| Station | Recipe Number | Barcode | Short Name | Icon | Price | Packaging Manufacturer Number | Label Type |
|---|---|---|---|---|---|---|---|
| Smoothies and Fresh Juices | 102895 | 886721556251 | Antioxidant Smoothie: Grapes, Banana, Blueberries, Almond Milk | EW, VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102897 | 886721213253 | Berry Blend Smoothie: Raspberries, Strawberries, Spinach, Dates, | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102899 | 886721258964 | Choco Nut Smoothie: Peanut Butter, Banana, Cocoa, Almond Milk | EW, VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 114893.3 | 886721929390 | Fresh Apple Juice | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 114893.4 | 886721929437 | Fresh Carrot Juice | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 114893.2 | 886721929444 | Fresh Cranberry Juice | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 114893 | 886721929482 | Fresh Orange Juice | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 114893.1 | 886721929505 | Fresh Pink Grapefruit Juice | VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102901 | 886721291848 | Grapefruit Greens Smoothie: Romaine, Cucumbers, Lime Juice, Cila | EW, VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102903 | 886721294528 | Green Machine Smoothie: Banana, Mango, Kale, Dates, Cinnamon, Al | EW, VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102907 | 886721261407 | Mango Mama Smoothie: Mango, Banana, Orange Juice, Greek Yogurt | EW, V | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Smoothies and Fresh Juices | 102905 | 886721260196 | Pina Colada Smoothie: Pineapple, Banana, Coconut | EW, VG | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |
| Smoothies and Fresh Juices | 102906 | 886721272892 | Strawberry Banana Smoothie: Strawberry, Banana, Greek Yogurt, Or | EW, V | $0.00 | TP12 - 12oz Clear Cup 122906, No slot clear flat lid 1014663 | Butterfly |

# *CulinArt Antioxidant Smoothie: Grapes, Banana, Blueberries, Almond Milk (Antioxidant Blast Smoothie) (102895)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 oz**

**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, Halved (11234) | EP | 1/2 cup | 3 qt, 1/2 cup | 1 gal, 2 qt, 1 cup |
| | Banana, Fresh, Sliced (374) | EP | 1/2 ea | 12-1/2 ea | 25 ea |
| | Fresh Blueberries (7799) | EP | 1/4 cup | 1 qt, 2-1/4 cup | 3 qt, 1/2 cup |
| | Lemon Juice, Fresh (3539) | AP | 1 oz | 1 lb, 9 oz | 3 lb, 2 oz |
| | Almond Milk, Unsweetened (68320) | AP | 1/2 cup | 3 qt, 1/2 cup | 1 gal, 2 qt, 1 cup |
| | Ice Cubes (3296) | 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.<br><br>Pour liquid into blender first and blend on high until combined well. Pour smoothie into plastic cup. Cover and label. Serve immediately. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Berry Blend Smoothie: Raspberries, Strawberries, Spinach, Dates, Soy Milk (102897)*

Revision Date: Feb 27, 2019

Category: Breakfast

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 19 Servings | 38 Servings |
|---|---|---|---|---|---|
| **1** | Raspberry Pieces, Frozen (23935) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |
| | Whole Strawberries, IQF (7485) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |
| | Spinach, Baby (8061) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |
| | Whole Pitted Dates (65653) | EP | 2 oz | 2 lb, 6 oz | 4 lb, 12 oz |
| | Soy Milk, Plain (8230) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |
| | Ice Cubes (3296) | AP | 1/4 cup | 1 qt, 3/4 cup | 2 qt, 1-1/2 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Place ingredients in a blender and blend on high until combined well. Pour into plastic cup. Cover and label. Serve immediately. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Choco Nut Smoothie: Peanut Butter, Banana, Cocoa, Almond Milk (102899)*

