

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Basic Sandwiches	American Cheese Sandwich on Multigrain Bread	148041.2	Rectangle	\$0.00	V	886721278405
Basic Sandwiches	American Cheese Sandwich on Wheat Bread	148041.1	Rectangle	\$0.00	V	886721278368
Basic Sandwiches	American Cheese Sandwich on White Bread	148041	Rectangle	\$0.00	V	886721277439
Basic Sandwiches	Chicken Salad Sandwich on Multigrain Bread	111516.3	Rectangle	\$0.00		886721274551
Basic Sandwiches	Chicken Salad Sandwich on Wheat Bread	111516.2	Rectangle	\$0.00		886721273776
Basic Sandwiches	Chicken Salad Sandwich on White Bread	111516.1	Rectangle	\$0.00		886721273721
Basic Sandwiches	Chicken Salad Sandwich on Whole Wheat	125626	Rectangle	\$0.00		194306950159
Basic Sandwiches	Classic Tuna Salad on Multigrain Bread	111519.5	Rectangle	\$0.00		886721275442
Basic Sandwiches	Classic Tuna Salad on Wheat Bread	111519.3	Rectangle	\$0.00		886721274766
Basic Sandwiches	Classic Tuna Salad on White Bread	111519.4	Rectangle	\$0.00		886721275138
Basic Sandwiches	Egg Salad Sandwich on Multigrain Bread	148035.3	Rectangle	\$0.00	V	886721273561
Basic Sandwiches	Egg Salad Sandwich on Wheat Bread	148035.1	Rectangle	\$0.00	V	886721273394
Basic Sandwiches	Egg Salad Sandwich on White Bread	148035	Rectangle	\$0.00	V	886721265368
Basic Sandwiches	Ham and American on Wheat Bread	113799.2	Rectangle	\$0.00		194306365458
Basic Sandwiches	Ham and American on White Bread	113798.5	Rectangle	\$0.00		194306365441
Basic Sandwiches	Ham and Cheddar on Wheat Bread	113799	Rectangle	\$0.00		886721817451
Basic Sandwiches	Ham and Cheddar on White Bread	113798	Rectangle	\$0.00		886721817512
Basic Sandwiches	Ham and Provolone on Wheat Bread	113799.3	Rectangle	\$0.00		886721086673
Basic Sandwiches	Ham and Provolone on White Bread	113798.6	Rectangle	\$0.00		886721088660
Basic Sandwiches	Ham and Swiss on Wheat Bread	113796	Rectangle	\$0.00		886721817529
Basic Sandwiches	Ham and Swiss on White Bread	113794	Rectangle	\$0.00		886721817413
Basic Sandwiches	Ham on White Bread	113787.12	Rectangle	\$0.00		194306570630
Basic Sandwiches	Ham on Whole Wheat Bread	113787.11	Rectangle	\$0.00		194306570623
Basic Sandwiches	Peanut Butter and Jelly on Wheat Bread	124603.1	Rectangle	\$0.00	V	194306157282
Basic Sandwiches	Peanut Butter and Jelly on White Bread	124603	Rectangle	\$0.00	VG	194306157268
Basic Sandwiches	Roast Beef* and American on Wheat Bread	113788.1	Rectangle	\$0.00		194306365427
Basic Sandwiches	Roast Beef* and American on White Bread	113788.2	Rectangle	\$0.00		194306365434
Basic Sandwiches	Roast Beef* and Cheddar on Wheat Bread	113788.21	Rectangle	\$0.00		886721857532
Basic Sandwiches	Roast Beef* and Provolone on Wheat Bread	113788.14	Rectangle	\$0.00		886721100225
Basic Sandwiches	Roast Beef* and Provolone on White Bread	113788.18	Rectangle	\$0.00		886721100409
Basic Sandwiches	Roast Beef* and Swiss on Wheat Bread	113788.7	Rectangle	\$0.00		886721858133
Basic Sandwiches	Roast Beef* and Swiss on White Bread	113788.6	Rectangle	\$0.00		886721858188
Basic Sandwiches	SunButter and Jelly on Wheat Bread	124603.4	Rectangle	\$0.00	V	194306365465
Basic Sandwiches	SunButter and Jelly on White Bread	124603.5	Rectangle	\$0.00	V	194306365472
Basic Sandwiches	Tuna Salad Sandwich on Wheat Bread	125027	Rectangle	\$0.00		194306947135
Basic Sandwiches	Turkey and American on Wheat Bread	113788.16	Rectangle	\$0.00		194306365403
Basic Sandwiches	Turkey and American on White Bread	113788.17	Rectangle	\$0.00		194306365410
Basic Sandwiches	Turkey and Cheddar on Wheat Bread	113788	Rectangle	\$0.00		886721614296
Basic Sandwiches	Turkey and Cheddar on White Bread	113788.13	Rectangle	\$0.00		886721818410
Basic Sandwiches	Turkey and Provolone on Wheat Bread	113788.12	Rectangle	\$0.00		886721063872
Basic Sandwiches	Turkey and Provolone on White Bread	113788.22	Rectangle	\$0.00		886721101765
Basic Sandwiches	Turkey and Swiss on Wheat Bread	113787	Rectangle	\$0.00		886721817390
Basic Sandwiches	Turkey and Swiss on White Bread	113787.1	Rectangle	\$0.00		886721817383
Basic Sandwiches	Turkey on White Bread	113787.9	Rectangle	\$0.00		194306570616



