000137 - School Food Caesar Dressing:

HACCP Process: #1 No Cook

Number of Portions: 124 Size of Portions: OZ

004053 OIL,OLIVE,SALAD OR COOKING	24 FL OZ
002048 VINEGAR,CIDER	8 FL OZ
901080 DIJON MUSTARD-FRANCE	1/2 cup
016424 SOY SAU MADE FROM SOY&WHEAT (SHOYU)	6 FL. OZ.
011215 GARLIC,RAW	1/2 cup
001032 CHEESE,PARMESAN,GRATED	1 cup
902480 MAYONNAISE, REAL, WHOLE EGG	2 qts
009152 LEMON JUICE,RAW	6 FL OZ
002030 PEPPER	2 TSP (ground)

1. Combine all ingredients in appropriately sized cambro and emulsify with the immersion blender

CCP: Hold for cold service at 41° F or lower.

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

CCP: Refrigerate until served.

EQUIPMENT:

- 1-Cambro container, 12 qt
- 1-Lid for bucket
- 1-Immersion blender
- 1-Liquid measuring cups, quart or larger
- 1-Dry measuring cups, full set
- 1-Measuring spoons, full set
- 1- Rubber spatula

*Nutrients are based upon 1 Portion Size (OZ)

Calories	161	kcal	Cholesterol	6	mg	Protein	*0.43*	g	Calcium	14.35	mg	90.63%	Calories from Total Fat
Total Fat	16.25	g	Sodium	188	mg	Vitamin A	1.4	RE	Iron	0.19	mg	13.75%	Calories from Sat Fat
Sat Fat	2.47	g	Carbs	0.98	g	Vitamin A	7.3	IU	Water ¹	*54.43*	g	*0.00%*	Calories from Trans Fat
Trans Fat1	*0.00*	g	D. Fiber	0.04	g	Vitamin C	0.7	mg	Ash ¹	*0.41*	g	2.43%	Calories from Carbs
												1.08%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values