, ready-to-eat, Cheerios, bowlpack, 1 oz, General Mills SI100096	24 bowl

## Preparation Instructions

- Shingle cereal on cereal rack or in 2-inch serving pan.

## Serving Instructions

- Serve 1 bowl or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	16.05	3.26	82.90	14.26	5.682

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
359	6.4	1.3	0	0	487.2	74.4	10.3	5.1	5.1	12.8	32.3	333.3	0(M)	0(M)	5.1	641	(M)	(M)

## Nutrients per serving (28 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
100.52	1.792	0.364	0	0	136.416	20.832	2.884	1.428	1.428	3.584	9.044	93.324	0(M)	0(M)	1.428	179.48	(M)	(M)

(M) Indicates missing nutrient values.

# Cereal, Cheerios Multigrain Bowlpack, 1oz (CAR1546) - (Multigrain Cheerios Bowlpack)

Generated on: 12/15/2021 11:22:27 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 96.00 Serving Size: 1 bowl  
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 14 7/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	203134	Multigrain Cheerios , As Purchased	1 Case	0.0000	California	Multigrain Cheerios Cereal, bowlpack 1 oz, General Mills CAI100044	1 Case

## Serving Instructions

- Serve 1 bowl per student.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	9.00	0.00	92.00	8.00	24.000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
357.143	3.571	0	0	0	392.857	82.143	7.143	21.429	(M)	7.143	25.714	285.714	1785.71	21.429	(M)	(M)	(M)	(M)

## Nutrients per serving (28 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
100	1	0	0	0	110	23	2	6	(M)	2	7.2	80	500	6	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# Cereal, granola, oats n honey, WGR, Nature Valley, 1/4c= 1 oz WG (SR2331) - (Oats & Honey Granola)

Generated on: 12/15/2021 12:18:30 PM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
Allergens: Contains Soy; May contain Gluten;  
Meal Contribution: 1 WGR  
Number of Servings: 72.00 Serving Size: 1/4 Cup  
Moisture gain/loss%: 0.0000 Yield: 2 Pound, 14 5/8 Ounce  
Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	231724	Cereal, granola, oats n honey, WGR Nature Valley, bulk (3/4c = 1.94 oz = 3 oz eq grain) , As Purchased	18 Cup (2 lb. 14.56 oz.)	0.0000	California	Cereal, granola, oats n honey, WGR, Nature Valley, bulk SI100190	18 Cup (2 lb. 14.56 oz.)

## Preparation Instructions

- 1) Portion granola into serving container. Display, shingled toward customer, in serving pan according to station requirements.

## Serving Instructions

- Serve 1/4 cup or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	33.52	3.47	59.59	7.02	22.173

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
467.198	17.4	1.8	0.098	0	355.8	69.6	5.7	25.898	25.898	8.198	2.4	35.002	0(M)	0(M)	0	208.598	(M)	(M)

## Nutrients per serving (18.333 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
85.653	3.19	0.33	0.018	0	65.23	12.76	1.045	4.748	4.748	1.503	0.44	6.417	0(M)	0(M)	0	38.243	(M)	(M)

(M) Indicates missing nutrient values.



# Cereal, hot, oatmeal (CACFP) (SR1483) - (Hot Oatmeal)

Generated on: 12/15/2021 12:45:36 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Processed in a facility that also processes Gluten, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 67.00 Serving Size: 1/2 Cup  
 Moisture gain/loss%: 0.0000 Yield: 25 Pound, 14 1/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	257928	Oats , As Purchased	5 Pound	0.0000	California	Cereal, hot, quick oats, Quaker, dry SI100323	5 Pound
2	SI100060	Water, tap, municipal , As Purchased	2 1/2 Gallon	0.0000	Sodexo Shared	Water, tap, municipal SI100060	2 1/2 Gallon

## Tips/Comments

- Original Recipe Yield: 67 - 1/2 cup servings = 8.375 quarts = 17.919 pounds

## Preparation Instructions

- 1. Combine 2-1/2 gallons water and 5# oats in a 4" full size hotel pan. Stir. Cover with plastic wrap then aluminum foil.
- 2. Bake in 350°F oven for 20 minutes. Carefully remove from oven and stir.
- 3. Recover and return to oven and bake an additional 20 minutes or until water is absorbed.
- 4. Transfer to 2" serving pan.