**CulinArt American Cheese Sandwich on Multigrain Bread (148041.2)**

Revision Date: Mar 01, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	11	4.5	40	13	0	810	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, American, Sliced, .6 oz	AP	24 slice	48 slice	96 slice
	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sandwich</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich.            Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt American Cheese Sandwich on Wheat Bread  
 (148041.1)**

Revision Date: Mar 01, 2024

**Portion: 1 serving(s)**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	11	4.5	40	13	0	810	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, American, Sliced, .6 oz	AP	24 slice	48 slice	96 slice
	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sandwich</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich.            Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt American Cheese Sandwich on White Bread  
(148041)**

Revision Date: Apr 01, 2024

**Portion: 1 serving(s)**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
340	10	4	45	12	2	1050	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, American, Sliced, .6 oz	AP	24 slice	48 slice	96 slice
	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place lettuce and 2 slices of cheese on half of bread slices. Place 2nd bread slice over cheese, to make sandwich. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Chicken Salad Sandwich on Multigrain Bread  
(111516.3)**

Revision Date: May 15, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	10	1.5	37	20	0	520	2+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	 CulinArt Classic Chicken Salad (107587)		2 lb, 4 oz	4 lb, 8 oz	9 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Chicken Salad on Brioche</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

 **CulinArt Classic Chicken Salad (107587)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chicken Salad Sandwich on Multigrain Bread (111516.3)	<b>12 Servings</b> 2 lb, 4 oz	<b>24 Servings</b> 4 lb, 8 oz	<b>48 Servings</b> 9 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		9 Servings	17 Servings	34 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	1 lb, 14 oz	3 lb, 9 oz	7 lb
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/4 ea	3/4 ea
	Chicken Broth, RTS	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
	Thyme, Fresh	EP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
2	Celery, Fresh, Diced	EP	3 oz	5-1/2 oz	11-1/2 oz
	Boiling Water	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
3	Kosher Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Mayonnaise	AP	3-3/4 oz	7-1/8 oz	14 oz

Step	Method
1	<p><u>Poach Chicken:</u> 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. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F.</p> <p>*Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.</p>
2	<p><u>Blanch Celery</u> Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.</p>
3	<p><u>Assemble Salad</u> When chicken is chilled, dice into chunks approximately 3/4 to 1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.</p>

