

School Meals

Recipe: 000757 Chicken Alfredo

Recipe Source: TMSA
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: servings

904622 TMSA Chicken Patty, Grilled, FC... 904621 TMSA Pasta, Penne, WG..... 904620 TMSA Sauce, Alfredo, dry..... 900510 WATER, HOT*	50 each, 2.5 oz 6 LB + 4 OZ 1 bag, 16 oz 1 GAL	1. Cook pasta noodles for 10-12 mins or until al dente. Set aside holding hot. 2. To make sauce: - open pouch and pour one full package of alfredo sauce mix gradually into 1 gallon of boiling water. - stir briskly with wire whisk until smooth and thickened. - Let stand for 10 mins, then stir briskly with wire whisk. 3. Combine cooked noodles and alfredo sauce. Hold for hot service at 135° or higher. 4. Lay chicken patties out on lined sheet pans and cook for 10-12 mins or until internal temp reaches 165° for 15 seconds. Turn product over once during cooking. 5. Cut each patty into 4-5 strips. 6. To serve, portion 1 cup of alfredo noodles using #8 disher x 2 per plate. Top with 4-5 strips of chicken (1 full chicken patty) per student.
		No bare hand contact with RTE foods. CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.

*Nutrients are based upon 1 Portion Size (servings)

Calories	348 kcal	Cholesterol	10.00 mg	Sugars	3.54 g	Calcium	2.28 mg	24.02%	Calories from Total Fat
Total Fat	9.28 g	Sodium	608.83 mg	Protein	20.84 g	Iron	2.54 mg	1.96%	Calories from Saturated Fat
Saturated Fat	0.76 g	Carbohydrates	46.80 g	Vitamin A	0.00 IU	Water ¹	75.76 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.05 g	Vitamin C	0.00 mg	Ash ¹	0.08 g	53.84%	Calories from Carbohydrates
								23.98%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Nov 10, 2022

Page 2

Miscellaneous				
Meat/Alt.....	2 oz			
Grain.....	2 oz			
Fruit.....	cup			
Vegetable.....	cup			
Milk.....	cup			
Moisture & Fat Change				
Moisture Change.....	0%			
Fat Change.....	0%			
Type of Fat.....				
Attributes				
Allergens Present	Y - Milk Y - Soy Y - Wheat	Allergens Absent N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish	Allergens Unidentified	

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904622	TMSA Chicken Patty, Grilled, FC			
I	904621	TMSA Pasta, Penne, WG			
I	904620	TMSA Sauce, Alfredo, dry			
I	900510	WATER, HOT*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Recipe

Page 1

Recipe HACCP Process: #1 No Cook

Recipe: 000560 Apple fresh
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each

125-138 ct apple

1. Store in cooler until ready to serve.
2. On day of service, wash thoroughly with potable water.
3. Serve 1 per student.

904035 APPLES,RAW,WITH SKIN* ...		1 medium (3 dia)"	125-138 ct apple	
*Nutrients are based upon 1 Portion Size (each)				
Calories	86 kcal	Cholesterol	0.00 mg	Sugars
Total Fat	0.28 g	Sodium	1.65 mg	Protein
Saturated Fat	0.05 g	Carbohydrates	22.85 g	Vitamin A
Trans Fat ²	0.00 g	Dietary Fiber	3.97 g	Vitamin C
		Calcium	13.24 g	
		Iron	0.43 g	
		Water ¹	89.35 IU	
		Ash ¹	7.61 mg	
				2.95% Calories from Total Fat
				0.51% Calories from Saturated Fat
				0.00% Calories from Trans Fat
				106.23% Calories from Carbohydrates
				2.00% 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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens	
		Present	Absent
Meat/Alt.....	oz		N - Milk
Grain.....	oz		N - Egg
Fruit.....	1,000 cup		N - Peanut
Vegetable.....	cup		N - Tree Nut
Milk.....	cup		N - Fish
Moisture & Fat Change			N - Shellfish
Moisture Change.....	0%		N - Soy
Fat Change.....	0%		N - Wheat
Type of Fat.....			

IR	Ing #	Ingredient or Sub-Recipe	Measure	Round

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Recipe

Page 1

Recipe HACCP Process: #1 No Cook

Recipe: 000561 Banana, Fresh
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each (med)

1 medium (7" to 7-7/8") 1. Store in dry stock area or cooler until ready to serve. Serve 1 per student.

904036 BANANAS,RAW* ...

*Nutrients are based upon 1 Portion Size (each (med))

Calories	105 kcal	Cholesterol	0.00 mg	Sugars	9.44 g	Calcium	5.90 mg	3.34% Calories from Total Fat
Total Fat	0.39 g	Sodium	1.18 mg	Protein	1.29 g	Iron	0.31 mg	1.13% Calories from Saturated Fat
Saturated Fat	0.13 g	Carbohydrates	26.95 g	Vitamin A	75.52 IU	Water ¹	88.39 g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.07 g	Vitamin C	10.27 mg	Ash ¹	0.97 g	102.65% Calories from Carbohydrates
								4.90% 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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.5 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change	0%		N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....			N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
I	904036	BANANAS,RAW*	Measure	Round

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Sep 7, 2018

Recipe

Page 1

Recipe HACCP Process:

Recipe: 000632 Cereal Bar, Nutrigrain WG

Recipe Source: Nxt Gen

Recipe Group: BREAKFAST

Alternate Recipe Name:

Number of Portions: 1

Size of Portion: each (1.55 oz)

1. Store cereal bars in dry storage area. Use FIFO to rotate products.
2. Serve 1 per student. Leftovers can be held in dry stock area and re-served.

904353 Nxt Gen Nutrigrain Bar, WG, 1.55 oz.... 1 each, 1.55 oz....

*Nutrients are based upon 1 Portion Size (each (1.55 oz))		Sugars		Calcium		199.73 mg		22.50% Calories from Total Fat	
Calories	160 kcal	Cholesterol	0.00 mg	Iron	1.80 mg	Iron	1.80 mg	Calories from Saturated Fat	2.81%
Total Fat	3.99 g	Sodium	149.80 mg	Water ¹	0.00 g	Water ¹	0.00 g	Calories from Trans Fat	0.00%
Saturated Fat	0.50 g	Carbohydrates	29.96 g	Vitamin A	749.01 IU	Vitamin A	749.01 IU	Calories from Carbohydrates	75.00%
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	Calories from Protein	5.00%

*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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Milk	N - Egg	
Grain..... 1 oz		Y - Soy	N - Peanut	
Fruit..... cup		Y - Wheat	N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... cup			N - Shellfish	
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904353	Nxt Gen Nutrigrain Bar, WG, 1.55 oz			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Sep 7, 2018

Page 1

Recipe

Recipe HACCP Process:

Recipe: 000628 Cereal, Cinn Toasters WG

Recipe Source: Nxt Gen

Recipe Group: BREAKFAST

Alternate Recipe Name:

Number of Portions: 1

Size of Portion: each 1 oz

1. Store cereal in dry storage area. Use FIFO to rotate products.
2. Serve 1 per student. Leftovers can be stored in dry storage.

1 each, 1 oz

904355 Nxt Gen Cereal, Cinn Toasters WG, 1 oz...

*Nutrients are based upon 1 Portion Size (each 1 oz)		0.00 mg	9.00 g	0.00 mg	0.00 mg	26.25%
Calories	120 kcal	Cholesterol	Sugars	Calcium	Iron	Calories from Saturated Fat
Total Fat	3.50 g	Sodium	Protein	Water ¹		3.75% Calories from Trans Fat
Saturated Fat	0.50 g	Carbohydrates	Vitamin A	Ash ¹		0.00% Calories from Carbohydrates
Trans Fat ²	0.00 g	Dietary Fiber	Vitamin C			73.33% 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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz	Y - Soy	N - Milk	
Grain.....	1 oz	Y - Wheat	N - Egg	
Fruit.....	cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%			
Fat Change.....	0%			
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904355	Nxt Gen Cereal, Cinn Toasters WG, 1 oz			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Sep 7, 2018

Recipe

Page 1

Recipe HACCP Process:

Recipe: 000631 French Toast Sticks

Recipe Source: Nxt Gen

Recipe Group: BREAKFAST

Alternate Recipe Name:

Number of Portions: 1

Size of Portion: svg, 3 ea

904330 Nxt Gen French Toast Sticks, WGR* ...	3 each, 0.8 oz	<p>1. Bake french toast sticks in a preheated 350° oven for 8-10 minutes or until internal temperature reaches 145° for 15 seconds. Hold for hot service at 135° or higher.</p> <p>2. Serve 3.</p> <p>CCP: Heat to 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher</p>
--	----------------	---

*Nutrients are based upon 1 Portion Size (svg, 3 ea)	
Calories	200 kcal
Total Fat	9.00 g
Saturated Fat	1.50 g
Trans Fat*	0.00 g
Cholesterol	5.00 mg
Sodium	125.07 mg
Carbohydrates	25.01 g
Dietary Fiber	3.00 g
Sugars	7.00 g
Protein	4.00 g
Vitamin A	0.00 IU
Vitamin C	0.00 mg
Calcium	40.02 mg
Iron	1.08 mg
Water ¹	0.00 g
Ash ¹	0.00 g
Calories from Total Fat	40.50%
Calories from Saturated Fat	6.75%
Calories from Trans Fat	0.00%
Calories from Carbohydrates	50.00%
Calories from Protein	8.00%

