

# Orfalea Foundation- SFI

**000181 - School Food Cole Slaw Dressing :**

HACCP Process: #1 No Cook

Number of Portions: 9

Size of Portions: Cups

902480 MAYONNAISE, REAL, WHOLE EGG...	1 qt + 3 1/2 cups
002048 VINEGAR,CIDER.....	11 3/8 FL OZ
002007 CELERY SEED.....	1 Tbsp + 2 5/8 tsp
002030 PEPPER.....	1 Tbsp + 2 5/8 TSP (ground)
002047 SALT.....	1 7/8 tsp
019335 SUGARS,GRANULATED.....	9 1/2 ozs

Combine all ingredients and whisk together until smooth. .

Note: the sugar is a **weighed** amount, not volume

CCP: Hold at 40° F. or lower

CCP: Refrigerate until served.

**EQUIPMENT:**

**1-Large Bowl**

**1-Whisk**

**1-Pair of tongs or Gloves to mix**

**1-Liquid measuring cup, cup**

**1-Scale**

**1-Measuring spoons, full set**

\*Nutrients are based upon 1 Portion Size (Cups)

Calories	1606 kcal	Cholesterol	70 mg	Protein	*0.40* g	Calcium	106.42 mg	78.42%	Calories from Total Fat	
Total Fat	139.96 g	Sodium	1809 mg	Vitamin A	0.3 RE	Iron	2.92 mg	11.76%	Calories from Sat Fat	
Sat Fat	20.98 g	Carbs	41.32 g	Vitamin A	8.7 IU	Water <sup>1</sup>	*1008.0 g	*0.00%*	Calories from Trans Fat	
Trans Fat <sup>1</sup>	*0.00* g	D. Fiber	0.53 g	Vitamin C	0.2 mg	Ash <sup>1</sup>	*3.30* g	10.29%	Calories from Carbs	
									*0.10%*	Calories from Protein

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

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

**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.**