**CulinArt Chicken Salad Sandwich on Wheat Bread  
 (111516.2)**

Revision Date: May 15, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	10	1.5	37	20	0	520	2+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	 CulinArt Classic Chicken Salad (107587)		2 lb, 4 oz	4 lb, 8 oz	9 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Chicken Salad on Brioche</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.            Prepare CulinArt Basic Chicken Salad according to recipe.            Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on.            For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

 **CulinArt Classic Chicken Salad (107587)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chicken Salad Sandwich on Wheat Bread (111516.2)	<b>12 Servings</b> 2 lb, 4 oz	<b>24 Servings</b> 4 lb, 8 oz	<b>48 Servings</b> 9 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		9 Servings	17 Servings	34 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	1 lb, 14 oz	3 lb, 9 oz	7 lb
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/4 ea	3/4 ea
	Chicken Broth, RTS	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
	Thyme, Fresh	EP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
2	Celery, Fresh, Diced	EP	3 oz	5-1/2 oz	11-1/2 oz
	Boiling Water	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
3	Kosher Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Mayonnaise	AP	3-3/4 oz	7-1/8 oz	14 oz

Step	Method
1	<p><u>Poach Chicken:</u> 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. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F.</p> <p>*Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.</p>
2	<p><u>Blanch Celery</u> Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.</p>
3	<p><u>Assemble Salad</u> When chicken is chilled, dice into chunks approximately 3/4 to 1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.</p>



**CulinArt Chicken Salad Sandwich on White Bread  
(111516.1)**


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
350	9	1	41	19	2	760	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	 CulinArt Classic Chicken Salad (107587)		2 lb, 4 oz	4 lb, 8 oz	9 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Chicken Salad on Brioche</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

 **CulinArt Classic Chicken Salad (107587)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chicken Salad Sandwich on White Bread (111516.1)	<b>12 Servings</b> 2 lb, 4 oz	<b>24 Servings</b> 4 lb, 8 oz	<b>48 Servings</b> 9 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		9 Servings	17 Servings	34 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	1 lb, 14 oz	3 lb, 9 oz	7 lb
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/4 ea	3/4 ea
	Chicken Broth, RTS	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
	Thyme, Fresh	EP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
2	Celery, Fresh, Diced	EP	3 oz	5-1/2 oz	11-1/2 oz
	Boiling Water	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
3	Kosher Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Mayonnaise	AP	3-3/4 oz	7-1/8 oz	14 oz

Step	Method
1	<p><u>Poach Chicken:</u>  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.  Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature.  When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F.</p> <p>*Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature.  Strain, chill and reserve stock for use in soups or sauces.</p>
2	<p><u>Blanch Celery</u>  Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.</p>
3	<p><u>Assemble Salad</u>  When chicken is chilled, dice into chunks approximately 3/4 to 1-inch squares.  Add diced celery and about 3/4 of the mayonnaise.  Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper.  Hold at or below 41 degrees F for service and storage.  Portion Size: 4 ounces.</p>

**CulinArt Chicken Salad Sandwich on Whole Wheat  
(125626)**


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	10	1.5	37	20	0	520	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Classic Chicken Salad (107587)		2 lb, 4 oz	4 lb, 8 oz	9 lb
2	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Chicken Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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.</p> <p>Prepare chicken salad according to recipe. Hold cold at or below 41 degrees F for service.</p>
2	<p><u>Assemble Sandwich</u> Assemble sandwich layered with leaf lettuce and 3 ounces of chicken salad. Close sandwich.</p> <p>Place sandwich in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Classic Chicken Salad (107587)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chicken Salad Sandwich on Whole Wheat (125626)	<b>12 Servings</b> 2 lb, 4 oz	<b>24 Servings</b> 4 lb, 8 oz	<b>48 Servings</b> 9 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		9 Servings	17 Servings	34 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Boneless, Skinless Chicken Breast, Random	EP	1 lb, 14 oz	3 lb, 9 oz	7 lb
	White Onions, Fresh, Rough Cut	EP	<1/4 ea	1/4 ea	3/4 ea
	Chicken Broth, RTS	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
	Thyme, Fresh	EP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
2	Celery, Fresh, Diced	EP	3 oz	5-1/2 oz	11-1/2 oz
	Boiling Water	AP	3 cup	1 qt, 1-2/3 cup	2 qt, 3-1/4 cup, 1 tbsp
3	Kosher Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	White Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Mayonnaise	AP	3-3/4 oz	7-1/8 oz	14 oz