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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Milk	N - Peanut	
Grain..... 1 oz		Y - Egg	N - Tree Nut	
Fruit..... cup		Y - Soy	N - Fish	
Vegetable..... cup		Y - Wheat	N - Shellfish	
Milk..... cup				
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Page 1

Recipe

Recipe HACCP Process: #1 No Cook

Recipe: 000572 Orange, fresh
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each (med)

904027 ORANGES,RAW*....	1 fruit (2-5/8" dia)	Oranges 113 ct	1. Store in cooler until ready to serve. 2. On day of service, wash thoroughly. Either cut into 4 wedges or score an X on top of orange for ease of peeling. 3. Serve 1.
-------------------------	----------------------	----------------	--

*Nutrients are based upon 1 Portion Size (each (med))							
Calories	62 kcal	Cholesterol	0.00 mg	Sugars	10.48 g	Calcium	52.40 mg
Total Fat	0.16 g	Sodium	0.00 mg	Protein	1.23 g	Iron	0.13 mg
Saturated Fat	0.03 g	Carbohydrates	15.39 g	Vitamin A	294.75 IU	Water ¹	113.64 g
Trans Fat ²	0.00 g	Dietary Fiber	3.14 g	Vitamin C	69.69 mg	Ash ¹	0.58 g
							2.30% Calories from Total Fat
							0.38% Calories from Saturated Fat
							0.00% Calories from Trans Fat
							100.00% Calories from Carbohydrates
							8.00% 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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz			N - Milk	
Grain.....	oz			N - Egg	
Fruit.....	0.5 cup			N - Peanut	
Vegetable.....	cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change					
Moisture Change.....	0%			N - Shellfish	
Fat Change.....	0%			N - Soy	
Type of Fat.....				N - Wheat	

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Page 2

Recipe

I	904027	ORANGES.RAW*			
---	--------	--------------	--	--	--

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000578 Roll, Dinner WW

Recipe Source: Nxt Gen

Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process:

Alternate Recipe Name:

Number of Portions: 1

Size of Portion: each, 1.1 oz

1. Rolls are fully cooked. 15 minutes prior to service, place in warming cabinet and hold for service.
2. Serve 1 per student.

904298 Nxt Gen Roll, Dinner WW	1 each, 31 gr	1 each, 31 gr
-------------------------------------	---------------	---------------

*Nutrients are based upon 1 Portion Size (each, 1.1 oz)

Calories	80 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	20.00 mg	16.88%	Calories from Total Fat
Total Fat	1.50 g	Sodium	140.00 mg	Protein	4.00 g	Iron	0.72 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	14.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	70.00%	Calories from Carbohydrates
								20.00%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz			N - Milk	
Grain..... 1 oz		Y - Soy	N - Egg	
Fruit..... cup		Y - Wheat	N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904298	Nxt Gen Roll, Dinner WW			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000630 PopTart, Strawberry, 2 pk WG
 Recipe Source: Nxt Gen
 Recipe Group: BREAKFAST

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each, 3.53 oz

904352 Nxt Gen Pop-Tart WG...	1 pack (2 ct)	1. Store pop-tarts in dry storage area. Use FIFO to rotate products. 2. Serve 1 (2 pack) per student. Leftovers can be stored in dry storage.
-------------------------------	---------------	--

*Nutrients are based upon 1 Portion Size (each, 3.53 oz)

Calories	360 kcal	Cholesterol	0.00 mg	Sugars	30.02 g	Calcium	200.15 mg	12.50%	Calories from Total Fat
Total Fat	5.00 g	Sodium	370.27 mg	Protein	4.00 g	Iron	3.60 mg	5.00%	Calories from Saturated Fat
Saturated Fat	2.00 g	Carbohydrates	76.06 g	Vitamin A	1000.74 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	6.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	84.44%	Calories from Carbohydrates
								4.44%	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
 † - denotes optional nutrient values
 ‡ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... Grain..... Fruit..... Vegetable..... Milk.....	oz 2.25 oz cup cup cup	Y - Soy Y - Wheat	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish	
Moisture & Fat Change Moisture Change..... Fat Change..... Type of Fat.....				

Production Specification

I/R	Inc #	Ingredient or Sub-Recipe	Measure	Round
I	904352	Nxt Gen Pop-Tart WG	Measure	Round

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000629 Scooby Graham Crackers, WG
Recipe Source: Nxt Gen
Recipe Group: BREAKFAST
Recipe HACCP Process:

Alternate Recipe Name:
Number of Portions: 1
Size of Portion: each, 1 oz

904354 Nxt Gen Scooby Doo Grahams, 1 oz...	1 each, 28 gr	1. Store in dry stock area. Use FIFO to rotate products. 2. Serve 1 per student. Leftovers can be kept in dry stock area.
--	---------------	--

*Nutrients are based upon 1 Portion Size (each, 1 oz)

Calories	120 kcal	Cholesterol	0.00 mg	Sugars	8.00 g	Calcium	100.00 mg	26.25%	Calories from Total Fat
Total Fat	3.50 g	Sodium	115.00 mg	Protein	2.00 g	Iron	0.72 mg	7.50%	Calories from Saturated Fat
Saturated Fat	1.00 g	Carbohydrates	21.00 g	Vitamin A	500.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	70.00%	Calories from Carbohydrates
								6.67%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz Grain..... 1 oz Fruit..... cup Vegetable..... cup Milk..... cup		Y - Soy Y - Wheat	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish	
Moisture & Fat Change Moisture Change..... 0% Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
I	904354	Nxt Gen Scooby Doo Grahams, 1 oz	Measure	Round

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Sep 4, 2018

Page 1

Recipe: 000626 Applesauce
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

Recipe HACCP Process: #1 No Cook

904350 Applesauce cnd, sweetened...	4 1/2 #10 can	1. Place cans in cooler overnight. 2. On day of service, open cans and pour into 2" steamtable pans. Hold for cold service at 41° or lower. 3. Serve 1/2 cup using #8 spoodle. Discard leftovers.
CCP: Hold for cold service at 41° F or lower.		

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

Calories	97 kcal	Cholesterol	0.00 mg	Sugars	19.32 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	16.10 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	24.68 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.15 g	Vitamin C	64.39 mg	Ash ¹	0.00 g	102.22%	Calories from Carbohydrates
								0.00%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.5 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Sep 4, 2018

Page 2

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904350	Applesauce cnd, sweetened			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000634 Juice, Apple 4 oz
 Recipe Source: Nxt Gen
 Recipe Group: JUICE

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 1,0000
 Size of Portion: each, 4 fl.oz.

904331 Nxt Gen Juice, Apple 4 oz 100%...	1 each, 4 oz	1. Keep product frozen until ready to use. Allow to thaw overnight in cooler. Once, thawed, product must be used within 10 days or by the best by date. 2. Hold for cold service at 41° or lower. Serve 1. CCP: Hold for cold service at 41° F or lower.
--	--------------	---

*Nutrients are based upon 1 Portion Size (each, 4 fl.oz.)

Calories	60 kcal	Cholesterol	0.00 mg	Sugars	13.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	15.00 mg	Protein	0.00 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	14.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	93.33%	Calories from Carbohydrates
								0.00%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.500 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
-----	-------	--------------------------	---------	-------

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe HACCP Process: #1 No Cook

Recipe: 000635 Juice, Grape 4 oz
 Recipe Source: Nxt Gen
 Recipe Group: JUICE

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each, 4 fl.oz.

904333 Nxt Gen Juice, Grape 4 oz 100%...	1 each, 4 oz	1. Keep product frozen until ready to use. Allow to thaw overnight in cooler. Once, thawed, product must be used within 10 days or by the best by date. 2. Hold for cold service at 41° or lower. Serve 1. CCP: Hold for cold service at 41° F or lower.
--	--------------	---

*Nutrients are based upon 1 Portion Size (each, 4 fl.oz.)

Calories	80 kcal	Cholesterol	0.00 mg	Sugars	18.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	15.00 mg	Protein	1.00 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	18.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	90.00%	Calories from Carbohydrates
								5.00%	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
 † - denotes optional nutrient values
 ‡ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.5 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
-----	-------	--------------------------	---------	-------

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Sep 7, 2018

Recipe: 000633 Juice, Orange 4 oz
 Recipe Source: Nxt Gen
 Recipe Group: JUICE

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each, 4 fl.oz.

904332 Nxt Gen Juice, Orange 4 oz 100%....	1 each, 4 oz	1. Keep product frozen until ready to use. Allow to thaw overnight in cooler. Once, thawed, product must be used within 10 days or by the best by date. 2. Hold for cold service at 41° or lower. Serve 1. CCP: Hold for cold service at 41° F or lower.
--	--------------	---

*Nutrients are based upon 1 Portion Size (each, 4 fl.oz.)