## Serving Instructions

- Serve 1/2 cup (#8 scoop =4.2 oz)

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	18.00	3.00	72.00	13.33	2.666

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
72.444	1.449	0.241	0	0	2.42	13.04	1.932	0.483	0(M)	2.415	0.724	12.079	0(M)	0(M)	0(M)	72.444 (M)	80.601 (M)	0.08(M)

**Nutrients per serving (175.223 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
126.938	2.539	0.423	0	0	4.241	22.849	3.385	0.846	0(M)	4.231	1.269	21.166	0(M)	0(M)	0(M)	126.938 (M)	141.232 (M)	0.141(M)

(M) Indicates missing nutrient values.

# Cinnamon Bun, ultra, IW, Super Bakery (SR2926) - (Ultra Cinnamon Bun)

Generated on: 12/15/2021 11:58:38 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 4 Pound, 5 5/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	972133	Cinnamon Bun, Ultra Baked, IW, WG, Super Bakery, 2.9 oz. (1 package = 2 oz. eq. G) , As Purchased	24 Package	0.0000	California	Cinnamon Bun, Ultra Baked, Super Bakery, IW, 2.9 oz., SI100566	24 Package

## Pre-Preparation Instructions

- Warm buns, in hot box warmer for 20 minutes prior to use or service.

## Preparation Instructions

- Right before service, transfer buns to serving pan.

## Serving Instructions

- Serve 1 package or as directed in menu.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.25	11.25	66.67	8.33	26.667

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
291.935	8.515	3.649	0	6.082	340.591	48.656	3.649	19.462	19.462	6.082	1.216	52.305	0(M)	0(M)	0	154.482	(M)	(M)

## Nutrients per serving (82.21 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
240	7	3	0	5	280	40	3	16	16	5	1	43	0(M)	0(M)	0	127	(M)	(M)

(M) Indicates missing nutrient values.



# Cinnamon Ultra Bread Slice, IW, WG, Super Bakery, 3.4 oz. (SR3014)

Generated on: 12/15/2021 11:02:02 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 1 5/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$12.9257 Cost Per Serving: \$0.5386

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	843647	Cinnamon Burst Ultra Slice , As Purchased	24 Each	12.9257	Sodexo Shared	Cinnamon, Ultra Bread Slice, IW, WG, Super Bakery, 3.4 oz. SI100968	24 Each

## Preparation Instructions

- Do not remove package. Serve at room temperature or warm product in warming cabinet before service.
- Display, shingled toward customer, in serving pan according to station requirements. If product warmed discard after service.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.67	5.00	68.15	7.41	37.038

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
281.25	8.334	1.562	0	0	250	47.917	2.083	26.042	25.001	5.208	1.042	51.042	0(M)	0(M)	0	175.001	(M)	(M)

## Nutrients per serving (96.39 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
271.097	8.033	1.506	0	0	240.975	46.187	2.008	25.102	24.098	5.02	1.004	49.199	0(M)	0(M)	0	168.683	(M)	(M)

(M) Indicates missing nutrient values.

# Cream Cheese, Philadelphia light, .75 oz portion cup (SR1169) - (Cream Cheese Cup)

Generated on: 12/15/2021 11:54:00 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
Allergens: Contains Milk;  
Number of Servings: 25.00 Serving Size: 1 Container  
Moisture gain/loss%: 0.0000 Yield: 1 Pound, 2 3/4 Ounce  
Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	243864	PHILADELPHIA CREAM CHEESE LIGHT CUP , As Purchased	25 Container	0.0000	California	Light Cream Cheese, Philadelphia, 3/4 oz cup SI100118	25 Container

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	71.80	45.41	15.36	14.07	9.852

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
209.472	16.71	10.568	0.602	60.2	377.999	8.042	0.24	5.159	(M)	7.37	0.221	110.998	1295	0	(M)	(M)	(M)	(M)

## Nutrients per serving (21.262 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
44.539	3.553	2.247	0.128	12.8	80.372	1.71	0.051	1.097	(M)	1.567	0.047	23.601	275.349	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# French Toast, sticks, original (SR2164) - (French Toast Sticks)

Generated on: 12/15/2021 12:43:06 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Gluten, Soy, Wheat;  
 Meal Contribution: 2 Non-WGR  
 Number of Servings: 36.00 Serving Size: 4 Stick  
 Moisture gain/loss%: 0.0000 Yield: 8 Pound, 6 5/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
2	394142	French Toast Sticks, Richs Farm Rich, original, frozen (4 sticks= 2 oz eq grain) , As Purchased	144 Stick	0.0000	California	French Toast Sticks, Richs Farm Rich, Original, frozen SI100610	144 Stick

