

Kohl Wholesale

Recipe: 003120 Croissant wg w/ egg/cheese

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: BREAKFAST

Alternate Recipe Name: egg cheese croissant wg

Number of Portions: 1
Size of Portion: each

905295 CROISSANT, wg, 2.2z, Bakecrafters..... 905967 Egg Patty, round, 3.5"..... 069010 CHEESE, AMERICAN, SLICED, Bongards...	1 each 1 (1 patty) 1/2 OZ	Bake each item according to directions. Assemble each sandwich with 1 crossiant, 1 slice cheese (0.5z), and 1 egg patty. each sandwich = 1.25 m/ma, 2.25 grain CCP: Hot holding at 140 F or higher - document.
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*Nutrients are based upon 1 Portion Size (each)

Calories	267 kcal	Cholesterol	88.44 mg	Sugars	3.52 g	Calcium	171.73 mg	44.14%	Calories from Total Fat
Total Fat	13.07 g	Sodium	612.91 mg	Protein	10.57 g	Iron	*1.41* mg	18.65%	Calories from Saturated Fat
Saturated Fat	5.52 g	Carbohydrates	31.18 g	Vitamin A	*0.00* IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.01 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	46.79%	Calories from Carbohydrates
								15.86%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 1.250 oz				? - Milk
Grain..... 2.250 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
<u>Moisture & Fat Change</u>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

Production Specification

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I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905295	CROISSANT, wg, 2.2z, Bakecrafters			
I	905967	Egg Patty, round, 3.5"			
I	069010	CHEESE, AMERICAN, SLICED, Bongards			

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Kohl Wholesale

Recipe: 003116 Parfait strawberry w/cocoa puff

Recipe HACCP Process: #1 No Cook

Recipe Source: General Mills
 Recipe Group: BREAKFAST

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: each

905959 yogurt, parfaitpro, vanilla, LF, RS, GMILLS....	4 OZ	Assemble all ingredients in a cup or bowl starting with strawberries, yogurt, then top with cocoa puffs or serve bowlpack of cereal on the side.
051776 Strawberries, Sliced, Unsweetened, IQF.....	1 (0.5 cup)	
905961 Cocoa puffs RS, GMills.....	1 OZ	

*Nutrients are based upon 1 Portion Size (each)

Calories	218 kcal	Cholesterol	3.34 mg	Sugars	20.01 g	Calcium	*1186.23* mg	8.59%	Calories from Total Fat
Total Fat	2.08 g	Sodium	184.83 mg	Protein	5.89 g	Iron	*4.59* mg	1.37%	Calories from Saturated Fat
Saturated Fat	0.33 g	Carbohydrates	45.30 g	Vitamin A	*484.72* IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.89 g	Vitamin C	*4.54* mg	Ash ¹	*N/A* g	82.95%	Calories from Carbohydrates
								10.79%	Calories from Protein

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<u>Miscellaneous</u>		<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt.....	1.000 oz		Y - Milk	N - Egg	
Grain.....	1.000 oz		Y - Wheat	N - Peanut	
Fruit.....	0.500 cup			N - Tree Nut	
Vegetable.....	cup			N - Fish	
Milk.....	cup			N - Shellfish	
<u>Moisture & Fat Change</u>				N - Soy	
Moisture Change.....	0%			N - Sesame	
Fat Change.....	0%				
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905959	yogurt, parfaitpro, vanilla, LF, RS, GMILLS			

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I	051776	Strawberries, Sliced, Unsweetened, IQF			
I	905961	Cocoa puffs RS, GMills			