Calories	50 kcal	Cholesterol	0.00 mg	Sugars	10.00 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	15.00 mg	Protein	1.00 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	12.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	70.00 mg	Ash ¹	0.00 g	96.00%	Calories from Carbohydrates
								8.00%	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
 † - denotes optional nutrient values
 ‡ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.5 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
-----	-------	--------------------------	---------	---------	-------

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000590 Mandarin Oranges
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904313 Nxt Gen Mandarin oranges cnd*...	5 #10 can	1. Place cans in cooler overnight to chill. 2. On day of service, open cans and empty contents into serving pans. Hold for cold service at 41° or lower until service. 3. Serve 1/2 cup using #8 scoop or 4 oz spoodle. CCP: Hold for cold service at 41° F or lower.
---	-----------	--

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

Calories	75 kcal	Cholesterol	0.00 mg	Sugars	18.25 g	Calcium	27.90 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	10.73 mg	Protein	1.07 g	Iron	0.75 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	18.25 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.07 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	97.14%	Calories from Carbohydrates
								5.71%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz			N - Milk	
Grain..... oz			N - Egg	
Fruit..... 0.5 cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%			N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

	904313	Nxt Gen Mandarin oranges cnd*			
--	--------	-------------------------------	--	--	--

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000571 Milk, Choc Skim
 Recipe Source: Nxt Gen
 Recipe Group: MILK

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each, half pint

904301 Nxt Gen Milk, skim chocolate....	1 (1/2 pint)	1. Hold for cold service at 41° or lower. 2. Serve 1 per student (and/or as student chooses). CCP: Hold for cold service at 41° F or lower.
---	--------------	---

*Nutrients are based upon 1 Portion Size (each, half pint)

Calories	120 kcal	Cholesterol	5.00 mg	Sugars	15.00 g	Calcium	300.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	210.00 mg	Protein	8.00 g	Iron	0.36 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	27.00 g	Vitamin A	500.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	1.20 mg	Ash ¹	0.00 g	90.00%	Calories from Carbohydrates
								26.66%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Ali..... oz		Y - Milk	N - Egg	
Grain..... oz			N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... 1.000 cup			N - Shellfish	
Moisture & Fat Change			N - Soy	
Moisture Change..... 0%			N - Wheat	
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904301	Nxt Gen Milk, skim chocolate			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000570 Milk, Skim
 Recipe Source: Nxt Gen
 Recipe Group: MILK

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 1.0000
 Size of Portion: each, half pint

904302 Nxt Gen Milk, skim white....	1 (1/2 pint)	1. Hold for cold service at 41° or lower. 2. Serve 1 per student (and/or if student chooses). CCP: Hold for cold service at 41° F or lower.
-------------------------------------	--------------	---

*Nutrients are based upon 1 Portion Size (each, half pint)

Calories	90 kcal	Cholesterol	5.00 mg	Sugars	12.00 g	Calcium	300.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	130.00 mg	Protein	8.00 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	12.00 g	Vitamin A	500.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	2.40 mg	Ash ¹	0.00 g	53.33%	Calories from Carbohydrates
								35.55%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Milk	N - Egg	
Grain..... oz			N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... 1.000 cup			N - Shellfish	
Moisture & Fat Change				
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%			N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904302	Nxt Gen Milk, skim white			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000573 Peaches
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904199 TMSA Peaches, Diced... 4 1/4 #10 can

1. Place cans of fruit in cooler overnight.
2. On the day of service, pour contents of can into 2" pans. Cover and refrigerate holding at 41° or lower until service.
3. Serve 1/2 cup using #8 spoodle.

CCP: Hold for cold service at 41° F or lower.

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

Calories	69 kcal	Cholesterol	0.00 mg	Sugars	12.05 g	Calcium	0.00 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	4.30 mg	Protein	0.43 g	Iron	0.31 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	17.21 g	Vitamin A	0.00 IU	Water*	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.72 g	Vitamin C	1.03 mg	Ash ¹	0.00 g	100.00%	Calories from Carbohydrates
								2.50%	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
- ² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	0.5 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
----	-------	--------------------------	---------	-------

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000412 Pineapple Tidbits
 Recipe Source: Nxt Gen
 Recipe Group: FRUIT

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904315 Nxt Gen Pineapple Tidbits* ...	6 #10 can	1. Place cans in cooler overnight. 2. On day of service, open cans and pour into 2" steamtable pans. Hold for cold service at 41° or lower. 3. Serve 1/2 cup using #8 scoop or 4 oz spoodle. CCP: Hold for cold service at 41° F or lower.
---------------------------------------	-----------	--

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

Calories	105 kcal	Cholesterol	0.00 mg	Sugars	26.24 g	Calcium	26.24 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	0.00 mg	Protein	1.31 g	Iron	0.47 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	28.87 g	Vitamin A	131.22 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.31 g	Vitamin C	15.75 mg	Ash ¹	0.00 g	110.00%	Calories from Carbohydrates
								5.00%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....			N - Milk	
Grain.....			N - Egg	
Fruit.....	0.500 cup		N - Peanut	
Vegetable.....	cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Round
-----	-------	--------------------------	---------	-------

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000579 Salad, Tossed
 Recipe Source: Nxt Gen
 Recipe Group: SALADS
 Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904038 LETTUCE ROMAINE,RAW* 904092 TOMATOES,RED,RIPE,RAW* 904258 Carrots, Shredded, Raw.....	6 1/2 LB 6 3/4 LB 2 3/4 LB	1. Wash all produce thoroughly and allow to dry. 2. Dice tomatoes. Add diced tomatoes and shredded carrots to pre-chopped romaine lettuce and toss to combine. Hold for cold service at 41F or lower. 3. Serve 1/2 cup using #8 disher. CCP: Hold for cold service at 41° F or lower.
--	----------------------------------	---

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

Calories	16 kcal	Cholesterol	0.00 mg	Sugars	0.89 g	Calcium	16.91 mg	10.34%	Calories from Total Fat
Total Fat	0.18 g	Sodium	12.50 mg	Protein	0.75 g	Iron	0.41 mg	1.48%	Calories from Saturated Fat
Saturated Fat	0.03 g	Carbohydrates	3.36 g	Vitamin A	4920.02 IU	Water ¹	67.85 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.34 g	Vitamin C	6.11 mg	Ash ¹	0.45 g	85.84%	Calories from Carbohydrates
								19.14%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	cup		N - Peanut	
Vegetable.....	0.5 cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Soy	
Fat Change.....	0%		N - Wheat	
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000194 Yogurt, 4 oz
Recipe Source: Nxt Gen
Recipe Group: BREAKFAST
Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
Number of Portions: 1
Size of Portion: each, 4 oz

904335 Nxt Gen Yogurt, 4 oz...	1 each, 4 oz	1. Store in cooler at 41° or lower. Use FIFO to rotate products for freshness. Use yogurt by "best by date". 2. Serve 1 per student. Unopened leftovers can be re-served by use by date and if held at 41° or lower. CCP: Hold for cold service at 41° F or lower.
--------------------------------	--------------	--

*Nutrients are based upon 1 Portion Size (each, 4 oz)

Calories	70 kcal	Cholesterol	4.01 mg	Sugars	10.04 g	Calcium	150.53 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	60.21 mg	Protein	4.01 g	Iron	0.00 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	14.05 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	80.00%	Calories from Carbohydrates
								22.86%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	1 oz	Y - Milk	N - Egg N - Peanut N - Tree Nut	
Grain.....	oz		N - Fish N - Shellfish	
Fruit.....	cup		N - Soy N - Wheat	
Vegetable.....	cup			
Milk.....	cup			
Moisture & Fat Change				
Moisture Change.....	0%			
Fat Change.....	0%			
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Recipe

Page 1

Recipe HACCP Process: #2 Same Day Service

Recipe: 000592 Baked Ziti w/ Cheese
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1 cup svg

904275 Nxt Gen Beef, Ground 90/10.....
 904030 PEPPER BLACK, GROUND*.....
 904017 SALT, TABLE*.....
 900139 GARLIC POWDER*.....
 904052 OREGANO, GROUND*.....
 904292 Nxt Gen Marinara Pasta Sauce.....
 904299 Nxt Gen Tomatoes, Crushed.....
 904316 Nxt Gen Penne Pasta, WW.....
 904279 Nxt Gen Cheese, Mozz Whole Milk, Low Moisture....

17 LB
 2 1/2 TBSP
 4 TBSP
 4 TBSP
 4 TBSP
 1 3/4 GAL
 4 CUP
 6 LB
 3 1/4 LB

1. Brown ground beef. Drain and continue immediately.
 2. Mix marinara sauce, tomatoes, salt and spices together.
 3. Mix in ground beef and simmer for 30 minutes. Internal temperature should reach 155° for 15 seconds. Hold for hot service at 135° or higher.
 4. Boil penne noodles 15-20 mins or until tender. Drain.
 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. Distribute cheese evenly over pans. Place in oven for 5-7 mins or just long enough for cheese to melt. Hold for hot service at 135° or higher.
 8. Portion with 8 oz ladle or #8 disher x 2 to provide (1 cup) per serving.
 CCP: Heat to 155° F or higher for at least 15 Seconds
 CCP: Hold at 135° F or higher.

