

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Parfaits	Blueberry and Granola Parfait (9oz)	113364	Butterfly	\$0.00	V	886721763451
Parfaits	Mixed Berry and Greek Yogurt Parfait (10oz)	113367.3	Butterfly	\$0.00	V	886721829157
Parfaits	Mixed Berry and Strawberry Yogurt Parfait (10oz)	113367.2	Butterfly	\$0.00	V	886721829164
Parfaits	Mixed Berry and Vanilla Yogurt Parfait (10oz)	113367.1	Butterfly	\$0.00	V	886721826101
Parfaits	Mixed Berry Granola Parfait (10oz)	113367	Butterfly	\$0.00	V	886721763468
Parfaits	Strawberry and Granola Parfait (9oz)	113360	Butterfly	\$0.00	V	886721763390



CulinArt Blueberry and Granola Parfait (113364)

Revision Date: May 15, 2024

Portion: 9 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
190	4.5	1.5	31	9	2	170	17

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Blueberries	EP	1 lb, 8 oz	3 lb	6 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt
	Low Fat Organic Plain Yogurt	AP	4 lb, 8 oz	9 lb	18 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.



**CulinArt Mixed Berry and Greek Yogurt Parfait
 (113367.3)**

Revision Date: May 15, 2024

Portion: 10 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	14	6	38	10	5	190	22

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Strawberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Raspberries	EP	12 oz	1 lb, 8 oz	3 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt
	Traditional Whole Milk Greek Yogurt	AP	4 lb, 8 oz	9 lb	18 lb
	Fresh Blackberries	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>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>To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.</p>



**CulinArt Mixed Berry and Strawberry Yogurt Parfait
(113367.2)**

Revision Date: May 31, 2024

Portion: 10 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	4.5	1	56	8	4	150	34

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Strawberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Raspberries	EP	12 oz	1 lb, 8 oz	3 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt
	Low Fat Strawberry Yogurt	AP	4 lb, 8 oz	9 lb	18 lb

Step	Method
1	<p>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>To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.</p>



**CulinArt Mixed Berry and Vanilla Yogurt Parfait
(113367.1)**

Revision Date: May 15, 2024

Portion: 10 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
270	4.5	1	53	7	4	140	31

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Strawberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Raspberries	EP	12 oz	1 lb, 8 oz	3 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt
	Vanilla Yogurt, Low Fat	AP	4 lb, 8 oz	9 lb	18 lb

Step	Method
1	<p>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>To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.</p>



CulinArt Mixed Berry Granola Parfait (113367)

Revision Date: May 15, 2024

Portion: 10 oz portion **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
200	5	1.5	33	9	4	170	17

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Strawberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb
	Fresh Raspberries	EP	12 oz	1 lb, 8 oz	3 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt
	Low Fat Organic Plain Yogurt	AP	4 lb, 8 oz	9 lb	18 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.

CulinArt Strawberry and Granola Parfait (113360)

Revision Date: May 15, 2024

Portion: 9 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	4.5	1.5	27	9	2	170	15

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Low Fat Organic Plain Yogurt	AP	4 lb, 8 oz	9 lb	18 lb
	Strawberries, Quartered	EP	1 lb, 8 oz	3 lb	6 lb
	Oats 'n Honey Granola	AP	3 cup	1 qt, 2 cup	3 qt

Step	Method
1	<p><u>Prepare Yogurt</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>To assemble parfaits: In the bottom of the plastic cup, spoon the yogurt in neatly. Top with fruit. Place granola in the insert. Place cover on insert then place the granola topper onto the cup of yogurt. Place cover and label on. Hold at or below 41 degrees F.</p>