Step	Method
1	<p><u>Poach Chicken:</u> 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. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F.</p> <p>*Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.</p>
2	<p><u>Blanch Celery</u> Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.</p>
3	<p><u>Assemble Salad</u> When chicken is chilled, dice into chunks approximately 3/4 to 1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.</p>

**CulinArt Classic Tuna Salad on Multigrain Bread  
(111519.5)**

Revision Date: May 15, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	23	4	37	25	less than 1 gram	750	2+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Classic Tuna Salad (30323.6)		3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.</p>

 **CulinArt Classic Tuna Salad (30323.6)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Classic Tuna Salad on Multigrain Bread (111519.5)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		12 Servings	23 Servings	46 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2 lb, 1 oz	3 lb, 15 oz	8 lb
	White Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-3/4 tsp
	Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Deluxe Mayonnaise, Kraft	AP	10-1/2 oz	1 lb, 4 oz	2 lb, 8 oz
	Celery, Fresh, Fine Chopped	AP	7-1/2 oz	14-1/2 oz	1 lb, 13 oz

Step	Method
1	<p><u>Prep and Store Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F.</p> <p>Portion Size: 4 ounces.</p>



**CulinArt Classic Tuna Salad on Wheat Bread (111519.3)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	23	4	37	25	less than 1 gram	750	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	CulinArt Classic Tuna Salad (30323.6)		3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.</p>



## CulinArt Classic Tuna Salad (30323.6)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Classic Tuna Salad on Wheat Bread (111519.3)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb
---	----------------------------	----------------------------	-----------------------------

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		12 Servings	23 Servings	46 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2 lb, 1 oz	3 lb, 15 oz	8 lb
	White Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	2-1/4 tsp	1 tbs, 1-1/4 tsp	2 tbs, 2-3/4 tsp
	Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Deluxe Mayonnaise, Kraft	AP	10-1/2 oz	1 lb, 4 oz	2 lb, 8 oz
	Celery, Fresh, Fine Chopped	AP	7-1/2 oz	14-1/2 oz	1 lb, 13 oz

Step	Method
1	<p><u>Prep and Store Tuna Salad</u>  Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.  Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F.</p> <p>Portion Size: 4 ounces.</p>




**CulinArt Classic Tuna Salad on White Bread (111519.4)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
490	22	3.5	42	24	3	990	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Classic Tuna Salad (30323.6)		3 lb	6 lb	12 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.</p>

 **CulinArt Classic Tuna Salad (30323.6)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Classic Tuna Salad on White Bread (111519.4)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		12 Servings	23 Servings	46 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2 lb, 1 oz	3 lb, 15 oz	8 lb
	White Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	2-1/4 tsp	1 tbs, 1-1/4 tsp	2 tbs, 2-3/4 tsp
	Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Deluxe Mayonnaise, Kraft	AP	10-1/2 oz	1 lb, 4 oz	2 lb, 8 oz
	Celery, Fresh, Fine Chopped	AP	7-1/2 oz	14-1/2 oz	1 lb, 13 oz

Step	Method
1	<p><u>Prep and Store Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F.</p> <p>Portion Size: 4 ounces.</p>