*Nutrients are based upon 1 Portion Size (1 cup svg)

Calories	325 kcal	Cholesterol	59.95 mg	Sugars	*3.87* g	Calcium	130.98 mg	36.06%	Calories from Total Fat
Total Fat	13.03 g	Sodium	699.74 mg	Protein	23.96 g	Iron	3.68 mg	15.49%	Calories from Saturated Fat
Saturated Fat	5.60 g	Carbohydrates	27.44 g	Vitamin A	758.48 IU	Water ¹	*80.03* g	1.15%	Calories from Trans Fat
Trans Fat ²	0.42 g	Dietary Fiber	3.48 g	Vitamin C	1.92 mg	Ash ¹	*3.34* g	33.76%	Calories from Carbohydrates
								29.48%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Aug 20, 2018

Page 2

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.5 oz		Y - Milk	N - Egg	
Grain..... 1 oz		Y - Wheat	N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... cup			N - Shellfish	
Moisture & Fat Change			N - Soy	
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904275	Nxt Gen Beef, Ground 90/10			
I	904030	PEPPER BLACK, GROUND*			
I	904017	SALT, TABLE*			
I	900139	GARLIC POWDER*			
I	904052	OREGANO, GROUND*			
I	904292	Nxt Gen Marinara Pasta Sauce			
I	904299	Nxt Gen Tomatoes, Crushed			
I	904316	Nxt Gen Penne Pasta, WW			
I	904279	Nxt Gen Cheese, Mozz Whole Milk, Low Moisture			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000562 Broccoli, Steamed
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904276 Nxt Gen Broccoli Florets, fzn..... 904017 SALT, TABLE*..... 904022 MARGARINE*..... 904030 PEPPER BLACK, GROUND*...	21 LB 1 TBSP 4 TBSP 1 TBSP	1. Distribute broccoli evenly over pans. Steam 10-12 mins or until tender and internal temperature reaches 135F for 15 seconds. 2. Add salt, pepper and margarine. Toss to coat. Hold for hot service at 135F or higher. 3. Serve 1/2 cup using #8 disher. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher
--	-------------------------------------	---

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

Calories	33 kcal	Cholesterol	0.00 mg	Sugars	0.95 g	Calcium	20.43 mg	11.99%	Calories from Total Fat
Total Fat	0.44 g	Sodium	98.57 mg	Protein	2.31 g	Iron	0.35 mg	2.18%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	4.64 g	Vitamin A	575.52 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.31 g	Vitamin C	38.04 mg	Ash ¹	0.19 g	56.17%	Calories from Carbohydrates
								28.03%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/All..... oz		Y - Soy	N - Milk	
Grain..... oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... 0.5 cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Wheat	
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904276	Nxt Gen Broccoli Florets, fzn			
I	904017	SALT, TABLE*			
I	904022	MARGARINE*			
I	904030	PEPPER BLACK, GROUND*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000589 Black Beans
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES
 Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

Recipe HACCP Process: #2 Same Day Service

904312 Nxt Gen Black Beans, cnd* 900139 GARLIC POWDER* 904030 PEPPER BLACK, GROUND* ... 904022 MARGARINE*	7 1/4 #10 can 2 TBSP 2 TBSP 2 TBSP	1. Drain 4 of the 7 cans of black beans. 2. Distribute beans and seasonings including margarine evenly over pans. 3. Cook 20-25 mins or until internal temperature reaches 135°F for 15 seconds. Hold for hot service at 135° or higher. 4. Serve 1/2 cup using #8 scoop/slotted spoodle per student. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
--	---	--

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

Calories	218 kcal	Cholesterol	0.00 mg	Sugars	0.90 g	Calcium	35.97 mg	19.49%	Calories from Total Fat
Total Fat	4.72 g	Sodium	973.45 mg	Protein	10.79 g	Iron	3.24 mg	7.59%	Calories from Saturated Fat
Saturated Fat	1.84 g	Carbohydrates	32.61 g	Vitamin A	9.94 IU	Water ¹	0.05 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	10.79 g	Vitamin C	0.00 mg	Ash ¹	0.01 g	59.89%	Calories from Carbohydrates
								19.82%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....		Y - Soy	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish N - Wheat	
Grain.....				
Fruit.....				
Vegetable.....				
Milk.....				
Moisture & Fat Change				
Moisture Change.....				
Fat Change.....				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe Aug 20, 2018

Page 2

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904312	Nxt Gen Black Beans, cnd*			
I	900139	GARLIC POWDER*			
I	904030	PEPPER BLACK, GROUND*			
I	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000613 Broccoli w/ Cheese
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

Recipe HACCP Process: #2 Same Day Service

904276 Nxt Gen Broccoli Florets, fzn..... 904017 SALT TABLE* 904022 MARGARINE* 904030 PEPPER BLACK, GROUND* 904311 Nxt Gen Cheese, Cheddar Shredded...	21 LB 1 TBSP 4 TBSP 1 TBSP 3 LB	1. Distribute broccoli evenly over pans. Steam 10-12 mins or until tender and internal temperature reaches 135F for 15 seconds. 2. Add salt, pepper and margarine. Toss to coat. 3. Add cheese in equal amounts to each pan. Hold for hot service at 135F or higher. 4. Serve 1/2 cup using #8 disher. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher
--	---	--

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

Calories	86 kcal	Cholesterol	12.15 mg	Sugars	0.95 g	Calcium	30.15 mg	50.09%	Calories from Total Fat
Total Fat	4.81 g	Sodium	186.04 mg	Protein	5.72 g	Iron	0.35 mg	26.12%	Calories from Saturated Fat
Saturated Fat	2.51 g	Carbohydrates	4.88 g	Vitamin A	721.32 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.31 g	Vitamin C	38.04 mg	Ash ¹	0.19 g	22.58%	Calories from Carbohydrates
								26.44%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz	Y - Milk	N - Egg	
Grain.....	oz	Y - Soy	N - Peanut	
Fruit.....	cup		N - Tree Nut	
Vegetable.....	0.5 cup		N - Fish	
Milk.....	cup		N - Shellfish	
Moisture & Fat Change			N - Wheat	
Moisture Change.....	0%			
Fat Change.....	0%			
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Aug 20, 2018

Page 2

Production Specification

I/R	Ing. #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904276	Nxt Gen Broccoli Florets, fzn			
I	904017	SALT, TABLE*			
I	904022	MARGARINE*			
I	904030	PEPPER BLACK, GROUND*			
I	904311	Nxt Gen Cheese, Cheddar Shredded			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000563 Carrots, Seasoned, fzn
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904277 Nxt Gen Carrots, Sliced, fzn..... 904022 MARGARINE*..... 904017 SALT, TABLE*..... 904030 PEPPER BLACK, GROUND*...	20 1/2 LB 4 TBSP 1 TBSP 1 TBSP	1. Distribute veggies, spices and margarine evenly over 2" pans. Steam 5-7 minutes until veggles are tender. Temperature should reach 135° for 15 seconds. Hold for hot service at 135° or higher. 2. Serve 1/2 cup using #8 scoop. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
---	---	--

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

Calories	37 kcal	Cholesterol	0.00 mg	Sugars	4.43 g	Calcium	33.52 mg	20.84%	Calories from Total Fat
Total Fat	0.87 g	Sodium	138.56 mg	Protein	0.73 g	Iron	0.41 mg	2.81%	Calories from Saturated Fat
Saturated Fat	0.12 g	Carbohydrates	7.35 g	Vitamin A	13233.24 IU	Water ¹	83.83 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.07 g	Vitamin C	2.32 mg	Ash ¹	0.97 g	78.41%	Calories from Carbohydrates
								7.74%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		Y - Soy	N - Milk	
Grain.....	oz			N - Egg	
Fruit.....	cup			N - Peanut	
Vegetable.....	0.5 cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change					
Moisture Change.....	0%			N - Shellfish	
Fat Change.....	0%			N - Wheat	
Type of Fat.....					

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

IR	Ing. #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904277	Nxt Gen Carrots, Sliced, fzn			
I	904022	MARGARINE*			
I	904017	SALT, TABLE*			
I	904030	PEPPER BLACK, GROUND*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000564 Cheeseburger on Bun
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each

904274 Nxt Gen Beef Patty, 2 oz..... 904288 Nxt Gen Hamburger Bun, WW.... 904278 Nxt Gen Cheese, Amer Sliced....	1 each, 2 oz 1 each, 60 gr 1 slice, 0.5 oz	1. Heat beef patties 12-15 minutes or until internal temperature reaches 155° for 15 seconds. Top with 1 slice of cheese. Hold for hot service at 135° or higher. 2. Warm buns prior to assembling. Serve beef patty with cheese inside hamburger bun. 3. Serve 1 per student. CCP: Heat to 155° F or higher for at least 15 Seconds CCP: Hold at 135° F or higher.
--	--	---

*Nutrients are based upon 1 Portion Size (each)

Calories	356 kcal	Cholesterol	42.66 mg	Sugars	4.64 g	Calcium	77.45 mg	46.95%	Calories from Total Fat
Total Fat	18.56 g	Sodium	552.74 mg	Protein	20.53 g	Iron	4.55 mg	24.13%	Calories from Saturated Fat
Saturated Fat	9.54 g	Carbohydrates	29.01 g	Vitamin A	167.06 IU	Water ¹	60.10 g	2.53%	Calories from Trans Fat
Trans Fat ²	1.00 g	Dietary Fiber	4.50 g	Vitamin C	0.00 mg	Ash ¹	1.73 g	32.82%	Calories from Carbohydrates
								23.09%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.5 oz		Y - Milk	N - Egg	
Grain..... 2 oz		Y - Soy	N - Peanut	
Fruit..... cup		Y - Wheat	N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... cup			N - Shellfish	
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904274	Nxt Gen Beef Patty, 2 oz			
I	904288	Nxt Gen Hamburger Bun, WW			
I	904278	Nxt Gen Cheese, Amer Sliced			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000593 Chicken, Seasoned Grilled
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 5-6 oz portion

904317 Nxt Gen Chicken Breast, BS, Raw*... 904318 Nxt Gen Spice, Sazon Tropical.....	50 each, 12 oz (approx) 1/2 CUP	<ol style="list-style-type: none"> 1. Lay chicken breasts out on cutting board and cut each into half, approx 6 oz per piece. 2. Sprinkle each chicken breast with 1/2 tsp (1/4 tsp on each side) of seasoning spice. 3. Cook chicken breasts 6-8 mins per side or until internal temperature reaches 165° for 15 seconds. Hold for hot service at 135° or higher. 4. Serve one 6 oz portion chicken breast per student. <p>Leftovers must be cooled to 70° within 2 hours and from 70° to 41° within an additional 4 hours.</p> <p>All leftovers must be reheated to 165°.</p> <p>Use leftovers within 3 days.</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>CCP: Hold at 135° F or higher.</p>
---	------------------------------------	--

*Nutrients are based upon 1 Portion Size (5-6 oz portion)

Calories	185 kcal	Cholesterol	97.56 mg	Sugars	0.00 g	Calcium	20.01 mg	9.73%	Calories from Total Fat
Total Fat	2.00 g	Sodium	182.06 mg	Protein	39.52 g	Iron	1.35 mg	2.43%	Calories from Saturated Fat
Saturated Fat	0.50 g	Carbohydrates	0.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.00 g	Vitamin C	1.80 mg	Ash ¹	0.00 g	0.00%	Calories from Carbohydrates
								85.40%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	3.5 oz			N - Milk	
Grain.....	oz			N - Egg	
Fruit.....	cup			N - Peanut	
Vegetable.....	cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change				N - Shellfish	
Moisture Change.	0%			N - Soy	
Fat Change.....	0%			N - Wheat	
Type of Fat.....					