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Kohl Wholesale

Recipe: 003118 Protein Power Cups

Recipe HACCP Process: #1 No Cook

Recipe Source:
Recipe Group: BREAKFAST

Alternate Recipe Name:
Number of Portions: 16
Size of Portion: each

905959 yogurt, parfaitpro, vanilla, LF, RS, GMILLS.... 905963 applesauce, unsweetened, sunsource, #10.... 900284 OATS, QUICK, QUAKER..... 905964 sunflower butter, creamy w/salt.....	64 OZ 38 OZ 16 OZ 9 OZ	1. Place applesauce and sunflower seed butter in a large mixing bowl and evenly blend 2. Mix in yogurt and oats 3. Refrigerate overnight. Day of service portion 8 oz (about 2 each #8 scoops) into individual cups or bowl. 4. Serve immediately or keep refrigeration until ready to serve. Serve product within 72 hours Each serving = 1 m/ma, 1 grain, 1/2 cup fruit CCP: Hold for cold service at 41° F or lower.
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*Nutrients are based upon 1 Portion Size (each)

Calories	314 kcal	Cholesterol	3.34 mg	Sugars	*17.40* g	Calcium	161.03 mg	32.33%	Calories from Total Fat
Total Fat	11.26 g	Sodium	132.02 mg	Protein	11.03 g	Iron	1.97 mg	6.26%	Calories from Saturated Fat
Saturated Fat	2.18 g	Carbohydrates	44.47 g	Vitamin A	*106.73* IU	Water ¹	*0.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	4.38 g	Vitamin C	*0.00* mg	Ash ¹	*0.00* g	56.72%	Calories from Carbohydrates
								14.07%	Calories from Protein

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Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 1.000 oz				? - Milk
Grain..... 1.000 oz				? - Egg
Fruit..... 0.500 cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

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Recipe

May 19, 2025

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905959	yogurt, parfaitpro, vanilla, LF, RS, GMILLS			
I	905963	applesauce, unsweetened, sunsource, #10			
I	900284	OATS, QUICK, QUAKER			
I	905964	sunflower butter, creamy w/salt			

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Recipe

May 19, 2025

Recipe: 003119 Turkey Tot Hash

Recipe Source: u.s.d.a

Recipe Group: BREAKFAST

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name: turkey sausage hash

Number of Portions: 50

Size of Portion: each

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<p>005668 TURKEY,GROUND,85% LN,15% FAT,RAW..... 905965 potatoes,cnd,diced,drained..... 002020 GARLIC POWDER..... 002026 ONION POWDER, Kohl..... 799902 CUMIN,GROUND..... 905888 cayenne pepper..... 004582 OIL,CANOLA/OLIVE BLND-Crisco..... 002032 PEPPER,WHITE..... 905966 garlic, chopped in water..... 002047 SALT, TABLE..... 002038 SAGE,GROUND..... 905963 applesauce, unsweetened, sunsource, #10..... 905012 PEPPERS,SWT,GREEN,RAW..... 011917 PEPPERS,SWT,RED,FRZ,CHOPD,UNPREP....</p>	<p>3 LB + 8 OZ 2 #10 can 1 TSP 1 TSP 3 3/4 TSP 1 (1/2 tsp) 1/2 CUP + 2 TBSP 1 TSP, ground 2 (1/2 cup) 2/3 TSP 1 TSP 6 OZ 1 LB + 14 OZ 2 LB + 4 OZ</p>	<p>USDA STANDARDIZED RECIPE (USDA, 2025):</p> <p>Combine potatoes, 1/4 cup oil, garlic, 1/3 tsp salt, and pepper in a large bowl. Stir well. Set remaining oil aside for step 7. Set remaining salt aside for step 9. Set seasoned potatoes aside for step 2. Recommend to cook in batches of 25.</p> <p>Place 2 qt 3 cups (about 5 lb 2 1/2 oz) seasoned potatoes in a steam table pan (18" x 26" x 1") lightly coated with pan release spray. Spread evenly.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>Bake:</p> <p>Conventional oven: 375 °F for 15-20 minutes. Convection oven: 350 °F for 10-15 minutes.</p> <p>Critical Control Point: Heat to 140 °F or higher. Critical Control Point: Hold for hot service at 140 °F or higher.</p> <p>Set aside for step 11. Heat remaining oil in a medium stock pot. Add turkey. Cook uncovered over medium-high heat for 2-3 minutes, stirring occasionally. Add remaining salt, peppers, cayenne pepper, sage, red pepper flakes, coriander, garlic powder, onion powder, and applesauce. Cook uncovered over medium-high heat for 3-5 minutes, stirring occasionally. Set aside for step 11. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>Pour 1 qt (about 1lb 6 oz) turkey mixture over seasoned potatoes in steam table pan. Stir well. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Critical Control Point: Hold for hot service at 140 °F or higher.</p> <p>Portion with No. 6 scoop (2/3 cup).</p> <p>1 serving (No. 6 scoop or 2/3 cup) = 0.75 m/ma, 1/2 cup veg</p> <p>*NOTE: Per USDA Recipe Marketing Guide 25 Servings = Red bell peppers: 1 lb 6 1/2 oz; Green bell peppers: 10oz</p> <p>50 Servings: Red bell peppers: 2 lb 13 oz Green bell peppers: 1 lb 14 oz</p> <p>*** Kohl item number for both red and green sweet peppers listed under ingredients are whole peppers and recommend following the marketing guide provided when ordering.</p>
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Calories	142 kcal	Cholesterol	24.73 mg	Sugars	*1.70* g	Calcium	24.83 mg	43.58%	Calories from Total Fat
Total Fat	6.89 g	Sodium	151.04 mg	Protein	7.22 g	Iron	1.94 mg	8.28%	Calories from Saturated Fat
Saturated Fat	1.31 g	Carbohydrates	13.78 g	Vitamin A	*600.03* IU	Water ¹	*57.29* g	*0.43%*	Calories from Trans Fat
Trans Fat ²	*0.07* g	Dietary Fiber	2.85 g	Vitamin C	*25.71* mg	Ash ¹	*0.54* g	38.73%	Calories from Carbohydrates
								20.29%	Calories from Protein