# CulinArt Egg Salad Sandwich on Multigrain Bread (148035.3)


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	28	6	37	19	0	680	3+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Classic Egg Salad (107812)		3 lb	6 lb	12 lb
2	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sub Recipe</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Egg Salad according to recipe</p>
2	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Classic Egg Salad (107812)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Egg Salad Sandwich on Multigrain Bread (148035.3)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		13 Servings	26 Servings	51 Servings
1	Egg, Hard Cooked, Peeled	AP	26 ea	52 ea	102 ea
	Deluxe Mayonnaise, Kraft	AP	8-1/2 oz	1 lb, 1-1/2 oz	2 lb, 2 oz
	Kosher Salt	AP	1-1/8 tsp	2-1/8 tsp	1 tbs, 1-1/4 tsp
	White Pepper	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp

Step	Method
1	<p><u>Prepare Egg Salad</u>  Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.  Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees.  Chopped the chilled eggs with an egg slicer into large chunks.  Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise.  Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper.  <b>DO NOT OVERMIX.</b> Cover and keep chilled below 40 degrees until needed.</p> <p>Portion Size: 4 oz</p>



# CulinArt Egg Salad Sandwich on Wheat Bread (148035.1)

Revision Date: May 15, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	28	6	37	19	0	680	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	CulinArt Classic Egg Salad (107812)		3 lb	6 lb	12 lb
2	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sub Recipe</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Egg Salad according to recipe</p>
2	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Classic Egg Salad (107812)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Egg Salad Sandwich on Wheat Bread (148035.1)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		13 Servings	26 Servings	51 Servings
1	Egg, Hard Cooked, Peeled	AP	26 ea	52 ea	102 ea
	Deluxe Mayonnaise, Kraft	AP	8-1/2 oz	1 lb, 1-1/2 oz	2 lb, 2 oz
	Kosher Salt	AP	1-1/8 tsp	2-1/8 tsp	1 tbs, 1-1/4 tsp
	White Pepper	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp

Step	Method
1	<p><u>Prepare Egg Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. <b>DO NOT OVERMIX.</b> Cover and keep chilled below 40 degrees until needed.</p> <p>Portion Size: 4 oz</p>


# CulinArt Egg Salad Sandwich on White Bread (148035)

Revision Date: May 15, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	27	6	42	18	2	920	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Classic Egg Salad (107812)		3 lb	6 lb	12 lb
2	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Lettuce, Individual Leaf	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Sub Recipe</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Egg Salad according to recipe</p>
2	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place one piece of bread on cutting board add 1 piece of lettuce, then 4 oz. of egg salad on top. Place sandwich in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Classic Egg Salad (107812)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Egg Salad Sandwich on White Bread (148035)	<b>12 Servings</b> 3 lb	<b>24 Servings</b> 6 lb	<b>48 Servings</b> 12 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		13 Servings	26 Servings	51 Servings
1	Egg, Hard Cooked, Peeled	AP	26 ea	52 ea	102 ea
	Deluxe Mayonnaise, Kraft	AP	8-1/2 oz	1 lb, 1-1/2 oz	2 lb, 2 oz
	Kosher Salt	AP	1-1/8 tsp	2-1/8 tsp	1 tbs, 1-1/4 tsp
	White Pepper	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp

Step	Method
1	<p><u>Prepare Egg Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. <b>DO NOT OVERMIX.</b> Cover and keep chilled below 40 degrees until needed.</p> <p>Portion Size: 4 oz</p>





**CulinArt Ham and American on Wheat Bread (113799.2)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	19	4	43	30	2	1570	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

# CulinArt Ham and American on White Bread (113798.5)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
490	18	3.5	48	29	4	1810	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Ham and Cheddar on Wheat Bread (113799)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	21	6	41	31	2	1340	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Ham and Cheddar on White Bread (113798)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	20	6	46	31	4	1580	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

## CulinArt Ham and Provolone on Wheat Bread (113799.3)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	19	6	41	32	2	1360	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Ham and Provolone on White Bread (113798.6)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
500	18	5	45	31	4	1600	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Ham and Swiss on Wheat Bread (113796)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	20	6	41	33	2	1210	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, ham, and swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

## CulinArt Ham and Swiss on White Bread (113794)

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	19	6	45	32	4	1450	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>1. Stack onto a slice of bread: Lettuce first, ham, and Swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