Production Specification

I/R	Inq #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904317	Nxt Gen Chicken Breast, BS, Raw*			
I	904318	Nxt Gen Spice, Sazon Tropical			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000154 Chicken Fajita
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: each

904280 Nxt Gen Chicken Breast B/S..... 18 LB 904303 Nxt Gen Taco Seasoning..... 20 OZ 904304 Nxt Gen Peppers, Red & Green, cnd... 2 1/2 #10 can 904009 ONIONS, RAW*..... 5 1/2 LB 904300 Nxt Gen Tortilla, Flour 6"..... 100 each, 28 gr	1. Chop onions. Cut chicken meat into strips. Saute chicken and onions for 12-15 minutes or until chicken is no longer pink and internal temperature reaches 165° for 15 seconds. 2. Add canned peppers and taco seasoning mix and stir to combine well. Hold for hot service at 135° or higher. 3. Serve 3 oz meat mixture using a slotted 3 oz spoodle in each tortilla. Serve 1 tortilla.	CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.
--	--	---

*Nutrients are based upon 1 Portion Size (each)

Calories	217 kcal	Cholesterol	54.40 mg	Sugars	2.68 g	Calcium	45.74 mg	17.06%	Calories from Total Fat
Total Fat	4.12 g	Sodium	1379.56 mg	Protein	20.83 g	Iron	2.28 mg	5.50%	Calories from Saturated Fat
Saturated Fat	1.33 g	Carbohydrates	20.51 g	Vitamin A	291.29 IU	Water ¹	22.23 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.56 g	Vitamin C	29.06 mg	Ash ¹	0.09 g	37.75%	Calories from Carbohydrates
								38.33%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
¹ - denotes combined nutrient totals with either missing or incomplete nutrient data
² - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.000 oz		Y - Wheat	N - Milk	
Grain..... 1.000 oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904280	Nxt Gen Chicken Breast B/S			
I	904303	Nxt Gen Taco Seasoning			
I	904304	Nxt Gen Peppers, Red & Green, cnd			
I	904009	ONIONS,RAW*			
I	904300	Nxt Gen Tortilla, Flour 6"			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Sep 7, 2018

Page 1 Recipe

Recipe HACCP Process: #2 Same Day Service

Recipe: 000586 Chicken Fajita 9-12
 Recipe Source: TMSA
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: each

904216 TMSA Chicken Breast B/S..... 904303 Nxt Gen Taco Seasoning..... 904305 TMSA Peppers, Red & Green, cnd... 904009 ONIONS,RAW*..... 904202 TMSA Tortilla, Flour 6'.....	18 LB 20 OZ 2 1/2 #10 can 5 1/2 LB 200 each, 28 gr	1. Chop onions. Cut chicken meat into strips. Saute chicken and onions for 12-15 minutes or until chicken is no longer pink and internal temperature reaches 165° for 15 seconds. 2. Add canned peppers and taco seasoning mix and stir to combine well. Hold for hot service at 135° or higher. 3. Serve 1.5 oz meat mixture using a 2 oz slotted spoodle or #16 scoop on each tortilla. Serve 2 tortillas. Discard leftovers. CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.
---	--	---

*Nutrients are based upon 1 Portion Size (each)

Calories	317 kcal	Cholesterol	54.40 mg	Sugars	2.68 g	Calcium	85.74 mg	18.77%	Calories from Total Fat
Total Fat	6.62 g	Sodium	1529.56 mg	Protein	22.83 g	Iron	3.00 mg	6.61%	Calories from Saturated Fat
Saturated Fat	2.33 g	Carbohydrates	34.51 g	Vitamin A	291.29 IU	Water ¹	22.23 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.56 g	Vitamin C	29.06 mg	Ash ¹	0.09 g	43.50%	Calories from Carbohydrates
								28.77%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... Grain..... Fruit..... Vegetable..... Milk.....	2 oz 2.000 oz cup cup cup	Y - Wheat	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish N - Soy	
Moisture & Fat Change Moisture Change..... Fat Change.....	0% 0%			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Sep 7, 2018

Page 2

Type of Fat.....

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904216	TMSA Chicken Breast B/S			
I	904303	Nxt Gen Taco Seasoning			
I	904305	TMSA Peppers, Red & Green, cnd			
I	904009	ONIONS,RAW*			
I	904202	TMSA Tortilla, Flour 6"			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000447 Chicken Nuggets
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: svg (5 each)

Recipe HACCP Process: #2 Same Day Service

904281 Nxt Gen Chicken Nuggets...	5 each nugget	<p>1. Place chicken nuggets in a single layer on lined sheet pan(s) or pans that have been sprayed with pan spray.</p> <p>2. Place in a 350° convection oven for 15-18 minutes or until internal temperature reaches 165° for 15 seconds. Hold for hot service at 135° or higher.</p> <p>3. Serve 5 nuggets per student.</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>CCP: Hold at 135° F or higher.</p>
-----------------------------------	---------------	---

*Nutrients are based upon 1 Portion Size (svg (5 each))

Calories	220 kcal	Cholesterol	85.00 mg	Sugars	0.00 g	Calcium	40.00 mg	49.09%	Calories from Total Fat
Total Fat	12.00 g	Sodium	380.00 mg	Protein	13.00 g	Iron	2.70 mg	10.23%	Calories from Saturated Fat
Saturated Fat	2.50 g	Carbohydrates	14.00 g	Vitamin A	200.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	25.46%	Calories from Carbohydrates
								23.64%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2 oz		Y - Egg	N - Milk	
Grain..... 0.75 oz		Y - Soy	N - Peanut	
Fruit..... cup		Y - Wheat	N - Tree Nut	
Vegetable..... cup			N - Fish	
Milk..... cup			N - Shellfish	
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing. #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904281	Nxt Gen Chicken Nuggets			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000594 Collards, Seasoned
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904321 Nxt Gen Collards, cnd*.....	7 1/2 #10 can	1. Distribute collards evenly among 4" pans. 2. Heat/Steam for 12-15 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher. 3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
904017 SALT, TABLE*.....	1 TBSP	
904030 PEPPER BLACK, GROUND*...	1 TBSP	
904022 MARGARINE*.....	4 TBSP	

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

Calories	37 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	166.16 mg	10.64%	Calories from Total Fat
Total Fat	0.44 g	Sodium	241.44 mg	Protein	3.32 g	Iron	1.20 mg	1.93%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	6.64 g	Vitamin A	9986.50 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.32 g	Vitamin C	24.92 mg	Ash ¹	0.19 g	71.40%	Calories from Carbohydrates
								35.71%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Soy	N - Milk	
Grain..... oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... 0.5 cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Wheat	
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing. #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904321	Nxt Gen Collards. cnd*			
I	904017	SALT TABLE*			
I	904030	PEPPER BLACK, GROUND*			
I	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Aug 20, 2018

Page 1

Recipe HACCP Process: #2 Same Day Service

Recipe: 000566 Corn, Fzn
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904319 Nxt Gen Corn, Yellow, fzn*
 904017 SALT, TABLE*
 904030 PEPPER BLACK, GROUND*
 904022 MARGARINE*

19 1/4 LB
 1 TBSP
 1 TBSP
 4 TBSP

1. Distribute corn evenly among 4" pans.
 2. Heat/Steam corn for 12-15 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher.
 3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

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

Calories	101 kcal	Cholesterol	0.00 mg	Sugars	3.88 g	Calcium	0.05 mg	12.56%	Calories from Total Fat
Total Fat	1.41 g	Sodium	75.33 mg	Protein	0.00 g	Iron	0.00 mg	0.71%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	20.37 g	Vitamin A	19.88 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.94 g	Vitamin C	0.00 mg	Ash ¹	0.19 g	80.67%	Calories from Carbohydrates
								0.00%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz	Y - Soy	N - Milk N - Egg	
Grain.....	oz		N - Peanut N - Tree Nut	
Fruit.....	cup		N - Fish N - Shellfish	
Vegetable.....	0.5 cup		N - Wheat	
Milk.....	cup			
Moisture & Fat Change				
Moisture Change.....	0%			
Fat Change.....	0%			
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Aug 20, 2018

Recipe

Page 2

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904319	Nxt Gen Corn, Yellow, fzn*			
I	904017	SALT, TABLE*			
I	904030	PEPPER BLACK, GROUND*			
I	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Aug 20, 2018

Page 1

Recipe HACCP Process: #2 Same Day Service

Recipe: 000567 Green Beans
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904287 Nxt Gen Green Beans, fzn.....
 904017 SALT, TABLE*.....
 904030 PEPPER BLACK, GROUND*...
 904022 MARGARINE*.....