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<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 0.750 oz				? - Milk
Grain..... oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 0.500 cup				? - Tree Nut
Milk..... cup				? - Fish
<u>Moisture & Fat Change</u>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	005668	TURKEY,GROUND,85% LN,15% FAT,RAW			
I	905965	potatoes,cnd,diced,drained			
I	002020	GARLIC POWDER			
I	002026	ONION POWDER, Kohl			
I	799902	CUMIN,GROUND			
I	905888	cayenne pepper			
I	004582	OIL,CANOLA/OLIVE BLND-Crisco			
I	002032	PEPPER,WHITE			
I	905966	garlic, chopped in water			
I	002047	SALT, TABLE			
I	002038	SAGE,GROUND			
I	905963	applesauce, unsweetened, sunsource, #10			
I	905012	PEPPERS,SWT,GREEN,RAW			
I	011917	PEPPERS,SWT,RED,FRZ,CHOPD,UNPREP			

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Recipe: 001801 RIB B-B-Q PATTY, wg bun

Recipe Source: KOHL # 001173
 Recipe Group: ENTREE

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: RIB B-B-Q SANDWICH

Number of Portions: 100
 Size of Portion: EACH

		001173 Q-T-F 52/3.1Z PORK RIB PTY BBQ BNLS CKD 20481-761CN 008982 BKCRFT 120/2Z BUN HAMBURGER SL W/G 3.75 472 <b style="color: red;">CCP: HACCP PROCESS # 2: COOK AND SAME DAY SERVE. <b style="color: red;">Cook to Correct Temperature. Serve at 140° F or above.
900374 PORK RIB PATTY, BBQ, BNLS, Q-T-F, 52/3.1Z... 903869 BUN, WG, 3.75", 2z, BKCRFT.....	100 PATTY 100 BUN	1. Assemble patties on a sheet pan. 2. Preheat oven to 350°F. 3. Heat patties for 12-15 minutes. 4. CCP: Heat to 140°F or higher for 15 seconds - document in the HACCP journal. 5. CCP: Hot holding at 140°F or higher - document in the HACCP journal. 6. 1 patty = 2 meat/meat alternate. YIELD: 1 case = 52 patties

