

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Overnight Oats	Banana Bread Overnight Oats	114105.4	Butterfly	\$0.00	VG	194306446317
Overnight Oats	Blueberry Lemon Overnight Oats	113980.2	Butterfly	\$0.00	V	194306449523
Overnight Oats	Chocolate Strawberry Overnight Oats	114067.1	Butterfly	\$0.00	V	194306445358
Overnight Oats	Pumpkin Pie Overnight Oats Topped with Pumpkin Seeds	114073.2	Butterfly	\$0.00	V	194306446140
Overnight Oats	Sunbutter and Jelly Overnight Oats	114071.2	Butterfly	\$0.00	VG	194306445754



**CulinArt Banana Bread Overnight Oats (8 oz cup)
(114105.4)**

Revision Date: Jul 14, 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)
420	7	1	76	15	10	100	20

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Banana, Fresh, Pureed	EP	1 qt, 1/2 cup	2 qt, 1 cup	1 gal, 2 cup
	Quick Oatmeal Cereal, Dry	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Ground Cinnamon	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Banana, Fresh, Sliced	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt

Step	Method
1	<p><u>Prepare Oatmeal</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>In a large stainless steel bowl, combine oatmeal, sliced banana, oat milk, banana puree, and cinnamon for overnight oats.</p> <p>Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.</p>
2	<p><u>Finish Oatmeal</u> Spoon 1 1/2 Cups of the oats into 8 oz. plastic cup with a tear strip. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>

**CulinArt Blueberry Lemon Overnight Oats (8 oz cup)
(113980.2)**

Revision Date: Jul 14, 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)
370	9	2	60	15	8	115	13

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Quick Oatmeal Cereal, Dry	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Lemon Juice, Fresh	EP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup
	Fresh Lemon, Zested	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Traditional Whole Milk Greek Yogurt	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
2	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Oats</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>In a large stainless steel bowl, combine all ingredients for overnight oats. EXCEPT Blueberries</p> <p>Transfer to storage container, cover and hold cold at or below 40 degrees F for at least 8 hours.</p>
2	<p><u>Portion and Package Oats</u> Spoon 1 1/2 Cups of the oats into 8 oz. plastic cup with a tear strip. Top each with 1 oz. of blueberries. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



Blueberry Lemon Oats



**CulinArt Chocolate Strawberry Overnight Oats (8 oz)
(114067.1)**

Revision Date: Jul 14, 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)
470	14	2	71	18	16	100	15+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Quick Oatmeal Cereal, Dry	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Chia Seeds	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup
	Baking Cocoa	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Honey	AP	1/4 cup	1/2 cup	1 cup
2	Strawberries, Fresh, Diced	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Oatmeal</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>In a large stainless steel bowl, combine oats with soy milk, chia, cocoa powder, and honey.</p> <p>Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.</p>
2	<p><u>Finish Oatmeal</u> Spoon 1 1/2 Cups of the oats into 8 oz. plastic cup with a tear strip. Top each with 1 oz. of strawberries. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>

**CulinArt Pumpkin Pie Overnight Oats (8oz cup)
 (114073.2)**

Revision Date: Jul 14, 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)
390	10	1.5	62	16	9	100	14

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Quick Oatmeal Cereal, Dry	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Pumpkin, Canned	AP	2-1/4 cup	1 qt, 1/2 cup	2 qt, 1 cup
	Honey	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Ground Cinnamon	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
2	Pumpkin Seeds, Hulled	AP	1/4 cup	1/2 cup	1 cup

Step	Method
1	<p><u>Prepare Oatmeal</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>In a large stainless steel bowl, combine oats with milk, honey, pumpkin puree, and cinnamon.</p> <p>Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.</p>
2	<p><u>Finish Oatmeal</u> Spoon 1 1/2 Cups of the oats into 8 oz. plastic cup with a tear strip. Top each with 1 tsp. of pumpkin seeds. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>

**CulinArt Sunbutter and Jelly Overnight Oats (8 oz cup)
(114071.2)**

Revision Date: Aug 09, 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)
680	29	4.5	85	23	14	200	29+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Quick Oatmeal Cereal, Dry	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Chia Seeds	AP	1/2 cup, 1 tbsp	1 cup, 2 tbsp	2-1/4 cup
	Grape Jelly	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup
	Sunflower Seed Butter, SunButter	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
2	Sunflower Seeds, Unsalted, Roasted	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/2 cup

Step	Method
1	<p><u>Prepare Oatmeal</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>In a large stainless steel bowl, combine oats with soy milk, chia, sunbutter, and jelly. Leave jelly slightly chunky.</p> <p>Transfer to Cambro container and hold cold at or below 40 degrees F for at least 8 hours.</p>
2	<p><u>Finish Oatmeal</u> Spoon 1 1/2 Cups of the oats into 8 oz. plastic cup with a tear strip. Top each with 1 tsp. of pumpkin seeds. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>