## Tips/Comments

- Do not cover the hot product as it will become soggy.
- (4 bags = 8 pounds = 144 sticks per full size sheet pan)

## Preparation Instructions

- Portion French Toast Sticks in single layer on a parchment lined sheet pan.
- 1) Preheat oven to 350°F.,  
 2) Arrange product in a single layer on lined baking sheet.,  
 3) Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.
- Bake French toast sticks in 350°F convection oven for 4-5 minutes for thawed or 8-10 minutes for frozen.
- Carefully transfer French toast sticks into serving pan according to station requirements.

## Serving Instructions

- Serve as directed in recipe.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	42.00	7.50	52.00	6.67	10.667



**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
283.019	13.208	2.358	0	0	367.925	36.792	0.943	7.547	6.604	4.717	2.264	75.472	(M)	0(M)	0	84.906	(M)	(M)

**Nutrients per serving (106 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
300	14	2.5	0	0	390	39	1	8	7	5	2.4	80	(M)	0(M)	0	90	(M)	(M)

(M) Indicates missing nutrient values.

# Frudel, apple, strudel stick, Pillsbury, whole grain, 2.29 oz, IW (SR1747) - (Apple Frudel Stick)

Generated on: 12/15/2021 11:11:05 AM by Christopher Battaglia

Marketing Description: Warm filled strudel with natural apple flavor.

HACCP Process: Process 2: Same Day Service

Allergens: Contains Gluten, Milk, Wheat;

Meal Contribution: 2 WGR

Number of Servings: 72.00 Serving Size: 1 Package

Moisture gain/loss%: 0.0000 Yield: 10 Pound, 5 1/8 Ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	388075	Frudel, apple, strudel stick, Pillsbury, whole grain, 2.29 oz, IW (1 stick = 2 oz eq grain) , As Purchased	72 Package	0.0000	California	Apple Frudel, strudel stick, Pillsbury, whole grain, 2.29 oz, IW SI100296	72 Package

## Pre-Preparation Instructions

- 1. Position frudel in single layer on sheet pan and thaw refrigerated at 40°F or below overnight.,

## Preparation Instructions

- 2. For oven heating, bake in 350°F standard (conventional) oven for 5-7 minutes. To warm in warming unit, warm frudel at 150°F for 30-45 minutes.
- 3. Shingle frudel packages in 2" full size hotel pan.

## Serving Instructions

- Portion: Serve 1 package (2.29 oz)

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.07	4.01	69.54	8.77	20.059

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Moist (g)	Ash (g)
269.2	7.5	1.2	0.1	0.5	332.9	46.8	2.9	13.5	12.3	5.9	2	22.2	0(M)	0(M)	0	142.6	(M)	(M)

**Nutrients per serving (65 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Moist (g)	Ash (g)
174.98	4.875	0.78	0.065	0.325	216.385	30.42	1.885	8.775	7.995	3.835	1.3	14.43	0(M)	0(M)	0	92.69	(M)	(M)

(M) Indicates missing nutrient values.



# Frudel, cherry, strudel stick, Pillsbury, whole grain, 2.29 oz, IW (SR1491) - (Cherry Frudel Stick)

Generated on: 12/15/2021 11:09:54 AM by Christopher Battaglia

Marketing Description: Warm filled strudel with natural cherry flavor.

HACCP Process: Process 2: Same Day Service

Allergens: Contains Gluten, Milk, Wheat;

Meal Contribution: 2 WGR

Number of Servings: 72.00 Serving Size: 1 Package

Moisture gain/loss%: 0.0000 Yield: 10 Pound, 5 1/8 Ounce

Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000

Total Recipe Cost: \$35.3600 Cost Per Serving: \$0.4911

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	388074	Cherry Frudel, strudel stick, Pillsbury, whole grain, 2.29 oz, IW (1 stick= 2 oz eq grain) , As Purchased	1 Case	35.3600	Sodexo Shared	Cherry Frudel, strudel stick, Pillsbury, whole grain, 2.29 oz, IW SI100295	1 Case

## Pre-Preparation Instructions

- Position frudel in single layer on sheet pan and thaw overnight.

