

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Smoothies and Fresh Juices	Antioxidant Smoothie: Grapes, Banana, Blueberries, Soy Milk	102895.5	Butterfly	\$0.00	EW, VG	194306461655
Smoothies and Fresh Juices	Berry Blend Smoothie: Raspberries, Strawberries, Spinach, Dates, Soy Milk	102897	Butterfly	\$0.00	EW, VG	886721213253
Smoothies and Fresh Juices	Fresh Apple Juice	114893.3	Butterfly	\$0.00	VG	886721929390
Smoothies and Fresh Juices	Fresh Carrot Juice	114893.4	Butterfly	\$0.00	VG	886721929437
Smoothies and Fresh Juices	Fresh Cranberry Juice	114893.2	Butterfly	\$0.00	VG	886721929444
Smoothies and Fresh Juices	Fresh Orange Juice	114893	Butterfly	\$0.00	VG	886721929482
Smoothies and Fresh Juices	Fresh Pink Grapefruit Juice	114893.1	Butterfly	\$0.00	VG	886721929505
Smoothies and Fresh Juices	Grapefruit Greens Smoothie: Romaine, Cucumbers, Lime Juice, Cilantro, Celery, Pink Grapefruit	102901	Butterfly	\$0.00	EW, VG	886721291848
Smoothies and Fresh Juices	Green Machine Smoothie: Banana, Mango, Kale, Dates, Cinnamon, Soy Milk	102903	Butterfly	\$0.00	EW, VG	886721294528
Smoothies and Fresh Juices	Mango Mama Smoothie: Mango, Banana, Orange Juice, Greek Yogurt	102907	Butterfly	\$0.00	V	886721261407
Smoothies and Fresh Juices	Strawberry Banana Smoothie: Strawberry, Banana, Greek Yogurt, Orange Juice	102906	Butterfly	\$0.00	EW, V	886721272892



**CulinArt Antioxidant Smoothie: Grapes, Banana, Blueberries, Soy Milk (Antioxidant Blast Smoothie) (102895.5)**

Revision Date: Jul 09, 2024

Portion: 16 floz

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
300	3.5	0.5	66	8	6	85	43

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Green Seedless Grapes, Halved	EP	2 qt	1 gal	2 gal
	Banana, Fresh, Sliced	EP	8 ea	16 ea	32 ea
	Fresh Blueberries	EP	1 qt	2 qt	1 gal
	Lemon Juice, Fresh	AP	1 lb	2 lb	4 lb
	Ice Cubes	AP	1 qt	2 qt	1 gal
	Soy Milk, Plain	AP	2 qt	1 gal	2 gal

Step	Method
1	<p><u>Make Smoothie</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Pour liquid into blender first and blend on high until combined well. Pour smoothie into plastic cup. Cover and label. Serve immediately.</p>



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

Revision Date: May 15, 2024

Portion: 16 floz

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
230	3	0	48	6	8	75	33

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Whole Strawberries, IQF	AP	3 cup	1 qt, 2 cup	3 qt
	Spinach, Baby	AP	3 cup	1 qt, 2 cup	3 qt
	Whole Pitted Dates	EP	12 oz	1 lb, 8 oz	3 lb
	Soy Milk, Plain	AP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Ice Cubes	AP	3 cup	1 qt, 2 cup	3 qt
	Red Raspberries, Frozen	AP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Unsweetened Blueberries, Frozen	AP	3 cup	1 qt, 2 cup	3 qt

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



### CulinArt Fresh Apple Juice (114893.3)

Revision Date: May 15, 2024

**Portion: 12 floz** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
170	0	0	42	0	less than 1 gram	15	36

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Apple Juice, 100%	AP	1 gal, 2 cup	2 gal, 1 qt	4 gal, 2 qt

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.  Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F.