17 1/2 LB
 1 TBSP
 1 TBSP
 4 TBSP

1. Distribute green beans evenly over pans and heat/steam for 12-15 mins or until internal temperature reaches 135F for 15 seconds.
 2. Toss with salt, pepper and margarine. Hold for hot service at 135° or higher.
 3. Serve 1/2 cup using #8 spoodle.

CCP: Heat to 135° F or higher.
CCP: Hold at 135° F or higher.

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

Calories	27 kcal	Cholesterol	0.00 mg	Sugars	0.93 g	Calcium	37.40 mg	29.84%	Calories from Total Fat
Total Fat	0.91 g	Sodium	75.33 mg	Protein	0.93 g	Iron	0.67 mg	2.63%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	4.67 g	Vitamin A	486.81 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.80 g	Vitamin C	3.36 mg	Ash ¹	0.19 g	68.29%	Calories from Carbohydrates
								13.65%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		N - Milk	
Grain.....	oz	Y - Soy	N - Egg	
Fruit.....	cup		N - Peanut	
Vegetable.....	0.5 cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Wheat	
Fat Change.....	0%			
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

10
17
36

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000568 Hamburger on Bun
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each

904274 Nxt Gen Beef Patty, 2 oz..... 904288 Nxt Gen Hamburger Bun, WW....	1 each, 2 oz 1 each, 60 gr	1. Heat beef patties 12-15 minutes or until internal temperature reaches 155° for 15 seconds. Hold for hot service at 135° or higher. 2. Warm buns prior to assembling. Serve one beef patty inside hamburger bun. 3. Serve 1. CCP: Heat to 155° F or higher for at least 15 Seconds CCP: Hold at 135° F or higher.
--	-------------------------------	---

*Nutrients are based upon 1 Portion Size (each)

Calories	300 kcal	Cholesterol	30.00 mg	Sugars	4.50 g	Calcium	0.00 mg	42.00%	Calories from Total Fat
Total Fat	14.00 g	Sodium	330.00 mg	Protein	18.00 g	Iron	4.50 mg	19.50%	Calories from Saturated Fat
Saturated Fat	6.50 g	Carbohydrates	28.50 g	Vitamin A	0.00 IU	Water ¹	54.54 g	3.00%	Calories from Trans Fat
Trans Fat ²	1.00 g	Dietary Fiber	4.50 g	Vitamin C	0.00 mg	Ash ¹	1.16 g	38.00%	Calories from Carbohydrates
								24.00%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2 oz		Y - Soy	N - Milk	
Grain.....	2 oz		Y - Wheat	N - Egg	
Fruit.....	cup			N - Peanut	
Vegetable.....	cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change					
Moisture Change.....	0%			N - Shellfish	
Fat Change.....	0%				
Type of Fat.....					

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904274	Nxt Gen Beef Patty, 2 oz			
I	904288	Nxt Gen Hamburger Bun, WW			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000569 Hot Dog on Bun
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each

904289 Nxt Gen Hot Dog Bun, WW... 904290 Nxt Gen Hot Dog, Turkey.....	1 each, 48 gr 1 each, 2 oz	1. Steam/Heat hot dogs 10-12 minutes or until internal temperature reaches 165° for 15 seconds. Hold for hot service at 135° or higher. 2. Warm buns. Place hot dog inside bun and serve 1 per student. *soy oil CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold for hot service at 135° F or higher
--	-------------------------------	--

*Nutrients are based upon 1 Portion Size (each)

Calories	230 kcal	Cholesterol	35.00 mg	Sugars	5.00 g	Calcium	80.00 mg	41.09%	Calories from Total Fat
Total Fat	10.50 g	Sodium	840.00 mg	Protein	13.00 g	Iron	1.44 mg	11.74%	Calories from Saturated Fat
Saturated Fat	3.00 g	Carbohydrates	23.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	2.40 mg	Ash ¹	0.00 g	40.00%	Calories from Carbohydrates
								22.61%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2 oz		Y - Soy	N - Milk	
Grain..... 1.5 oz		Y - Wheat	N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904289	Nxt Gen Hot Dog Bun, WW			
I	904290	Nxt Gen Hot Dog, Turkey			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Sep 4, 2018

Recipe: 000595 Kidney Beans
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904322 Nxt Gen Kidney Beans, cnd*..... 904017 SALT, TABLE*..... 904030 PEPPER BLACK, GROUND*... 904022 MARGARINE*.....	5 1/4 #10 can 1 TBSP 1 TBSP 4 TBSP	1. Distribute beans evenly among 4" pans. 2. Heat/Steam for 15-20 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher. 3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle. Discard leftovers. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher
---	---	---

Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	180 kcal	Cholesterol	0.00 mg	Sugars	5.04 g	Calcium	50.42 mg	2.20%	Calories from Total Fat
Total Fat	0.44 g	Sodium	528.71 mg	Protein	11.33 g	Iron	3.40 mg	0.40%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	32.74 g	Vitamin A	19.88 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	12.59 g	Vitamin C	0.00 mg	Ash ¹	0.19 g	72.64%	Calories from Carbohydrates
								25.14%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Soy	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish N - Wheat	
Grain..... oz				
Fruit..... cup				
Vegetable..... 0.5 cup				
Milk..... cup				
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Sep 4, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904322	Nxt Gen Kidney Beans, cnd*			
I	904017	SALT, TABLE*			
I	904030	PEPPER BLACK, GROUND*			
I	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe

Aug 20, 2018

Page 2

Miscellaneous	Meat/Alt	Cereal	Fruit	Vegetable	Milk	Moisture & Fat Change	Moisture Change	Fat Change	Type of Fat
2 oz	1 oz	cup	cup	cup	cup	0%	0%		
Attributes									
Y - Milk Y - Soy Y - Wheat	N - Egg N - Peanut N - Tree Nut	N - Fish N - Shellfish							
Allergens Present	Allergens Absent	Allergens Unidentified							

Production Specifications

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
1	900510	WATER, HOT			
1	904329	MACARONI, ELBOW, Whole Wheat			
1	904151	Milk, 1%			
1	904022	MARGARINE*			
1	904278	Nxt Gen Cheese, Armer Sliced			
1	904311	Nxt Gen Cheese, Cheddar Shredded			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000465 Mixed Veggies, Calif Blend

Recipe Source: Nxt Gen

Recipe Group: VEGETABLES

Alternate Recipe Name:

Number of Portions: 100

Size of Portion: 1/2 cup

Recipe HACCP Process: #2 Same Day Service

904320 Nxt Gen Calif Blend Veggies, fzn* ...	19 LB	1. Distribute veggies evenly among 4" pans.
904017 SALT TABLE*	3 TBSP	2. Heat/Steam for 12-15 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher.
904030 PEPPER BLACK; GROUND*	2 TBSP	3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle.
904022 MARGARINE*	4 TBSP	
CCP: Heat to 135° F or higher.		
CCP: Hold for hot service at 135° F or higher		

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

Calories	29 kcal	Cholesterol	0.00 mg	Sugars	1.72 g	Calcium	0.14 mg	27.03%	Calories from Total Fat
Total Fat	0.87 g	Sodium	246.96 mg	Protein	0.00 g	Iron	0.00 mg	2.48%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	4.31 g	Vitamin A	1312.62 IU	Water*	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.72 g	Vitamin C	20.68 mg	Ash ¹	0.56 g	59.45%	Calories from Carbohydrates
								0.00%	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

! - denotes optional nutrient values

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz	Y - Soy	N - Milk	
Grain.....	oz		N - Egg	
Fruit.....	cup		N - Peanut	
Vegetable.....	0.5 cup		N - Tree Nut	
Milk.....	cup		N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....	0%		N - Wheat	
Fat Change.....	0%			
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000574 Peas, Green, cnd
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904198 TMSA Peas, Green, cnd..... 904022 MARGARINE*..... 904030 PEPPER BLACK, GROUND*...	5 3/4 #10 can 4 TBSP 1 TBSP	1. Distribute veggies, margarine and pepper evenly among 2" pans. Steam 5-7 minutes or until temperature reaches 135F for 15 seconds. Hold for hot service at 135° or higher. 2. Serve 1/2 cup using #8 disher. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
--	-----------------------------------	--

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

Calories	95 kcal	Cholesterol	0.00 mg	Sugars	7.82 g	Calcium	26.09 mg	10.31%	Calories from Total Fat
Total Fat	1.09 g	Sodium	395.82 mg	Protein	5.22 g	Iron	1.88 mg	0.76%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	15.65 g	Vitamin A	411.10 IU	Water ¹	111.12 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.91 g	Vitamin C	15.65 mg	Ash ¹	1.02 g	65.69%	Calories from Carbohydrates
								21.90%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Soy	N - Milk	
Grain..... oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... 0.5 cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Wheat	
Fat Change..... 0%				
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904198	TMSA Peas, Green, cnd			
I	904022	MARGARINE*			
I	904030	PEPPER BLACK, GROUND*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe HACCP Process: #2 Same Day Service