## Preparation Instructions

- OVEN:  
Bake in 350°F convection oven for 5-7 minutes.
- WARMING UNIT:  
Warm in warming unit at 150°F for 30-45 minutes.
- Shingle frudel packages in 2-inch full size hotel pan.

## Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration. 2) For same day use, thaw under cold running water.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	24.54	3.65	70.01	8.70	20.339

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
271.4	7.4	1.1	0.1	0.5	339.9	47.5	2.9	13.8	12.6	5.9	2	22.2	0(M)	0(M)	0	142.8	(M)	(M)

**Nutrients per serving (65 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
176.41	4.81	0.715	0.065	0.325	220.935	30.875	1.885	8.97	8.19	3.835	1.3	14.43	0(M)	0(M)	0	92.82	(M)	(M)

(M) Indicates missing nutrient values.

# WG Maple Turkey Pancake Wrap, Bulk (CAR1423) - ( Maple Turkey Pancake Wrap)

Generated on: 12/15/2021 12:37:08 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Egg, Gluten, Soy, Wheat;  
 Meal Contribution: 1 Meat/MA, 1 WGR  
 Number of Servings: 56.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 10 Pound  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	387464	Maple Pancake Wrap with Turkey Sausage, WG, Foster Farm, 2.85 oz. (1 wrap = 1 oz. eq. M/MA, 1 oz. eq. , As Purchased	1 Case (10 lb. )	0.0000	California	Maple Pancake Wrap with Turkey Sausage, WG, Foster Farm, 2.85 oz. SI100570	1 Case (10 lb. )

## Preparation Instructions

### Heating Instructions:

Conventional Oven 350°F  
 Frozen: 31-33 Minutes  
 Thawed 22-25 Minutes.

Convection Oven 350°F  
 Frozen: 16-18 Minutes  
 Thawed 10-12 Minutes.

Internal Temperature Of Product Should Reach 160°F.

## Serving Instructions

- Serve 1 pancake wrap per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	45.00	11.25	34.00	14.00	8.000



**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
250.001	12.5	3.125	0	31.25	387.5	21.25	3.749	5	(M)	8.75	2.249	25	0	0	(M)	(M)	(M)	(M)

**Nutrients per serving (80.999 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
202.497	10.125	2.531	0	25.312	313.87	17.212	3.037	4.05	(M)	7.087	1.822	20.25	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Mini Loaf Apple (CAR1194) - (Apple Mini Loaf)

Generated on: 12/15/2021 11:41:31 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 120.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 15 Pound, 1 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	139656	Ultra Mini Loaf Crisp Apple , As Purchased	1 Case	0.0000	California	Ultra Mini Loaf Crisp Apple CAI100311	1 Case

## Pre-Preparation Instructions

- Thaw under refrigeration.

## Serving Instructions

- Serve 1 individually wrapped mini loaf per student.
- Offer with a string cheese, graham cracker or sunflower seed packet for additional grain equivalent.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.31	2.81	67.50	7.50	37.500

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
280.702	7.895	0.877	0	4.386	192.982	47.368	1.754	26.316	(M)	5.263	0.632	35.088	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4.5	0.5	0	2.5	110	27	1	15	(M)	3	0.36	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Mini Loaf Banana (CAR1193) - (Banana Mini Loaf)

Generated on: 12/15/2021 11:42:57 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 120.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 15 Pound, 1 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	139657	Ultra Mini Loaf Tropical Banana , As Purchased	1 Case	0.0000	California	Ultra Mini Loaf Tropical Banana CAI100313	1 Case

## Pre-Preparation Instructions

- Thaw under refrigeration.

## Serving Instructions

- Serve 1 individually wrapped mini loaf per student.
- Offer with a string cheese, graham cracker or sunflower seed packet for additional grain equivalent.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.31	2.81	65.00	7.50	35.000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
280.702	7.895	0.877	0	0	184.211	45.614	1.754	24.561	(M)	5.263	0.632	35.088	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4.5	0.5	0	0	105	26	1	14	(M)	3	0.36	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.



