Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Puddings and Gelatins	114845	886721934400	Banana Chia Pudding with Pumpkin Seeds	V	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.3	886721763116	Cherry Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	114846	886721934394	Chocolate Chia Pudding	V	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	112936.1	886721743606	Chocolate Pudding	V	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.2	886721763628	Lemon Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	114847	886721934387	Lemon Turmeric Chia Pudding	VG	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.1	886721763314	Lime Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	114844	886721934417	Matcha Chia Pudding	V	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	114104	886721854425	Miso Butterscotch Pudding		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363	886721760306	Orange Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	109728	886721201151	Pina Colada Chia Pudding		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.4	194306003145	Raspberry Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	112936.6	886721745358	Rice Pudding	V	$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113359	886721762119	Strawberry Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.5	194306015360	Sugar Free Cherry Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.7	194306021323	Sugar Free Lemon Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.8	194306034446	Sugar Free Lime Gelatin		$0.00	TS12CCR	Butterfly

Puddings and Gelatins	113363.6	194306034453	Sugar Free Orange Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	113363.9	194306021316	Sugar Free Raspberry Gelatin		$0.00	TS12CCR	Butterfly
Puddings and Gelatins	112936.3	886721743743	Vanilla Pudding	V	$0.00	TS12CCR	Butterfly

CulinArt Banana Chia Pudding with Pumpkin Seeds (114845)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 480 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Banana, Fresh, 3" Pieces (370)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Chia Seeds (69682)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Soy Milk, Plain (8230)	AP	1/2 cup, 2 tbsp	3 qt, 3-1/2 cup, 2 tbsp	1 gal, 3 qt, 3-1/4 cup
	Honey (3190)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
2	Pumpkin Seeds, Hulled (7403)	AP	2 tsp	3/4 cup, 3 tbsp, 2 tsp	1-3/4 cup, 3 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a blender, puree banana, honey, salt, and milk until smooth. Transfer banana milk to a large stainless steel bowl. Add chia and whisk together until fully incorporated.
2	Each portion should be topped with 1 TBS Pumpkin Seeds. Close container with a flat lid with no slot. Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Cherry Gelatin (113363.3)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cherry Gelatin Mix (2940)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chocolate Chia Pudding (114846)

Revision Date: Aug 10, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 480 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Banana, Fresh, 3" Pieces (370)	EP	1/4 ea	5 ea	10 ea
	Chia Seeds (69682)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
	Soy Milk, Plain (8230)	AP	1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup
	Honey (3190)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Baking Cocoa (1832)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
2	Milk Chocolate Chips (1766)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Using a blender or food processor, puree banana, honey, and milk until smooth. Transfer to a large stainless steel bowl. Whisk in cocoa powder and chia. Whisk until fully incorporated. Transfer to Cambro and hold cold at or below 41 degrees F for at least 4 hours or overnight.
2	Each portion should be topped with 1 TBS Chocolate Chips. Close container with a flat lid with no slot. Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chocolate Pudding (112936.1)

Revision Date: Jan 15, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Chocolate Pudding, Canned, RTU (7093)	AP	8 oz	12 lb, 8 oz	25 lb
	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Portion prepared chocolate pudding in each cup. Top with whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Lemon Gelatin (113363.2)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lemon Gelatin Mix (2956)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Lemon Turmeric Chia Pudding (114847)

Revision Date: Aug 10, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 480 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Banana, Fresh, 3" Pieces (370)	EP	1/4 ea	5 ea	10 ea
	Soy Milk, Plain (8230)	AP	1/2 cup, 1 tbsp, 1-3/4 tsp	3 qt, 3 cup	1 gal, 3 qt, 2 cup
	Turmeric (7421)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Lemon Juice, Fresh (3539)	EP	1 tbsp, 1-3/4 tsp	2-1/2 cup	1 qt, 1 cup
	Lemon Zest (3775)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Chia Seeds (69682)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
	Coconut Milk (101081)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
2	Sunflower Seeds, Unsalted, Roasted (4169)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a blender, puree banana, soy milk, coconut milk, turmeric, lemon juice, and salt. Puree until smooth. Transfer to a large stainless steel bowl. Whisk in chia and lemon zest.Whisk until fully incorporated. Transfer to Cambro. Hold cold at or below 41 degrees F for 4 hours or overnight.
2	Each portion should be topped with 1 TBS Sunflower Seeds. Close container with a flat lid with no slot. Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Lime Gelatin (113363.1)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Whipped Topping, On Top (7655)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lime Gelatin Mix (2955)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Matcha Chia Pudding (114844)

Revision Date: Sep 11, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 480 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Chia Seeds (69682)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
	Soy Milk, Plain (8230)	AP	1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup
	Pure Vanilla Extract (2544)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Lemon Zest (3775)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Honey (3190)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Matcha Green Tea Powder (33925)	AP	1-3/4 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp
2	Fresh Pressed Blueberry Juice (103859)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl, combine all ingredients. Whisk together until fully incorporated. Transfer to a cambro and cover tightly. Hold cold at or below 41 degrees F for at least four hours or overnight.
2	Each portion should be topped with 1 Oz. Blueberries. Close container with a flat lid with no slot. Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Miso Butterscotch Pudding (114104)

