

<b>Station</b>	<b>Menu Item Name</b>	<b>Webtrition Number</b>	<b>Label Type</b>	<b>Price</b>	<b>Icon</b>	<b>Barcode</b>
Snack Cups	2 Hard Cooked Eggs over Baby Spinach	114196.1	Butterfly	\$0.00	EW, V	886721574606
Snack Cups	Carrot, Celery & Tomato Crudite with Hummus	114187.1	Butterfly	\$0.00	VG	886721574811
Snack Cups	Carrot, Celery & Tomato Crudite with Ranch Dressing	114187	Butterfly	\$0.00	V	886721833154
Snack Cups	Celery, Carrots, Sun Butter & Raisins	113406	Butterfly	\$0.00	EW, VG	886721765615
Snack Cups	Hummus and Pita Snack	113478	Butterfly	\$0.00	V	886721780687



**CulinArt 2 Hard Cooked Eggs over Baby Spinach  
(114196.1)**

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)
140	9	3	1	11	0	115	1

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Egg, Hard Cooked, Peeled	AP	24 ea	48 ea	96 ea
	Spinach, Baby	AP	3 cup	1 qt, 2 cup	3 qt

Step	Method
1	<p><u>Prepare Hard Cooked Eggs</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form: HFS# 003 Prepared Hot, Chilled for Cold Service</p> <p>Prepare Hard Cooked Eggs. Run cold water over eggs to cool. Remove the shell from eggs. Place 1/8 cup baby spinach on the bottom of each plastic container. Place 2 hard cooked eggs on the bed of baby spinach. Place cover and label on each container. Hold at or below 41 degrees F.</p>

**CulinArt Carrot, Celery & Tomato Crudite with Hummus  
(114187.1)**

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)
170	7	1	22	6	7	200	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Celery, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Tomatoes, Grape	EP	1 lb, 8 oz	3 lb	6 lb
	 CulinArt Hummus Spread (113474)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Vegetables</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Prepare CulinArt Hummus Spread according to recipe. Wash all produce. Batonnet cut the carrots and celery. Place 2 ounces of Hummus in a soufflé cup with lid. Place batonnet cut carrots, celery, and grape tomatoes in a plastic container with the Hummus cup. Place cover and label on container. Hold at or below 41 degrees F.</p>

 **CulinArt Hummus Spread (113474)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Carrot, Celery & Tomato Crudite with Hummus (114187.1)	<b>12 Servings</b> 1 lb, 8 oz	<b>24 Servings</b> 3 lb	<b>48 Servings</b> 6 lb

**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients	6 Servings	12 Servings	24 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed AP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Oil, Olive AP	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp
	Garlic Cloves, Roasted AP	1/4 oz	1/2 oz	1 oz
	Lemon Juice AP	1 oz	2 oz	3-3/4 oz
	Sesame Paste (Tahini) AP	1 oz	2 oz	3-3/4 oz
	Water AP	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp
	Ground Cumin AP	1/2 tsp	1 tsp	2 tsp
	Cayenne Pepper AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper AP	1/4 tsp	1/2 tsp	1 tsp

Step	Method
1	<p><u>Garbanzo Beans</u> HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine all ingredients in food processor. Adjust consistency with water if necessary. Hold at or below 41 degrees F.</p>



**CulinArt Carrot, Celery & Tomato Crudite with Ranch Dressing (114187)**

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)
300	29	4	11	1	3	450	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Celery, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Tomatoes, Grape	EP	1 lb, 8 oz	3 lb	6 lb
	Ranch Dressing	AP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Vegetables</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash all produce.</p> <p>Batonnet cut the carrots and celery.</p> <p>Place 2 ounces of Ranch Dressing in a soufflé cup with lid. Place batonnet cut carrots, celery, and grape tomatoes in a plastic container with the Ranch Dressing cup. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Celery, Carrots, Sun Butter & Raisins (113406)**

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)
430	30	5	31	14	7	300	20

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Celery Sticks, Fresh, 3"	EP	1 lb, 8 oz	3 lb	6 lb
	Raisins	AP	6 oz	12 oz	1 lb, 8 oz
	Carrots, Fresh, Sticks, 3"	EP	1 lb, 8 oz	3 lb	6 lb
	Sunflower Seed Butter, SunButter	AP	1 lb, 8 oz	3 lb	6 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. Place celery sticks, carrot sticks and raisins into container. Portion 2 ounces of SunButter spread in soufflé cup with lid. Insert soufflé cup inside container. Place cover and label on the container. Hold at or below 41 degrees F.

## CulinArt Hummus and Pita Snack (113478)


Revision Date: Jun 04, 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)
290	7	1	45	10	5	370	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Pita White Bread, 6"	AP	12 ea	24 ea	48 ea
	Ground Paprika	AP	1 tbsp	2 tbsp	1/4 cup
	Parsley Bunch, Fresh	EP	1/4 cup	1/2 cup	1 cup
	 CulinArt Hummus Spread (113474)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Hummus Snack</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> <ol style="list-style-type: none"> <li>1. Prepare hummus according to recipe, chill to below 40 degrees F.</li> <li>2. Cut pita into 5 wedges.</li> <li>3. To assemble: place pita chips in container. Portion Hummus into separate soufflé cup. Garnish hummus with a sprinkle of paprika and parsley. Place lid on soufflé cup. Place soufflé cup in the container with the pita chips.</li> <li>4. Close container with cover, place label on and hold at or below 41 degrees F. Use within 48 hours.</li> </ol>



## CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

**Sub Recipe For**

CulinArt Hummus and Pita Snack (113478)	<b>12 Servings</b> 1 lb, 8 oz	<b>24 Servings</b> 3 lb	<b>48 Servings</b> 6 lb
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**Minimum Batch:**

**Maximum Production:**

**Portion: 4 oz portion**

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Oil, Olive	AP	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp
	Garlic Cloves, Roasted	AP	1/4 oz	1/2 oz	1 oz
	Lemon Juice	AP	1 oz	2 oz	3-3/4 oz
	Sesame Paste (Tahini)	AP	1 oz	2 oz	3-3/4 oz
	Water	AP	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp
	Ground Cumin	AP	1/2 tsp	1 tsp	2 tsp
	Cayenne Pepper	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp

Step	Method
1	<p><u>Garbanzo Beans</u> HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine all ingredients in food processor. Adjust consistency with water if necessary. Hold at or below 41 degrees F.</p>