# Mini Loaf Chocolate Chip, Super Bakery (CAR1226) - (Mini Loaf Chocolate Chip)

Generated on: 12/15/2021 11:25:49 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 1.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 2 1/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	139659	Ultra Mini Loaf Chocolate Chip , As Purchased	2 Ounce serving	0.0000	California	Ultra Mini Loaf, Chocolate Chip, 51% Whole Grain, Smart Snack CAI100084	2 Ounce serving

## Pre-Preparation Instructions

- Thaw under refrigeration

## Serving Instructions

- Offer 1 individually wrapped mini loaf per student with 1 String Cheese, Graham Cracker, or Sunflower depending on menu.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	25.31	5.63	65.00	7.50	35.000

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
280.702	7.895	1.754	0	0	184.211	45.614	1.754	24.561	(M)	5.263	0.632	35.088	0	0	(M)	(M)	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
160	4.5	1	0	0	105	26	1	14	(M)	3	0.36	20	0	0	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Mini Pull-Apart Cinnamon Rolls, Pillsbury Mini Cinnis, 2.29 oz, IW (SR1595) - (Mini Cinnis)

Generated on: 12/15/2021 12:12:29 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Gluten, Milk, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 7 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	576278	ROLL CINNAMON MINI CINI PILLSBURY (1 package=2 oz eq gr) , As Purchased	24 Package (3 lb. 7.03 oz.)	0.0000	California	Mini Cinnis, Pull Apart Cinnamon Rolls, Pillsbury, IW, 2.29 oz SI100335	24 Package (3 lb. 7.03 oz.)

## Tips/Comments

- NOTE: Keep Frozen Until Ready to Use. Do Not Refreeze Thawed Product. Heat Before Eating

## Preparation Instructions

- 1. Lay packages in single layer on sheet pan.
- 2. Bake in 325°F convection oven for 10-12 minutes or until warm. Do not exceed 350°F. Do NOT allow pouches to contact any interior oven surfaces. Bake times will vary by oven load and type.

## Serving Instructions

- Serve 1 package

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook 1st Time RTE	Sodexo Cooking Processed, Ready-to-Eat Hot Vegetable and Fruit, Heated for the First Time	140.00	Continue cooking food until the internal temperature reaches the required temperature.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.95	6.12	67.68	7.51	24.458

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
309.1	9.6	2.1	0.1	0.9	359.1	52.3	3.5	18.9	17.2	5.8	2.1	42.5	(M)	(M)	0	612.2	(M)	(M)

**Nutrients per serving (65 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
200.915	6.24	1.365	0.065	0.585	233.415	33.995	2.275	12.285	11.18	3.77	1.365	27.625	(M)	(M)	0	397.93	(M)	(M)

(M) Indicates missing nutrient values.



# Muffin, apple cinnamon, IW 2 oz (CACFP) (SR1165) - (Apple Cinnamon Muffin)

Generated on: 12/15/2021 12:04:53 PM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 muffin  
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	759560	Muffin, apple cinnamon, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz (1 muffin = 1 oz eq grain) , As Purchased	24 muffin	0.0000	California	Muffin, apple cinnamon, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz SI100007	24 muffin

## Pre-Preparation Instructions

- Thaw muffins overnight at room temperature in serving pan according to station requirements.

## Serving Instructions

- Serve 1 muffin or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	30.00	10.00	68.89	6.67	35.556

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
315.789	10.526	3.509	0	61.404	219.298	54.386	3.509	28.07	26.316	5.263	1.579	52.632	0(M)	0(M)	0.175	192.982	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
180	6	2	0	35	125	31	2	16	15	3	0.9	30	0(M)	0(M)	0.1	110	(M)	(M)

(M) Indicates missing nutrient values.

# Muffin, banana, IW 2 oz (CACFP) (SR1591) - (Banana Muffin)

Generated on: 12/15/2021 12:06:39 PM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 muffin  
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	759562	Muffin, banana, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz (1 muffin = 1 oz eq grain) , As Purchased	24 muffin	0.0000	California	Muffin, banana, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz SI100331	24 muffin

## Pre-Preparation Instructions

- Thaw muffins overnight at room temperature in serving pan according to station requirements.

## Serving Instructions

- Serve 1 muffin or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.42	9.47	63.16	6.32	35.789

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
333.333	10.526	3.509	0	70.175	228.07	52.632	3.509	29.825	26.316	5.263	1.579	52.632	0(M)	0(M)	0.175	210.526	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
190	6	2	0	40	130	30	2	17	15	3	0.9	30	0(M)	0(M)	0.1	120	(M)	(M)

(M) Indicates missing nutrient values.