Revision Date: Jul 24, 2018

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 999 mins
Minimum Batch:
Portion: 1 serving
Cook Time: 15 mins
Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Water (7641)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Dark Brown Sugar (7491)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Heavy Whipping Cream (1946)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Unsalted Butter, Solid (7943)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Pure Vanilla Extract (2544)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	White Miso Paste (12608)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Traditional Whole Milk Greek Yogurt (73776)	AP	2 tbsp, 1-1/2 tsp	3-3/4 cup, 2 tbsp, 1-1/2 tsp	1 qt, 3-3/4 cup, 1 tbsp
	Unflavored Plain Gelatin Mix (3019)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Fresh Blueberries (7799)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Fresh Blackberries (7800)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Fresh Raspberries (7811)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Procedure: 1. Put half the water in a small stainless steel bowl. Sprinkle powdered gelatin over the top of the water. Allow gelatin to set. 2. In a large heavy duty saucepan, bring the brown sugar and heavy cream to a simmer. Whisk in the Greek Yogurt, butter, vanilla, salt, and miso. Remove from heat and stir in gelatin. Combine everything with an immersion blender or regular blender. Strain through a fine mesh strainer. Pour into a stainless steel container and flash chill in ice bath to 80 degrees. Cover and chill overnight. ***Whisk Pudding to smooth consistency before serving. Garnish each portion with 2 – 3 of each berries. Hold at or below 41 degrees F.

Recipe Notes:

Preparation time includes time for the gelatin to set overnight.

Day (s) In Menu:

Every Day Day 1

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CulinArt Orange Gelatin (113363)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:
Portion: 1 serving
Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Orange Gelatin Mix (2954)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Pina Colada Chia Pudding (109728)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 300 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Water, Coconut, Zico, 11.2 oz, PC (75511)		1/3 cup, 2 tsp	2 qt, 1-1/3 cup, 1 tbsp	1 gal, 2-3/4 cup
	Pineapple, Fresh, Chopped (6995)	EP	1/3 cup, 2 tsp	2 qt, 1-1/3 cup, 1 tbsp	1 gal, 2-3/4 cup
	Chia Seeds (69682)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Sweetened Coconut, Shredded (1840)	AP	2-1/4 tsp	1 cup, 2 tbsp, 2-1/4 tsp	2-1/3 cup, 1/2 tsp
	Pitted Dates, Chopped (2142)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sweetened Coconut, Shredded, Toasted (1842)	AP	1/8 oz	3-1/4 oz	6-1/4 oz
	Coconut Milk (101081)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Chop dates finely. Combine with pineapple, shredded coconut, coconut milk, coconut water, and chia seeds. Stir well to combine and allow to sit, covered, in the refrigerator for at least 5 hours. Test for consistency to ensure that chia seeds have absorbed enough of the liquid so that the texture of the pudding is thick and gelatinous. Garnish with toasted coconut and serve. Serve Immediately. Hold at or below 40 degrees F.

Recipe Notes:

Pudding must be refrigerated for at least 5 hours prior to serving.

Day (s) In Menu:

Every Day Day 1

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CulinArt Raspberry Gelatin (113363.4)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:
Maximum Production:

Portion: 1 serving
(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Whipped Topping, On Top (7655)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Raspberry Gelatin Mix (3042)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Rice Pudding (112936.6)

Revision Date: Jan 15, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Rice Pudding, Canned, RTU (7095)	AP	8 oz	12 lb, 8 oz	25 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Portion prepared rice pudding in each cup. Top with whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Strawberry Gelatin (113359)

Revision Date: Feb 6, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Strawberry Gelatin Mix (3046)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sugar Free Cherry Gelatin (113363.5)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Diet Cherry Gelatin Dry Mix (2950) Sugar	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Free Whipped Topping, On Top (7656)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sugar Free Lemon Gelatin (113363.7)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Diet Lemon Gelatin Mix (2951) Sugar Free	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whipped Topping, On Top (7656)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sugar Free Lime Gelatin (113363.8)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Diet Lime Gelatin Mix (2949)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sugar Free Whipped Topping, On Top (7656)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sugar Free Orange Gelatin (113363.6)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:
Maximum Production:

Portion: 1 serving
(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Diet Orange Gelatin Dry Mix (95720)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sugar Free Whipped Topping, On Top (7656)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sugar Free Raspberry Gelatin (113363.9)

Revision Date: Feb 7, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:
Maximum Production:

Portion: 1 serving
(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cold Water (7643)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Sugar Free Whipped Topping, On Top (7656)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Diet Raspberry Gelatin Dry Mix (2950)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into plastic cups. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Vanilla Pudding (112936.3)

Revision Date: Jan 15, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Vanilla Pudding, Canned, RTU (7097)	AP	8 oz	12 lb, 8 oz	25 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Portion prepared vanilla pudding in each cup. Top with whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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