Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Fruit Cups	114325.4	886721868729	Fresh Blueberry Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.9	194306031094	Fresh Cantaloupe Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.5	886721868736	Fresh Honeydew Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.11	194306011966	Fresh Mango Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.12	194306002384	Fresh Orange Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.6	886721868743	Fresh Pineapple Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.8	886721868835	Fresh Red and Green Grape Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.3	886721868880	Fresh Strawberry Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.7	886721868903	Fresh Watermelon Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.2	886721868699	Grape, Strawberry, Blueberry, Honeydew & Cantaloupe Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325	886721868972	Pineapple, Papaya, Mango, Kiwi & Orange Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly
Fruit Cups	114325.1	886721868958	Strawberry, Blueberry, Blackberry & Raspberry Fruit Cup	EW, VG	$0.00	TS12CCR	Butterfly

CulinArt Fresh Blueberry Fruit Cup (114325.4)

Revision Date: Jul 30, 2018

Category: Fruit

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	Fresh Blueberries (7799)	EP	6 oz	9 lb, 8 oz	18 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash blueberries. Place the fruit in a plastic container. 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 Fresh Honeydew Fruit Cup (114325.5)

Revision Date: Jul 30, 2018

Category: Fruit

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	Melon, Honeydew, Cubed (3219)	EP	8 oz	12 lb, 8 oz	25 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash honeydew. Remove skin from honeydew. Cut into cubes. Place the fruit in a plastic container. 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 Fresh Pineapple Fruit Cup (114325.6)

Revision Date: Jul 30, 2018

Category: Fruit

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	Pineapple, Fresh, Cubed (6996)	EP	8 oz	12 lb, 8 oz	25 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash pineapple. Remove skin from pineapple. Cut into cubes. Place the fruit in a plastic container. 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 Fresh Red and Green Grape Fruit Cup (114325.8)

Revision Date: Jul 30, 2018

Category: Fruit

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	Green Seedless Grapes, Fresh (3118)	EP	4-1/2 oz	7 lb	14 lb
	Red Grapes, Fresh (3117)	EP	4-1/2 oz	7 lb	14 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash grapes. Remove grapes from vine. Place the fruit in a plastic container. 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 Fresh Strawberry Fruit Cup (114325.3)

Revision Date: Jul 30, 2018

Category: Fruit

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	Strawberries, Fresh, Capped, Whole (7481)	EP	7 oz	11 lb	22 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash and cap the strawberries. Place the fruit in a plastic container. 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 Fresh Watermelon Fruit Cup (114325.7)

Revision Date: Sep 17, 2018

Category: Fruit

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	Watermelon, Cubed, 1" (7653)	EP	8 oz	12 lb, 8 oz	25 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash watermelon. Cut watermelon into cubes. Place the fruit in a plastic container. 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 Grapes, Strawberries, Blueberries, Honeydew & Cantaloupe Fruit Cup (Assorted Fruit Cup) (114325.2)

Revision Date: Feb 27, 2019

Category: Fruit

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	Cantaloupe, Cubed (1221)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Melon, Honeydew, Cubed (3219)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Fresh Blueberries (7799)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Grapes, Fresh (3117)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Green Seedless Grapes, Fresh (3118)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Strawberries, Fresh, Capped, Whole (7481)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash all fruit. Cap the strawberries. Cube the cantaloupe and honeydew. Remove grapes from vine. Place the fruit in a plastic container. 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 Pineapple, Papaya, Mango, Kiwi & Orange Fruit Cup (Tropical Fruit Cup) (114325)

Revision Date: Feb 7, 2019

Category: Fruit

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	Papaya, Fresh (96600)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Mango, Fresh, Peeled, Diced (3748)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Kiwi Fruit, Diced (56962)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Peeled Orange, Fresh, Sections (4283)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pineapple, Fresh, Diced (8222)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash all fruit. Dice the papaya, pineapple, kiwi and mango. Remove skin from orange. Cut into sections. Place the cut fruit in a plastic container. 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 Strawberry, Blueberry, Blackberry & Raspberry Fruit Cup (Mixed Berry Fruit Cup) (114325.1)

Revision Date: Feb 7, 2019

Category: Fruit

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	Fresh Blueberries (7799)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Fresh Blackberries (7800)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Fresh Raspberries (7811)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Strawberries, Fresh, Capped, Whole (7481)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash all fruit. Cap the strawberries. Place the fruit in a plastic container. 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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