Revision Date: Feb 27, 2019

Category: Breakfast

Production Area: Cold Prep
Source: CulinArt-Quik Pik

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 oz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Creamy Peanut Butter (4398) | AP | 1 tbsp, 1-1/2 tsp | 2-1/3 cup, 1/2 tsp | 1 qt, 2/3 cup |
| | Banana, Fresh, Sliced (374) | EP | 3/4 ea | 18-3/4 ea | 37-1/2 ea |
| | Baking Cocoa (1832) | AP | 1 tbsp, 1-1/2 tsp | 2-1/3 cup, 1/2 tsp | 1 qt, 2/3 cup |
| | Almond Milk, Unsweetened (68320) | AP | 3/4 cup | 1 gal, 2-3/4 cup | 2 gal, 1 qt, 1-1/2 cup |
| | Ice Cubes (3296) | 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.<br><br>Pour liquid into blender first and blend on high until combined well. Pour into plastic cup. Place cover and label on. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Fresh Apple Juice (114893.3)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Apple Juice, 100% (3434) | AP | 1-1/2 cup | 2 gal, 1 qt, 1-1/2 cup | 4 gal, 2 qt, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.<br>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Fresh Carrot Juice (114893.4)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| | Carrot Juice (8683) | AP | 1-1/2 cup | 2 gal, 1 qt, 1-1/2 cup | 4 gal, 2 qt, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.<br><br>Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Fresh Cranberry Juice (114893.2)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Cranberry Juice, 100% (76960) | AP | 1-1/2 cup | 2 gal, 1 qt, 1-1/2 cup | 4 gal, 2 qt, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.<br>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Fresh Orange Juice (114893)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Orange Juice, 100% (3585) | AP | 1-1/2 cup | 2 gal, 1 qt, 1-1/2 cup | 4 gal, 2 qt, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.<br>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Fresh Pink Grapefruit Juice (114893.1)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Grapefruit Juice, Canned (3521) | AP | 1-1/2 cup | 2 gal, 1 qt, 1-1/2 cup | 4 gal, 2 qt, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.<br>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

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# *CulinArt Grapefruit Greens Smoothie: Romaine, Cucumbers, Lime Juice, Cilantro, Celery, Pink Grapefruit (102901)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 oz (p)**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 25 Servings | 50 Servings |
|---|---|---|---|---|---|
| **1** | Lettuce, Romaine, Chopped (3760) | EP | 1/3 cup | 2 qt, 1/4 cup, 1 tbsp | 1 gal, 3/4 cup |
| | English Cucumbers, Cubed, 1/2" (56177) | EP | 1/4 ea | 4-1/4 ea | 8-1/4 ea |
| | Lime Juice, Fresh (3542) | AP | 1/4 ea | 4-1/4 ea | 8-1/4 ea |
| | Cilantro, Fresh, Chopped (1781) | EP | 1 tbsp, 2-1/4 tsp | 2-3/4 cup, 1-1/4 tsp | 1 qt, 1-1/2 cup, 1 tbsp |
| | Celery, Fresh (1353) | EP | 1/4 ea | 8-1/4 ea | 16-3/4 ea |
| | Water (7641) | AP | 1/3 cup | 2 qt, 1/4 cup, 1 tbsp | 1 gal, 3/4 cup |
| | Pink Grapefruit (96898) | EP | 1/4 ea | 4-1/4 ea | 8-1/4 ea |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br>Rough cut lettuce, cucumbers, cilantro, and grapefruit.<br>Pour liquid into blender then add chopped celery stalk, lettuce, cucumber, grapefruit, and cilantro.<br>Blend on high until combined well. Pour into plastic cup. Cover and label. Serve immediately. |