## CulinArt Ham on White Bread (113787.12)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	13	1	50	26	4	1330	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	White Bread, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack EVENLY onto a slice of bread the sliced ham, top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Ham on Whole Wheat Bread (113787.11)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
370	10	0.5	44	26	5	1350	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Wheat Bread, The Bread Guy Bakery, 1.6 oz	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u>            Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack EVENLY onto a slice of bread the sliced ham, top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Peanut Butter and Jelly on Wheat Bread  
(124603.1)**

Revision Date: Jun 13, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	21	3.5	77	16	8	500	32

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Grape Jelly	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Creamy Peanut Butter	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Whole Wheat Bread, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Separate slices of bread. Spread jelly on one slice. Spread peanut butter on the other slice. Close sandwich, place in plastic container and serve immediately or hold cold at or below 41 degrees F for service.</p>



**CulinArt Peanut Butter and Jelly on White Bread  
(124603)**

Revision Date: Jun 13, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	18	3.5	75	14	4	680	28

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 ea	48 ea	96 ea
	Grape Jelly	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Creamy Peanut Butter	AP	1-1/2 cup	3 cup	1 qt, 2 cup

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Separate slices of bread. Spread jelly on one slice. Spread peanut butter on the other slice. Close sandwich and serve immediately or hold cold at or below 41 degrees F for service.</p>



**CulinArt Peanut Butter and Nutella on Wheat Bread  
(124603.10)**

Revision Date: Jun 13, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
630	32	8	70	18	9	510	31

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Creamy Peanut Butter	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Whole Wheat Bread, Slice	AP	24 slice	48 slice	96 slice
	Nutella, Chocolate Hazelnut Spread	AP	1-1/2 cup	3 cup	1 qt, 2 cup

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Separate slices of bread. Spread Nutella on one slice. Spread peanut butter on the other slice. Close sandwich, place in plastic container and serve immediately or hold cold at or below 41 degrees F for service.</p>



**CulinArt Roast Beef and American Cheese on Wheat Bread (113788.14)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	13	5	39	31	0	1400	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Stack onto a slice of bread: lettuce first, Roast Beef, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and American on Wheat Bread  
(113788.18)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	13	5	39	31	0	1400	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and American on White Bread  
(113788.19)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
430	12	5	44	30	2	1640	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>





**CulinArt Roast Beef and Cheddar on Wheat Bread  
(113788.2)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	16	8	37	33	0	1180	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and Cheddar on White Bread  
(113788.1)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	14	7	42	32	2	1420	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Provolone on Wheat Bread  
(113788.20)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	14	7	37	33	0	1200	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Roast Beef and Provolone on White Bread  
(113788.21)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	12	7	41	33	2	1440	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and Swiss on Wheat Bread  
(113788.7)**

Revision Date: May 15, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
410	15	7	37	34	0	1050	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and Swiss cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Roast Beef and Swiss on White Bread  
(113788.6)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	14	7	41	33	2	1290	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Beef, Deli Roast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, Roast Beef, and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

# CulinArt SunButter and Jelly on Wheat Bread (124603.4)

Revision Date: Jul 09, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
500	19	3.5	72	14	2	410	27

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Grape Jelly	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Sunflower Seed Butter, SunButter	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Separate slices of bread. Spread jelly on one slice. Spread SunButter on the other slice. Close sandwich, place in plastic container and serve immediately or hold cold at or below 41 degrees F for service.</p>



**CulinArt SunButter and Jelly on White Bread (124603.5)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
530	18	3	76	13	4	650	28

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Grape Jelly	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Bread, White, Slice	AP	24 ea	48 ea	96 ea
	Sunflower Seed Butter, SunButter	AP	1-1/2 cup	3 cup	1 qt, 2 cup