Recipe: 000445 Pinto Beans
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904323 Nxt Gen Pinto Beans, cnd*	5 1/2 #10 can	1. Distribute beans evenly among 4" pans.
904017 SALT TABLE*	1 TBSP	2. Heat/Steam for 15-20 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher.
904030 PEPPER BLACK, GROUND*	1 TBSP	3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle.
904022 MARGARINE*	4 TBSP	
CCP: Heat to 135° F or higher.		
CCP: Hold for hot service at 135° F or higher		

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

Calories	133 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	114.39 mg	2.99%	Calories from Total Fat
Total Fat	0.44 g	Sodium	589.88 mg	Protein	8.58 g	Iron	1.54 mg	0.54%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	22.87 g	Vitamin A	19.88 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	8.58 g	Vitamin C	1.72 mg	Ash ¹	0.19 g	68.96%	Calories from Carbohydrates
								25.86%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....		Y - Soy	N - Milk	
Grain.....			N - Egg	
Fruit.....			N - Peanut	
Vegetable.....			N - Tree Nut	
Milk.....			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....			N - Wheat	
Fat Change.....				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000575 Pizza Dough Ball
 Recipe Source: Nxt Gen
 Recipe Group: PIZZA

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: dough balls

904286 Nxt Gen Flour, Hi Gluten, Enriched Bromated....	50 LB	Recipe will make 50 dough balls.
904051 WATER, MUNICIPAL*.....	5 GAL	
903045 Yeast, 1lb, Fleischmans 2139.....	1 CUP	

*Nutrients are based upon 1 Portion Size (dough balls)

Calories	1613 kcal	Cholesterol	0.00 mg	Sugars	*4.54* g	Calcium	13.78 mg	2.62%	Calories from Total Fat
Total Fat	4.69 g	Sodium	24.00 mg	Protein	65.81 g	Iron	16.52 mg	1.04%	Calories from Saturated Fat
Saturated Fat	1.87 g	Carbohydrates	331.46 g	Vitamin A	13.34 IU	Water ¹	*378.82* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	14.45 g	Vitamin C	7.80 mg	Ash ¹	*0.38* g	82.19%	Calories from Carbohydrates
								16.32%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/All..... oz		Y - Wheat	N - Milk	
Grain..... oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904286	Nxt Gen Flour, Hi Gluten, Enriched Bromated			
I	904051	WATER, MUNICIPAL*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

1	903045	Yeast, 1lb. Fleischmans 2139			
---	--------	------------------------------	--	--	--

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000576 Pizza, Cheese - scratch
 Recipe Source: Nxt Gen
 Recipe Group: PIZZA

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 8
 Size of Portion: slices

R000508 Pizza Dough Ball..... 904279 Nxt Gen Cheese, Mozz Whole Milk, Low Moisture.... 904295 Nxt Gen Pizza Sauce.....	1 dough balls 1 LB 1 1/2 CUP	1. Press each dough ball out into a pizza crust. 2. Add 1.5 cups pizza sauce and spread evenly out to the edges of the dough. 3. Top with 1 lb of mozzarella cheese. Bake at 350F for 10-12 mins or until pizza is done and cheese has melted. Internal temperature should reach 135F for 15 seconds. Hold for hot service at 135F or higher. 4. When ready to serve, cut into 8 slices. 5. Serve 1 slice per student. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
--	------------------------------------	--

*Nutrients are based upon 1 Portion Size (slices)

Calories	417 kcal	Cholesterol	37.80 mg	Sugars	*3.57* g	Calcium	345.58 mg	29.83%	Calories from Total Fat
Total Fat	13.82 g	Sodium	474.75 mg	Protein	20.32 g	Iron	2.60 mg	18.86%	Calories from Saturated Fat
Saturated Fat	8.74 g	Carbohydrates	48.57 g	Vitamin A	2159.72 IU	Water ¹	*138.79* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.31 g	Vitamin C	12.22 mg	Ash ¹	*5.55* g	46.60%	Calories from Carbohydrates
								19.49%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2 oz	Y - Milk	N - Egg	
Grain.....	2 oz	Y - Wheat	N - Peanut	
Fruit.....	cup		N - Tree Nut	
Vegetable.....	cup		N - Fish	
Milk.....	cup		N - Shellfish	
Moisture & Fat Change			N - Soy	
Moisture Change.....	0%			
Fat Change.....	0%			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000596 Potatoes mashed
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 80
 Size of Portion: 1/2 cup

904296 Nxt Gen Potato Pearls, Basic American 81837... 900510 WATER, HOT*.....	1 Pouch, 56.8 oz 2 GAL	1. Pour 2 gallons boiling water in mixing bowl. 2. HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well. MACHINE MIX: Using whip attachment, mix on low, slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). Let stand for 1 minute, stir well. 3. Hold for hot service at 135F or higher. 4. Serve 1/2 cup using #8 scoop. *milk allergen due to on equipment that processes milk CCP: Hold for hot service at 135° F or higher
--	---------------------------	---

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

Calories	*72* kcal	Cholesterol	*0.00* mg	Sugars	*0.00* g	Calcium	*2.84* mg	*0.00%*	Calories from Total Fat
Total Fat	*0.00* g	Sodium	*18.95* mg	Protein	*1.61* g	Iron	*0.29* mg	*0.00%*	Calories from Saturated Fat
Saturated Fat	*0.00* g	Carbohydrates	*16.10* g	Vitamin A	*0.00* IU	Water ¹	*94.71* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	*0.00* g	Vitamin C	*0.00* mg	Ash ¹	*0.09* g	*88.89%*	Calories from Carbohydrates
								8.89%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/All..... oz		Y - Milk	N - Egg	
Grain..... oz			N - Peanut	
Fruit..... cup			N - Tree Nut	
Vegetable..... 0.5 cup			N - Fish	
Milk..... cup			N - Shellfish	
Moisture & Fat Change				
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%			N - Wheat	
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
i	904296	Nxt Gen Potato Pearls, Basic American 81837			
i	900510	WATER, HOT*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000614 Potatoes, Oven Roasted
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904324 Nxt Gen Potatoes, Whole White, cnd* ... 904017 SALT, TABLE* 904030 PEPPER BLACK, GROUND*	5 #10 can 1 TBSP 1 TBSP	1. Drain potatoes well and distribute evenly among sheet pans. 2. Season with salt and pepper. 3. Bake in a preheated 350° oven for 15-20 mins, stirring often, so potatoes get browned evenly. Internal temperature should reach 135° for 15 seconds or higher. Hold for hot service at 135° or higher. 4. Serve 1/2 cup using #8 spoodle or 4 oz spoodle. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
---	-------------------------------	--

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

Calories	57 kcal	Cholesterol	0.00 mg	Sugars	0.94 g	Calcium	56.56 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	409.85 mg	Protein	0.94 g	Iron	0.34 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	13.19 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.94 g	Vitamin C	8.48 mg	Ash ¹	0.18 g	93.34%	Calories from Carbohydrates
								6.67%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz			N - Milk	
Grain..... oz			N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... 0.500 cup			N - Tree Nut	
Milk..... cup			N - Fish	
<u>Moisture & Fat Change</u>			N - Shellfish	
Moisture Change..... 0%			N - Soy	
Fat Change..... 0%			N - Wheat	
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

1
 360
 360
 360
 360
 360

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

IVR	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904324	Nxt Gen Potatoes, Whole White, cnd*			
I	904017	SALT, TABLE*			
I	904030	PEPPER BLACK, GROUND*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

400
300
200

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000597 Potatoes, Whole White
 Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904324 Nxt Gen Potatoes, Whole White, cnd*... 904017 SALT, TABLE*..... 904030 PEPPER BLACK, GROUND*..... 904022 MARGARINE*.....	5 #10 can 1 TBSP 1 TBSP 4 TBSP	1. Distribute potatoes and liquid evenly among 4" pans. If too much liquid, drain some off. 2. Heat/Steam for 15-20 minutes or until temperature reaches 135° for 15 seconds or higher. Add margarine, salt and pepper evenly among pans. Stir to combine. Hold for hot service at 135° or higher. 3. Serve 1/2 cup using #8 spoodle or 4 oz spoodle. CCP: Heat to 135° F or higher. CCP: Hold at 135° F or higher.
--	---	---

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

Calories	61 kcal	Cholesterol	0.00 mg	Sugars	0.94 g	Calcium	56.57 mg	6.54%	Calories from Total Fat
Total Fat	0.44 g	Sodium	414.45 mg	Protein	0.94 g	Iron	0.34 mg	1.19%	Calories from Saturated Fat
Saturated Fat	0.08 g	Carbohydrates	13.19 g	Vitamin A	19.88 IU	Water ¹	0.10 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.94 g	Vitamin C	8.48 mg	Ash ¹	0.19 g	87.17%	Calories from Carbohydrates
								6.23%	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
 † - denotes optional nutrient values
 ‡ - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Soy	N - Milk N - Egg N - Peanut N - Tree Nut N - Fish N - Shellfish N - Wheat	
Grain..... oz				
Fruit..... cup				
Vegetable..... 0.5 cup				
Milk..... cup				
Moisture & Fat Change				
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904324	Nxt Gen Potatoes, Whole White, cnd*			
I	904017	SALT, TABLE*			
I	904030	PEPPER BLACK, GROUND*			
I	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000577 Rice, Brown
 Recipe Source: Nxt Gen
 Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904183 Rice, Brown, Long Grain, Ckd*... 904017 SALT, TABLE*..... 900510 WATER, HOT*..... 904022 MARGARINE*.....	6 1/2 (1 lb = 7 3/4 cup ckd) 1/3 CUP 3 GAL 4 TBSP	1. Bring water to a boil. 2. Add salt, butter and rice, stir. Cover. 3. Cook for 30-40 minutes or until done. Internal temperature should reach 165° for 15 seconds. Hold for hot service at 135° or higher. 4. Drain excess water and serve 1/2 cup using #8 disher per student. CCP: Heat to 165° F or higher for at least 15 seconds CCP: Hold at 135° F or higher.
--	--	---

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

Calories	113 kcal	Cholesterol	0.00 mg	Sugars	1.97 g	Calcium	13.72 mg	10.60%	Calories from Total Fat
Total Fat	1.33 g	Sodium	389.92 mg	Protein	2.54 g	Iron	0.42 mg	2.06%	Calories from Saturated Fat
Saturated Fat	0.26 g	Carbohydrates	22.56 g	Vitamin A	19.88 IU	Water ¹	113.75 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.82 g	Vitamin C	0.00 mg	Ash ¹	1.10 g	80.00%	Calories from Carbohydrates
								9.00%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz		Y - Soy	N - Milk	
Grain.....	1 oz			N - Egg	
Fruit.....	cup			N - Peanut	
Vegetable.....	cup			N - Tree Nut	
Milk.....	cup			N - Fish	
Moisture & Fat Change				N - Shellfish	
Moisture Change.....	0%			N - Wheat	
Fat Change.....	0%				
Type of Fat.....					