**CulinArt Fresh Carrot Juice (114893.4)**

Revision Date: May 31, 2023

**Portion: 12 floz** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
140	0.5	0	33	3	3	230	14

Step	Ingredients	12 Servings	24 Servings	48 Servings	
	Carrot Juice	AP	1 gal, 2 cup	2 gal, 1 qt	4 gal, 2 qt

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



**CulinArt Fresh Cranberry Juice (114893.2)**

Revision Date: May 15, 2024

**Portion: 12 floz** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
170	0	0	46	1	0	10	46

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Cranberry Juice, 100% <span style="float: right;">AP</span>	1 gal, 2 cup	2 gal, 1 qt	4 gal, 2 qt

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.  Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F.



### CulinArt Fresh Orange Juice (114893)

Revision Date: May 15, 2024

**Portion: 12 floz** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	0.5	0	41	3	1	15	33

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Orange Juice, 100%	AP	1 gal, 2 cup	2 gal, 1 qt	4 gal, 2 qt

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.  Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F.



### CulinArt Fresh Pink Grapefruit Juice (114893.1)

Revision Date: May 15, 2024

**Portion: 12 floz** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
140	2.5	0	28	2	2	5	28

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Grapefruit Juice, Canned AP	1 gal, 2 cup	2 gal, 1 qt	4 gal, 2 qt

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.  Pour Fresh juice into plastic Quik Pik container. Cover and label. Hold at or below 41 degrees F.





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

Revision Date: Feb 05, 2024

Portion: 16 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)
70	0.5	0	15	3	5	200	8

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Lettuce, Romaine, Chopped	EP	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup	1 gal, 1 qt, 1-1/4 cup
	English Cucumbers, Diced, 1/2"	EP	2-3/4 ea	5-1/4 ea	10-3/4 ea
	Lime Juice, Fresh	AP	2-3/4 ea	5-1/4 ea	10-3/4 ea
	Cilantro, Fresh, Chopped	EP	1-3/4 cup, 1-1/4 tsp	3-1/2 cup, 2-3/4 tsp	1 qt, 3 cup, 2 tbsp
	Celery, Fresh	EP	5-1/4 ea	10-3/4 ea	21-1/4 ea
	Water	AP	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup	1 gal, 1 qt, 1-1/4 cup
	Pink Grapefruit	EP	2-3/4 ea	5-1/4 ea	10-3/4 ea

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



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

Revision Date: Jun 03, 2024

Banana, Mango, Kale, Dates, Cinnamon, Almond Milk

Portion: 16 floz

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	4.5	0.5	95	10	11	105	65

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Banana, Fresh, Sliced	EP	12 ea	24 ea	48 ea
	Kale, Fresh, Chopped	AP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Mango, Fresh, Peeled, Diced	EP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Ground Cinnamon	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Whole Pitted Dates	AP	12 oz	1 lb, 8 oz	3 lb
	Soy Milk, Plain	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt

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



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

Revision Date: May 15, 2024

Portion: 16 floz

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	8	4	95	10	7	95	67

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Orange Juice, 100%	AP	3 qt	1 gal, 2 qt	3 gal
	Mango Chunks, Frozen	AP	3 lb	6 lb	12 lb
	Banana, Fresh, Sliced	EP	12 ea	24 ea	48 ea
	Traditional Whole Milk Greek Yogurt	AP	1 qt, 2 cup	3 qt	1 gal, 2 qt

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



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

Revision Date: May 15, 2024

Portion: 16 ounce

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	5	3	61	7	5	65	39

Step	Ingredients		9 Servings	17 Servings	33 Servings
1	Orange Juice, 100%	AP	2 qt, 1 cup	1 gal, 1 cup	2 gal, 1 cup
	Whole Strawberries, IQF	AP	2 lb, 4 oz	4 lb, 4 oz	8 lb, 4 oz
	Banana, Fresh, Sliced	EP	9 ea	17 ea	33 ea
	Traditional Whole Milk Greek Yogurt	AP	1 qt, 1/2 cup	2 qt, 1/2 cup	1 gal, 1/2 cup

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