**Recipe Notes:**

**Day (s) In Menu:**

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# *CulinArt Green Machine Smoothie: Banana, Mango, Kale, Dates, Cinnamon, Almond Milk (102903)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 19 Servings | 38 Servings |
|---|---|---|---|---|---|
| **1** | Banana, Fresh, Sliced (374) | EP | 1 ea | 19 ea | 38 ea |
| | Mango, Fresh, Peeled, Diced (3748) | EP | 3/4 cup | 3 qt, 2-1/4 cup | 1 gal, 3 qt, 1/2 cup |
| | Kale, Fresh, Chopped (3678) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |
| | Whole Pitted Dates (65653) | AP | 1 oz | 1 lb, 3 oz | 2 lb, 6 oz |
| | Almond Milk, Unsweetened (68320) | AP | 3/4 cup | 3 qt, 2-1/4 cup | 1 gal, 3 qt, 1/2 cup |
| | Ground Cinnamon (7359) | AP | 1/8 tsp | 2-1/2 tsp | 1 tbsp, 1-3/4 tsp |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour liquid into blender first and blend on high until combined well.<br>Pour smoothie into plastic cup. Cover and label. Serve immediately or hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

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# *CulinArt Mango Mama Smoothie: Mango, Banana, Orange Juice, Greek Yogurt (102907)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 floz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 19 Servings | 38 Servings |
|---|---|---|---|---|---|
| **1** | Orange Juice, 100% (3585) | AP | 1 cup | 1 gal, 3 cup | 2 gal, 1 qt, 2 cup |
| | Mango, Fresh, Peeled, Sliced (25505) | AP | 3/4 cup | 3 qt, 2-1/4 cup | 1 gal, 3 qt, 1/2 cup |
| | Banana, Fresh, Sliced (374) | EP | 1 ea | 19 ea | 38 ea |
| | Traditional Whole Milk Greek Yogurt (73776) | AP | 1/2 cup | 2 qt, 1-1/2 cup | 1 gal, 3 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br>Portion Frozen Mango and Frozen Banana<br>Pour liquid into blender first and add remaining ingredients. blend on high until combined well.<br>Pour smoothie into plastic up. Place cover and label on. Serve immediately or hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

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# *CulinArt Pina Colada Smoothie: Pineapple, Banana, Coconut (102905)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt-Quik Pik

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 oz**

**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 | 2/3 cup | 1 gal, 3/4 cup | 2 gal, 1-1/4 cup |
| | Banana, Fresh, Sliced (374) | EP | 1/2 ea | 12-1/2 ea | 25 ea |
| | Unsweetened Coconut Milk (85624) | AP | 1/4 cup | 1 qt, 2-1/4 cup | 3 qt, 1/2 cup |
| | Water, Coconut, Zico, 11.2 oz, PC (75511) | | 2 oz | 3 lb, 2 oz | 6 lb, 4 oz |
| | Unsweetened Coconut (51405) | AP | 1 tbsp | 1-1/2 cup, 1 tbsp | 3 cup, 2 tbsp |
| | Ice Cubes (3296) | 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.<br><br>Pour liquid into blender first and blend on high until combined well.<br>Pour smoothie into plastic up. Place cover and label on. Serve immediately or hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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# *CulinArt Strawberry Banana Smoothie: Strawberry, Banana, Greek Yogurt, Orange Juice (102906)*

Revision Date: Feb 27, 2019

Category: Accompany-Beverage Cold

Production Area: Cold Prep
Source: CulinArt-Quik Pik

**Prep Time: 5 mins**

**Minimum Batch:**

**Portion: 12 oz**

**Maximum Production:**

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

| Step | Ingredients | | 1 Servings | 20 Servings | 40 Servings |
|---|---|---|---|---|---|
| **1** | Orange Juice, 100% (3585) | AP | 1/2 cup | 2 qt, 2 cup | 1 gal, 1 qt |
| | Whole Strawberries, IQF (7485) | AP | 1/2 cup | 2 qt, 2 cup | 1 gal, 1 qt |
| | Banana, Fresh, Sliced (374) | EP | 1 ea | 20 ea | 40 ea |
| | Traditional Whole Milk Greek Yogurt (73776) | AP | 1/4 cup | 1 qt, 1 cup | 2 qt, 2 cup |

| Step | Method |
|---|---|
| 1 | Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.<br><br>Pour liquid into blender first and blend on high until combined well. Pour smoothie into plastic cup. Cover and label. Serve immediately or hold at or below 41 degrees F. |

**Recipe Notes:**

**Day (s) In Menu:**

Every Day Day 1

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