# Muffin, blueberry, IW 2 oz (CACFP) (SR1454) - (Blueberry Muffin)

Generated on: 12/15/2021 12:08:33 PM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Soy, Wheat;  
 Meal Contribution: 1 WGR  
 Number of Servings: 24.00 Serving Size: 1 muffin  
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	759563	Muffin, blueberry, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz (1 muffin = 1 oz eq grain) , As Purchased	24 muffin	0.0000	California	Muffin, blueberry, Delicious Essentials, Otis Spunkmeyer, WGR, 2 oz SI100330	24 muffin

## Pre-Preparation Instructions

- Thaw muffins overnight at room temperature in serving pan according to station requirements.

## Serving Instructions

- Serve 1 muffin or as directed in recipe.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	28.42	9.47	63.16	6.32	33.684

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
333.333	10.526	3.509	0	52.632	228.07	52.632	3.509	28.07	28.07	5.263	1.579	52.632	0(M)	0(M)	1.579	157.895	(M)	(M)

## Nutrients per serving (57 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
190	6	2	0	30	130	30	2	16	16	3	0.9	30	0(M)	0(M)	0.9	90	(M)	(M)

(M) Indicates missing nutrient values.



# Parfait, Fruit & Yogurt, Fremont (CAR1958)

Generated on: 12/15/2021 12:38:44 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Milk, Soy; May contain Gluten;  
 Number of Servings: 1.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 8 1/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	300474	Yogurt Parfait Pro Vanilla , As Purchased	1/2 Cup (4.00 oz.)	0.0000	California	Vanilla Yogurt, low fat, Yoplait Parfait Pro SI100081	1/2 Cup (4.00 oz.)
2	USDA 110623	Blueberries, highbrush, frozen, unsweetened or USDA 110624/100242/100243 (1/2c = 1/2c fruit) , As Purchased	1/2 cup, thawed (2.71 oz.)	0.0000	California	Blueberries, highbrush, frozen, unsweetened SI100182	1/2 cup, thawed (2.71 oz.)
3	231724	Cereal, granola, oats n honey, WGR Nature Valley, bulk (3/4c = 1.94 oz = 3 oz eq grain) , As Purchased	1/2 Cup (1.29 oz.)	0.0000	California	Cereal, granola, oats n honey, WGR, Nature Valley, bulk SI100190	1/2 Cup (1.29 oz.)

## Tips/Comments

- For yogurt: 16 servings per pouch and 48 servings per case.
- For Wawona fruit: 26 1/2 servings per bag and 53 servings per case.
- For USDA blueberries: 179 1/2 cups per 30 LB case.
- For granola 137 servings per case

## Preparation Instructions

1. In the bottom of a clear plastic 9 or 12 oz cup, place 1/2 cup (#8 scoop) of berries.
2. Top the berries with 1/2 cup (#8 scoop) of yogurt.
3. Place 1/2 cup (#8 scoop) granola on top of yogurt.
4. Wrap/Tape a string cheese to the side of the cup or bag the cup with string cheese
5. Store at 40 F until ready to serve.

## Serving Instructions

- Serve 1 Parfait per student with string cheese.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	20.51	3.23	70.72	8.27	39.739

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
136.606	3.112	0.491	0.016	1.449	80.678	24.152	1.79	13.572	9.183	2.824	0.388(M)	58.816 (M)	170.868 (M)	0(M)	0.849(M)	104.963 (M)	0(M)	0(M)

**Nutrients per serving (226.842 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
309.879	7.06	1.113	0.037	3.287	183.012	54.786	4.06	30.786	20.83	6.407	0.88(M)	133.42 (M)	387.6(M)	0(M)	1.927(M)	238.1(M)	0(M)	0(M)

(M) Indicates missing nutrient values.

# Pumpkin Ultra Bread Slice, IW, WG, Super Bakery, 3.4 oz. (SR3015)

Generated on: 12/15/2021 12:15:13 PM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 5 Pound, 1 5/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	847457	Ultra Bread Slice - Pumpkin , As Purchased	24 Each	0.0000	California	Pumpkin Ultra Bread Slice, IW, WG, Super Bakery, 3.4 oz. SI100974	24 Each

## Preparation Instructions

- Do not remove package. Serve at room temperature or warm product in warming cabinet before service.
- Display, shingled toward customer, in serving pan according to station requirements. If product warmed discard at end of service.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Thawing	Sodexo Thawing Procedures	40.00	1) Thaw product under refrigeration.