Step	Method
1	<p><u>Prepare Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Separate slices of bread. Spread jelly on one slice. Spread SunButter on the other slice. Close sandwich and serve immediately or hold cold at or below 41 degrees F for service.</p>



# CulinArt Tuna Salad Sandwich on Wheat Bread (125027)

Revision Date: May 15, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
390	18	3	37	20	0	630	2+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Classic Tuna Salad (30323.6)		2 lb, 4 oz	4 lb, 8 oz	9 lb
2	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Prepare Tuna</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare tuna salad according to recipe. Hold cold at or below 41 degrees F for service.</p>
2	<p><u>Assemble Sandwich</u> Assemble sandwich layered with leaf lettuce and 3 ounces of tuna salad. Close sandwich.</p> <p>Place sandwich in container, label and hold at or below 41 degrees F.</p>

 **CulinArt Classic Tuna Salad (30323.6)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Tuna Salad Sandwich on Wheat Bread (125027)	<b>12 Servings</b> 2 lb, 4 oz	<b>24 Servings</b> 4 lb, 8 oz	<b>48 Servings</b> 9 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		9 Servings	18 Servings	35 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	1 lb, 9 oz	3 lb, 2 oz	6 lb
	White Pepper	AP	1/4 tsp	1/2 tsp	1-1/8 tsp
	Lemon Juice, Fresh	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1/2 tsp
	Salt	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Deluxe Mayonnaise, Kraft	AP	7-3/4 oz	1 lb	1 lb, 14-1/2 oz
	Celery, Fresh, Fine Chopped	AP	5-1/2 oz	11-1/2 oz	1 lb, 6 oz

Step	Method
1	<p><u>Prep and Store Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F.</p> <p>Portion Size: 4 ounces.</p>



**CulinArt Turkey and American on Wheat Bread  
(113788.16)**

Revision Date: May 15, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
390	14	5	43	26	less than 1 gram	1670	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>Stack onto a slice of bread: lettuce first, turkey and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and American on White Bread  
(113788.17)**

Revision Date: May 15, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
430	13	4.5	47	25	3	1910	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Cheese, American, Sliced, .6 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, turkey and American cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Cheddar on Wheat Bread  
(113788.11)**

Revision Date: May 15, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
410	16	7	41	28	less than 1 gram	1450	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>Stack onto a slice of bread: lettuce first, turkey and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Cheddar on White Bread (113788)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	15	7	45	27	3	1680	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, turkey and cheddar cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Turkey and Provolone on Wheat Bread  
(113788.12)**

Revision Date: May 15, 2024

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	14	7	40	28	less than 1 gram	1470	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Stack onto a slice of bread: lettuce first, turkey and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Provolone on White Bread  
(113788.22)**

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	13	6	45	28	3	1710	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, turkey and provolone cheese last. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>





**CulinArt Turkey and Swiss on Wheat Bread (113787)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
410	16	7	40	29	less than 1 gram	1310	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Whole Grain Bread, 1.41 oz, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, turkey and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey and Swiss on White Bread (113785)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
380	15	6	34	27	2	1290	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Bread, White, Slice	AP	24 slice	48 slice	96 slice
	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack onto a slice of bread: lettuce first, turkey, and Swiss cheese. Top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>

**CulinArt Turkey on White Bread (113787.10)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
360	8	2	50	22	3	1430	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	White Bread, Slice	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack EVENLY onto a slice of bread: sliced turkey and top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>



**CulinArt Turkey on Whole Wheat Bread (113787.9)**

Revision Date: May 15, 2024

**Portion: 1 sandwich** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	6	1.5	43	22	4	1450	less than 1 gram

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Whole Wheat Bread, The Bread Guy Bakery, 1.6 oz	AP	24 slice	48 slice	96 slice

Step	Method
1	<p><u>Assemble Sandwich</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>PROCEDURE:</p> <p>1. Stack EVENLY onto a slice of bread the sliced turkey, top with 2nd slice of bread. Place sandwich in container, label and hold at or below 41 degrees F.</p>