

Orfalea Foundation- SFI

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Recipe Sizing Report

Sep 13, 2013

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 ¹	*1008.0	g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00*	g	D. Fiber	0.53	g	Vitamin C	0.2	mg	Ash ¹	*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

¹ - 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.