Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Overnight Oats	114084	886721845256	Almond Joy Overnight Oats	VG	$0.00	TS12CCR	Butterfly
Overnight Oats	114105	886721845096	Banana Nut Overnight Oats	VG	$0.00	TS12CCR	Butterfly
Overnight Oats	113980	886721833321	Blueberry Lemon Overnight Oats	EW, V	$0.00	TS12CCR	Butterfly
Overnight Oats	114106	886721844020	Carrot Cake Overnight Oats	VG	$0.00	TS12CCR	Butterfly
Overnight Oats	114067	886721845843	Chocolate Strawberry Overnight Oats	V	$0.00	TS12CCR	Butterfly
Overnight Oats	114065	886721846000	Cold Brew Overnight Oats	V	$0.00	TS12CCR	Butterfly
Overnight Oats	114055	886721846727	Earl Grey Overnight Oats	V	$0.00	TS12CCR	Butterfly
Overnight Oats	114060	886721846635	Honey, Brown Sugar & Cinnamon Overnight Oats	V	$0.00	TS12CCR	Butterfly
Overnight Oats	114071	886721845836	Peanut Butter and Jelly Overnight Oats	VG	$0.00	TS12CCR	Butterfly
Overnight Oats	114073	886721845515	Pumpkin Pie Overnight Oats	V	$0.00	TS12CCR	Butterfly

CulinArt Almond Joy Overnight Oats (114084)

Revision Date: Nov 05, 2018

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Banana, Fresh, Pureed	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Baking Cocoa	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Almond Milk, Unsweetened	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
2	Almonds, Chopped	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Sweetened Coconut, Shredded	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 oats, almond milk, cocoa powder, and banana for overnight oats. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Chopped Almonds and 1 TBS Shredded Coconut. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Banana Nut Overnight Oats (114105)

Revision Date: Jul 23, 2018

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Banana, Fresh, Pureed	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Almond Milk, Unsweetened	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Ground Cinnamon	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Banana, Fresh, Sliced	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
2	Walnut Halves & Pieces, Chopped	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 oatmeal, sliced banana, almond milk, banana puree, and cinnamon for overnight oats. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Chopped Wallnuts. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Blueberry Lemon Overnight Oats (113980)

Revision Date: Jan 08, 2019

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Almond Milk, Unsweetened	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Traditional Whole Milk Greek Yogurt	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lemon Zest	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lemon Juice, Fresh	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
2	Fresh Blueberries	EP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup

Step	Method
1	Prepare Oats 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 for overnight oats. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Portion and Package Oats Using a 12oz Indulge Quick Pik container, portion 1 cup of oats into each container. Each portion should be topped with 2 TBS Fresh Blueberries. Close container with a flat lid with no slot. Label and date item at a three day shelf life. Hold cold at or below 40 degrees F for service.

Blueberry Lemon Oats

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CulinArt Carrot Cake Overnight Oats (114106)

Revision Date: Jul 23, 2018

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrot Juice	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Golden Raisins	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Pure Vanilla Extract	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Cinnamon	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Carrots, Shredded	AP	1/4 cup, 1-1/4 tsp	1 qt, 2-3/4 cup, 3 tbsp	3 qt, 1-3/4 cup, 1 tbsp
2	Walnut Halves & Pieces, Chopped	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Sweetened Coconut, Shredded	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 oats, carrot juice, raisins, carrots, vanilla, and cinnamon overnight oats. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Shredded Coconut and 1 TB Chopped Walnuts. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Chocolate Strawberry Overnight Oats (114067)

Revision Date: Nov 04, 2019

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Soy Milk, Plain	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Chia Seeds	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Baking Cocoa	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Honey	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/4 tsp
2	Strawberries, Fresh, Diced	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 oats with soy milk, chia, cocoa powder, and honey. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Fresh Strawberries. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Cold Brew Overnight Oats (114065)

Revision Date: Jul 17, 2019

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	HC Coffee (1319)		1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
2	Pure Vanilla Extract	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Whole Milk, Gallon	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Chia Seeds	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
3	Milk Chocolate Chips	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Brew Coffee Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Brew coffee according to recipe/manufacturer's instructions. Chill at or below 41 degrees F for service.
2	Prepare Oatmeal In a large stainless steel bowl, combine oatmeal, coffee, milk, chia, and vanilla. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
3	Finish Oatmeal Each portion should be topped with 1 TBS Chocolate Chips. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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HC Coffee (1319)

Revision Date: Jul 31, 2021

Sub Recipe For			
CulinArt Cold Brew Overnight Oats (114065)	**1 Servings** 1/2 cup	**25 Servings** 3 qt, 1/2 cup	**50 Servings** 1 gal, 2 qt, 1 cup

Minimum Batch: 1

Portion: 3/4 cup

Maximum Production:

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Ground Coffee	AP	1/8 oz	3-1/4 oz	6-1/4 oz
	Water	AP	2/3 cup, 1 tbsp, 3/4 tsp	3 qt, 2/3 cup	1 gal, 2 qt, 1-1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Brew coffee according to manufacturer's directions.
2	Portion 6 ounces of coffee in each cup. Hold warm for service.

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CulinArt Earl Grey Overnight Oats (Big Ben Overnight Oats) (114055)

Revision Date: Feb 07, 2019

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Earl Grey Tea Bag, Ind	AP	1/4 ea	8-1/4 ea	16-3/4 ea
	Boiling Water	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
2	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Whole Milk, Gallon	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Chia Seeds	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Honey	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
3	Oats 'n Honey Granola	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Pumpkin Seeds, Hulled	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Brew Tea Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Brew tea and let steep for 10 to 15 minutes. Discard tea bags and chill tea at or below 41 degrees F. Hold cold for service.
2	Prepare Oatmeal In a large stainless steel bowl, combine oats with brewed tea, milk, chia, and honey. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
3	Finish Preperation Each portion should be topped with 1 TBS of Pumpkin Seeds and 1 TBS of Granola. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Honey, Brown Sugar & Cinnamon Overnight Oats (Traditional Overnight Oats) (114060)

Revision Date: Feb 07, 2019

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Whole Milk, Gallon	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Honey	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/4 tsp
	Pure Vanilla Extract	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Dark Brown Sugar	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Ground Cinnamon	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Chia Seeds	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
2	Strawberries, Fresh, Diced	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Fresh Pressed Blueberry Juice	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 for overnight oats, except fresh fruit. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Fresh Blueberries and 1 TBS Fresh Strawberries. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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CulinArt Peanut Butter and Jelly Overnight Oats (114071)

Revision Date: Nov 05, 2018

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Almond Milk, Unsweetened	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Chia Seeds	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Grape Jelly	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Creamy Peanut Butter	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
2	Dry Roasted, Salted Peanuts	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Prepare Oatmeal 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 oats with almond milk, chia, peanut butter, and jelly. Leave jelly slightly chunky. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1/2 oz. Crushed Peanuts. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service Portion Size: 1 Cup

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CulinArt Pumpkin Pie Overnight Oats (114073)

Revision Date: Jul 23, 2018

Minimum Batch:

Portion: 1 cup

Maximum Production:

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quick Oatmeal Cereal, Dry	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Pumpkin, Canned	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Skim Milk	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Honey	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Ground Cinnamon	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
2	Walnut Halves & Pieces, Chopped	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Prepare Oatmeal 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 oats with milk, honey, pumpkin puree, and cinnamon. Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.
2	Finish Oatmeal Each portion should be topped with 1 TBS Chopped Walnuts. Close container with a flat lid with no slot. Label and date item at a two day shelf life. Hold cold at or below 40 degrees F for service. Portion Size: 1 Cup

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