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	904183	Rice, Brown, Long Grain, Ckd*			
	904017	SALT, TABLE*			
	900510	WATER, HOT*			
	904022	MARGARINE*			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000578 Roll, Dinner WW
 Recipe Source: Nxt Gen
 Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each, 1.1 oz

904298 Nxt Gen Roll, Dinner WW....	1 each, 31 gr	1. Rolls are fully cooked. 15 minutes prior to service, place in warming cabinet and hold for service. 2. Serve 1 per student.
------------------------------------	---------------	---

*Nutrients are based upon 1 Portion Size (each, 1.1 oz)

Calories	80 kcal	Cholesterol	0.00 mg	Sugars	1.00 g	Calcium	20.00 mg	16.88%	Calories from Total Fat
Total Fat	1.50 g	Sodium	140.00 mg	Protein	4.00 g	Iron	0.72 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	14.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	70.00%	Calories from Carbohydrates
								20.00%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz		Y - Soy	N - Milk	
Grain..... 1 oz		Y - Wheat	N - Egg	
Fruit..... cup			N - Peanut	
Vegetable..... cup			N - Tree Nut	
Milk..... cup			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change..... 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
1	904298	Nxt Gen Roll, Dinner WW			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: 000627 Sweet Potatoes

Recipe Source: Nxt Gen
 Recipe Group: VEGETABLES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1/2 cup

904041 CGW, Yams, cnd, XLS*	6 #10 can	<p>1. Distribute sweet potatoes evenly over steamtable pans. Add margarine and spices. 2. Gently stir to combine. Bake in preheated 350° oven for 15-20 minutes. Internal temperature should reach 135° for 15 seconds. Hold for hot service at 135°F or higher. 3. Serve 1/2 cup using #8 disher per student. Discard leftovers.</p> <p>CCP: Heat to 135° F or higher.</p>
904022 MARGARINE*	1 CUP	
902794 SUGARS,BROWN,LIGHT*	2 CUP, packed	
002010 CINNAMON,GROUND	2 TBSP + 2 TSP	

Recipe HACCP Process: #2 Same Day Service

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

Calories	147 kcal	Cholesterol	0.00 mg	Sugars	10.72 g	Calcium	28.59 mg	10.76%	Calories from Total Fat
Total Fat	1.76 g	Sodium	31.07 mg	Protein	1.15 g	Iron	1.28 mg	1.96%	Calories from Saturated Fat
Saturated Fat	0.32 g	Carbohydrates	29.60 g	Vitamin A	13211.62 IU	Water ¹	0.48 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.54 g	Vitamin C	20.56 mg	Ash ¹	0.08 g	80.33%	Calories from Carbohydrates
								3.13%	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

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....			N - Milk	
Grain.....		Y - Soy	N - Egg	
Fruit.....			N - Peanut	
Vegetable.....			N - Tree Nut	
Milk.....			N - Fish	
Moisture & Fat Change			N - Shellfish	
Moisture Change.....			N - Wheat	
Fat Change.....				
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 1

Recipe

Aug 20, 2018

Recipe: 000588 Taco, Beef
 Recipe Source: Nxt Gen
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: each

904275 Nxt Gen Beef, Ground 90/10..... 904303 Nxt Gen Taco Seasoning..... 904009 ONIONS,RAW*..... 904311 Nxt Gen Cheese, Cheddar Shredded... 904300 Nxt Gen Tortilla, Flour 6".....	18 LB 20 OZ 5 LB 1 1/4 LB 100 each, 28 gr	1. Peel and chop onions. 2. Brown ground beef until no longer pink and internal temperature reaches 155° for 15 seconds. Drain fat off of beef. Continue immediately. 3. Add chopped onions and taco seasoning mix to ground beef and stir to combine well. Allow to simmer for 10-15 minutes. Hold for hot service at 135° or higher. 4. Serve a heaping 2 oz scoop using a 2 oz spoodle or #16 disher on each tortilla. Sprinkle with cheese. Serve 1. CCP: Heat to 155° F or higher for at least 15 Seconds CCP: Hold at 135° F or higher.
---	---	---

*Nutrients are based upon 1 Portion Size (each)

Calories	274 kcal	Cholesterol	58.13 mg	Sugars	0.00 g	Calcium	59.06 mg	41.06%	Calories from Total Fat
Total Fat	12.51 g	Sodium	1162.60 mg	Protein	19.97 g	Iron	2.59 mg	17.16%	Calories from Saturated Fat
Saturated Fat	5.23 g	Carbohydrates	16.22 g	Vitamin A	72.63 IU	Water ¹	76.89 g	1.45%	Calories from Trans Fat
Trans Fat ²	0.44 g	Dietary Fiber	1.39 g	Vitamin C	1.68 mg	Ash ¹	0.87 g	23.66%	Calories from Carbohydrates
								29.13%	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

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Page 2

Recipe

Aug 20, 2018

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/All.....	2 oz			Y - Milk	N - Egg
Grain.....	1 oz	Y - Wheat		N - Peanut	
Fruit.....	cup			N - Tree Nut	
Vegetable.....	cup			N - Fish	
Milk.....	cup			N - Shellfish	
Moisture & Fat Change				N - Soy	
Moisture Change.....	0%				
Fat Change.....	0%				
Type of Fat.....					

Production Specification

i/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
i	904275	Nxt Gen Beef, Ground 90/10			
i	904303	Nxt Gen Taco Seasoning			
i	904009	ONIONS RAW*			
i	904311	Nxt Gen Cheese, Cheddar Shredded			
i	904300	Nxt Gen Tortilla, Flour 6"			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Recipe: **000587 Taco, Beef 9-12**
 Recipe Source: TMSA
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: each

904275 Nxt Gen Beef, Ground 90/10..... 904303 Nxt Gen Taco Seasoning..... 904009 ONIONS,RAW*..... 904311 Nxt Gen Cheese, Cheddar Shredded... 904300 Nxt Gen Tortilla, Flour 6".....	18 LB 20 OZ 5 LB 1 1/4 LB 200 each, 28 gr	1. Peel and chop onions. 2. Brown ground beef until no longer pink and internal temperature reaches 155° for 15 seconds. Drain fat off of beef. Continue immediately. 3. Add chopped onions and taco seasoning mix to ground beef and stir to combine well. Allow to simmer for 10-15 minutes. Hold for hot service at 135° or higher. 4. Serve a heaping 2 oz scoop using a 2 oz spoodle or #16 disher and divide between each tortilla. Sprinkle with cheese. 5. Serve 2. Discard leftovers. CCP: Heat to 155° F or higher for at least 15 Seconds CCP: Hold at 135° F or higher.
---	---	---

*Nutrients are based upon 1 Portion Size (each)

Calories	374 kcal	Cholesterol	58.13 mg	Sugars	0.00 g	Calcium	99.06 mg	36.10%	Calories from Total Fat
Total Fat	15.01 g	Sodium	1312.60 mg	Protein	21.97 g	Iron	3.31 mg	14.98%	Calories from Saturated Fat
Saturated Fat	6.23 g	Carbohydrates	30.22 g	Vitamin A	72.63 IU	Water ¹	76.89 g	1.06%	Calories from Trans Fat
Trans Fat ²	0.44 g	Dietary Fiber	2.39 g	Vitamin C	1.68 mg	Ash ¹	0.87 g	32.30%	Calories from Carbohydrates
								23.48%	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
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

School Meals

Miscellaneous			
Meat/Alt.....	2 oz	Allergens Present	Allergens Unidentified
Grain.....	2 oz	Y - Milk	
Fruit.....	cup	Y - Wheat	
Vegetable.....	cup		
Milk.....	cup		
Moisture & Fat Change		Allergens Absent	
Moisture Change.....	0%	N - Egg	
Fat Change.....	0%	N - Peanut	
Type of Fat.....		N - Tree Nut	
		N - Fish	
		N - Shellfish	
		N - Soy	

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	904275	Nxt Gen Beef, Ground 90/10			
I	904303	Nxt Gen Taco Seasoning			
I	904009	ONIONS, RAW*			
I	904311	Nxt Gen Cheese, Cheddar Shredded			
I	904300	Nxt Gen Tortilla, Flour 6"			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.