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	27.69	5.19	67.69	7.69	36.924

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
270.833	8.334	1.562	0	0	250	45.834	2.083	25.001	23.958	5.208	1.042	118.75	0(M)	0(M)	0	109.375	(M)	(M)

## Nutrients per serving (96.39 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
261.056	8.033	1.506	0	0	240.975	44.179	2.008	24.098	23.093	5.02	1.004	114.463	0(M)	0(M)	0	105.427	(M)	(M)

(M) Indicates missing nutrient values.



# Sandwich, Egg & American Cheese Breakfast (CAR2028) - (Egg & Cheese Breakfast Sandwich)

Generated on: 12/15/2021 12:40:20 PM by Christopher Battaglia

HACCP Process: Process 2: Same Day Service  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 1 3/4 Meat/MA, 2 WGR  
 Number of Servings: 1.00 Serving Size: 1 Each  
 Moisture gain/loss%: 0.0000 Yield: 4 1/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	99001	Wheat English Muffin, Giuliano's , As Purchased	1 muffin	0.0000	California	Wheat English Muffin CAI100170	1 muffin
2	406921	Egg Patty, Round, Fully Cooked, 3.5", 1.25MMA, 120/case , As Purchased	1 patty	0.0000	California	Egg Patty, 3.5-inch round, Michael, Cage Free, 1.5 oz, 1.25MMA CAI100647	1 patty
3	401168	American Cheese, 160 slice (yellow), Commodity , As Purchased	1 Slice	0.0000	California	(Exception through 3/1/22) Pasteurized Process American Cheese, 160 slice (yellow) CAI100100	1 Slice

## Preparation Instructions

- Heat English Muffins on Sheet Pan until Warm prior to service.
- Place frozen patties in a single layer on a full size sheet pan sprayed with non-stick cooking spray.
  - Bake in 250°F convection oven for frozen, 18-20 minutes; thawed, 10-12 minutes.
  - OR Bake in 350°F conventional oven from frozen, 20-25 minutes; thawed 12-15 minutes.
- Place frozen patties in a single layer on a full size sheet pan sprayed with non-stick cooking spray. Cover pan tightly with foil.
- Serve immediately in serving pans according to station requirements.
- Place heel of muffin on work surface, place egg patty on top of bun, than place slice cheese on top of egg patty. Cover with crown of muffin. Serve immediately or wrap and hold for service.

## Serving Instructions

- Serve 1 Sandwich per student.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Sodexo Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	43.04	15.65	39.13	23.48	4.348

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
201.754	9.649	3.509	0	111.842	495.614	19.737	2.632	2.193	0(M)	11.842	1.943	224.123	120.175 (M)	0(M)	0.877(M)	48.246 (M)	(M)	(M)

**Nutrients per serving (114 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
230	11	4	0	127.5	565	22.5	3	2.5	0(M)	13.5	2.215	255.5	137(M)	0(M)	1(M)	55(M)	(M)	(M)

(M) Indicates missing nutrient values.

# Ultimate Breakfast Round (UBR), cinnamon, 2.2 oz, individually wrapped (SR1976) - (Cinnamon UBR)

Generated on: 12/15/2021 11:05:19 AM by Christopher Battaglia

HACCP Process: Process 1: No Cook  
 Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;  
 Meal Contribution: 2 WGR  
 Number of Servings: 24.00 Serving Size: 1 Package  
 Moisture gain/loss%: 0.0000 Yield: 3 Pound, 4 7/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$10.9848 Cost Per Serving: \$0.4577

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Cost Source	Ingredient	Quantity
1	SI100394	Ultimate Breakfast Round (UBR), cinnamon, 2.2 oz, IW , As Purchased	24 Package (3 lb. 4.74 oz.)	10.9848	Sodexo Shared	Cinnamon Ultimate Breakfast Round (UBR), Richs, baked, individually wrapped SI100394	24 Package (3 lb. 4.80 oz.)

## Preparation Instructions

- Thaw UBR overnight at room temperature in 2-inch full size hotel pan or basket.

## Serving Instructions

- Serve 1 package

## Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	26.67	10.00	65.19	7.41	26.667

## Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
432.9	12.827	4.81	0	8.017	288.6	70.547	8.017	28.86	28.86	8.017	2.565	48.1	0(M)	0(M)	0	256.534	(M)	(M)

## Nutrients per serving (62.37 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
270	8	3	0	5	180	44	5	18	18	5	1.6	30	0(M)	0(M)	0	160	(M)	(M)

(M) Indicates missing nutrient values.