

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Puddings and Gelatins	Banana Chia Pudding with Pumpkin Seeds	114845	Butterfly	\$0.00	V	886721934400
Puddings and Gelatins	Cherry Gelatin	113363.11	Butterfly	\$0.00		194306444252
Puddings and Gelatins	Chocolate Chia Pudding	114846	Butterfly	\$0.00	V	886721934394
Puddings and Gelatins	Chocolate Pudding	112936.2	Butterfly	\$0.00	V	886721743583
Puddings and Gelatins	Lemon Gelatin	113363.13	Butterfly	\$0.00		194306453902
Puddings and Gelatins	Lime Gelatin	113363.14	Butterfly	\$0.00		194306453711
Puddings and Gelatins	Matcha Chia Pudding	114844	Butterfly	\$0.00	V	886721934417
Puddings and Gelatins	Miso Butterscotch Pudding	114104	Butterfly	\$0.00		886721854425
Puddings and Gelatins	Orange Gelatin	113363.12	Butterfly	\$0.00		194306492871
Puddings and Gelatins	Oreo Pudding Parfait	112936.9	Butterfly	\$0.00	V	194306152256
Puddings and Gelatins	Raspberry Gelatin	113363.15	Butterfly	\$0.00		194306449820
Puddings and Gelatins	Rice Pudding	112936.8	Butterfly	\$0.00	V	886721745341
Puddings and Gelatins	Strawberry Gelatin	113359.2	Butterfly	\$0.00		194306453315
Puddings and Gelatins	Vanilla Pudding	112936.5	Butterfly	\$0.00	V	886721743644



**CulinArt Banana Chia Pudding with Pumpkin Seeds
(114845)**

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
330	16	2	36	13	13	200	14+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Banana, Fresh, 3" Pieces	EP	3 ea	6 ea	12 ea
	Chia Seeds	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Soy Milk, Plain	AP	1 qt, 3-1/2 cup	3 qt, 3 cup	1 gal, 3 qt, 2 cup
	Honey	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	1 tbsp
2	Pumpkin Seeds, Hulled	AP	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp

Step	Method
1	<p>Blend and Combine Ingredients 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 blender, puree banana, honey, salt, and milk until smooth.</p> <p>Transfer banana milk to a large stainless steel bowl. Add chia and whisk together until fully incorporated.</p>
2	<p>Each portion should be topped with 1 TBS Pumpkin Seeds. Close container with a flat lid with no slot.</p> <p>Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service.</p> <p>Portion Size: 1 Cup</p>



CulinArt Cherry Gelatin (8oz cup) (113363.11)

Revision Date: Jul 25, 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)
130	2.5	1	24	2	0	115	23

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Whipped Topping, Reddi Whip	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz
	Cherry Gelatin Mix	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. clear plastic cup with tear strip. Place in refrigerator to cool and set Top with whipped topping. Label and date according to Quik Pik manager's guide. Hold at or below 41 degrees F. Shelf Life - 2 Days. .</p>

CulinArt Chocolate Chia Pudding (114846)

Revision Date: Jun 11, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	24	5	57	17	20	140	26+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Banana, Fresh, 3" Pieces	EP	2-1/2 ea	4-3/4 ea	9-1/2 ea
	Chia Seeds	AP	2-1/3 cup, 1 tbsp, 1/4 tsp	1 qt, 3/4 cup, 1 tbsp	2 qt, 1-1/2 cup, 2 tbsp
	Soy Milk, Plain	AP	3 qt	1 gal, 2 qt	3 gal
	Honey	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Baking Cocoa	AP	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp
2	Milk Chocolate Chips	AP	3/4 cup	1-1/2 cup	3 cup

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>Using a blender or food processor, puree banana, honey, and milk until smooth.</p> <p>Transfer to a large stainless steel bowl. Whisk in cocoa powder and chia. Whisk until fully incorporated.</p> <p>Transfer to Cambro and hold cold at or below 41 degrees F for at least 4 hours or overnight.</p>
2	<p><u>Portion Pudding</u> Each portion should be topped with 1 TBS Chocolate Chips. Close container with a flat lid with no slot.</p> <p>Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service.</p> <p>Portion Size: 1 Cup</p>

CulinArt Chocolate Pudding - 12 oz cup (112936.2)

Revision Date: Jul 25, 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	13	3	63	2	2	460	44

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Chocolate Pudding, Canned, RTU	AP	7 lb, 8 oz	15 lb	30 lb
	Whipped Topping, Reddi Whip	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Pudding Cup</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>Portion 10 ounces of prepared chocolate pudding in each 12-ounce cup. Top with 1 ounce of whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.</p>



CulinArt Lemon Gelatin (8oz cup) (113363.13)

Revision Date: Jul 25, 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)
130	2.5	1	24	2	0	115	23

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Whipped Topping, Reddi Whip	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz
	Lemon Gelatin Mix	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. plastic cup with a tear strip. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



CulinArt Lime Gelatin (8oz cup) (113363.14)

Revision Date: Jul 25, 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)
120	5	2.5	16	less than 1 gram	0	60	15

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Whipped Topping, Reddi Whip	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Lime Gelatin Mix	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. plastic cup with a tear strip. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



CulinArt Matcha Chia Pudding (114844)

Revision Date: May 15, 2024

Minimum Batch:

Maximum Production:

Portion: 1 cup

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	19	2	43	16	19	135	16+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Chia Seeds	AP	2-1/3 cup, 1 tbsp, 1/4 tsp	1 qt, 3/4 cup, 1 tbsp	2 qt, 1-1/2 cup, 2 tbsp
	Soy Milk, Plain	AP	3 qt	1 gal, 2 qt	3 gal
	Pure Vanilla Extract	AP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Fresh Lemon, Zested	AP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Honey	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Matcha Green Tea Powder	AP	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp	1-3/4 cup, 2-1/2 tsp
2	Fresh Pressed Blueberry Juice	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Combine Ingredients for Pudding</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. Whisk together until fully incorporated.</p> <p>Transfer to a cambro and cover tightly. Hold cold at or below 41 degrees F for at least four hours or overnight.</p>
2	<p><u>Assemble Pudding</u> Each portion should be topped with 1 Oz. Blueberries. Close container with a flat lid with no slot.</p> <p>Place label on. Date item at a two day shelf life. Hold cold at or below 40 degrees F for service.</p> <p>Portion Size: 1 Cup</p>

CulinArt Miso Butterscotch Pudding (114104)

Revision Date: Jun 24, 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)
350	25	15	32	4	0	180	30

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Water	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Dark Brown Sugar	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Heavy Whipping Cream	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Unsalted Butter, Solid	AP	6 oz	12 oz	1 lb, 8 oz
	Pure Vanilla Extract	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	White Miso Paste	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Traditional Whole Milk Greek Yogurt	AP	1-3/4 cup, 2 tbsp	3-3/4 cup	1 qt, 3-1/2 cup
	Unflavored Plain Gelatin Mix	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Fresh Blueberries	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Fresh Blackberries	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Fresh Raspberries	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup

Step	Method
1	<p><u>Miso Butterscotch Pudding</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> <ol style="list-style-type: none"> Put half the water in a small stainless steel bowl. Sprinkle powdered gelatin over the top of the water. Allow gelatin to set. In a large heavy duty saucepan, bring the brown sugar and heavy cream to a simmer. Whisk in the Greek Yogurt, butter, vanilla, salt, and miso. Remove from heat and stir in gelatin. Combine everything with an immersion blender or regular blender. Strain through a fine mesh strainer. Pour into a stainless steel container and flash chill in ice bath to 80 degrees. Cover and chill overnight. <p>***Whisk Pudding to smooth consistency before serving. Garnish each portion with 2 – 3 of each berries. Hold at or below 41 degrees F.</p>

Recipe Notes:

Preparation time includes time for the gelatin to set overnight.



CulinArt Orange Gelatin (8oz cup) (113363.12)

Revision Date: Jul 25, 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)
130	2.5	1	24	2	0	115	23

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Orange Gelatin Mix	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Whipped Topping, Reddi Whip	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. plastic cup with a tear strip. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



CulinArt Oreo Pudding Parfait (Toll Brothers) (112936.9)

Revision Date: Jul 25, 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)
540	20	5	91	4	4	580	57

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Chocolate Pudding, Canned, RTU	AP	6 lb	12 lb	24 lb
	Whipped Topping, Reddi Whip	AP	6 oz	12 oz	1 lb, 8 oz
	Oreo Cookies, Bulk	AP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Pudding Cup</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. Crush Oreo cookies into crumbs. In a plastic cup, layer half pudding, half whip topping, half Oreo crumbs. Repeat layers with remaining product. Cover, label and refrigerate at or below 41 degrees F for service.</p>



CulinArt Raspberry Gelatin (8oz cup) (113363.15)

Revision Date: Jul 25, 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)
120	5	2.5	16	less than 1 gram	0	60	15

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Whipped Topping, Reddi Whip	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Raspberry Gelatin Mix	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. plastic cup with a tear strip. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



CulinArt Rice Pudding - 12 oz cup (112936.8)

Revision Date: Jul 25, 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	11	6	58	9	0	310	38

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Whipped Topping, Reddi Whip	AP	12 oz	1 lb, 8 oz	3 lb
	Rice Pudding, Bulk	AP	7 lb, 8 oz	15 lb	30 lb

Step	Method
1	<p><u>Prepare Pudding Cup</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>Portion 10 ounces of prepared rice pudding in each 12-ounce cup. Top with 1 ounce of whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.</p>



CulinArt Strawberry Gelatin (8oz cup) (113359.2)

Revision Date: Jul 25, 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)
130	2.5	1	24	2	0	115	23

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boiling Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Cold Water	AP	3-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup
	Strawberry Gelatin Mix	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Whipped Topping, Reddi Whip	AP	5-1/8 oz	10-1/2 oz	1 lb, 4-1/2 oz

Step	Method
1	<p><u>Prepare Gelatin</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare gelatin according to package instructions. Pour the liquid into 8 oz. plastic cup with a tear strip. Place in refrigerator to cool and set. Top each portion with Whipped Topping. Label and date according to quik pik instructions. Hold cold at 41 degrees for service. Shelf Life 2 Days.</p>



CulinArt Vanilla Pudding - 12 oz cup (112936.5)

Revision Date: Jul 25, 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	12	3	61	0	0	460	39

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Whipped Topping, Reddi Whip	AP	12 oz	1 lb, 8 oz	3 lb
	Vanilla Pudding, RTU	AP	7 lb, 8 oz	15 lb	30 lb

Step	Method
1	<p><u>Prepare Pudding Cup</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>Portion 10 ounces of prepared vanilla pudding in each 12-ounce cup. Top with 1 ounce of whipped topping. Cover, label and refrigerate at or below 41 degrees F for service.</p>