*Nutrients are based upon 1 Portion Size (EACH)

Calories	340 kcal	Cholesterol	35.00 mg	Sugars	11.00 g	Calcium	147.00 mg	35.73%	Calories from Total Fat
Total Fat	13.50 g	Sodium	830.00 mg	Protein	18.00 g	Iron	2.36 mg	10.59%	Calories from Saturated Fat
Saturated Fat	4.00 g	Carbohydrates	37.00 g	Vitamin A	100.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	43.53%	Calories from Carbohydrates
								21.18%	Calories from Protein

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	2.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	900374	PORK RIB PATTY, BBQ, BNLS, Q-T-F, 52/3.1Z			
I	903869	BUN,WG, 3.75",2z,BKCRFT			

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Recipe: 001656 BEEF WITH BROCCOLI LO SODIUM

Recipe Source: KOHL RECIPE
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50.0000
 Size of Portion: 3/4 CUP

900133 KOHL- MEAT,BEEF,CUBE,HEALTHY ANSWER,HOLTEN... 900365 KOHL- VEG,BROCCOLI, FRZ,CUTS,Sunsource..... 900660 KOHL- MISC,BASE,BEEF,LS,MINORS, 6/16 OZ..... 075012 WATER,HOT..... 905868 soy sauce low sodium..... 020027 CORNSTARCH..... 019335 SUGARS,GRANULATED-Cargill..... 004582 OIL,CANOLA/OLIVE BLND-Crisco..... 011282 ONIONS,WHT,RAW..... 903853 CELERY,RAW..... 075015 GARLIC POWDER..... 002021 Ginger,ground-KOHL.....	8 LB 5 1/4 LB 2 OZ 2 QT 6 OZ 1 CUP 10 TBSP 4 TBSP 10 EACH,Small 6 stalk, med (7.5"-8") 1/2 TSP 1/4 TSP	1. Combine soy sauce, cornstarch, and sugar. Stir in beef stock (Note: if using beef base to make beef stock, follow manufacturer's directions. Generally, 1 oz. of base will make 1 1/4 qts. of stock). Set mixture aside. 2. Preheat large pan. Add oil. Add garlic, ginger, onions, celery, and broccoli. Stir fry for 2 minutes. 3. Add cooked and drained meat. Stir fry 1 minute more. Push mixture to sides of pan, leaving the center open. 4. Stir broth mixture. Add to center. Cook and stir until thickened and bubbly. Stir all ingredients together. Cover and cook 1 minute more. 5. Portion 3/4 cup (6 oz. ladle). Serve over rice. 3/4 cup serving of beef and vegetable mixture = 2 m/ma, 1/4 cup dark greek vegetable Note: Use fresh garlic and ginger whenever possible; sub garlic doves and raw ginger root as follows: garlic - 1 medium clove = 1/8 tsp garlic powder ginger - 1 tsp fresh ginger = 1/4 tsp ground ginger
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*Nutrients are based upon 1 Portion Size (3/4 CUP)

Calories	223 kcal	Cholesterol	51.59 mg	Sugars	*2.52* g	Calcium	28.21 mg	61.96%	Calories from Total Fat
Total Fat	15.34 g	Sodium	253.96 mg	Protein	14.41 g	Iron	1.39 mg	5.67%	Calories from Saturated Fat
Saturated Fat	1.40 g	Carbohydrates	8.42 g	Vitamin A	294.87 IU	Water ¹	*43.16* g	*0.02%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.20 g	Vitamin C	19.68 mg	Ash ¹	*0.08* g	15.12%	Calories from Carbohydrates
								25.86%	Calories from Protein

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.000 oz					? - Milk
Grain..... oz					? - Egg
Fruit..... cup					? - Peanut
Vegetable..... 0.250 cup					? - Tree Nut
Milk..... cup					? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change. 0%					? - Soy
Fat Change..... 0%					? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	900133	KOHL- MEAT,BEEF,CUBE,HEALTHY ANSWER,			
I	900365	KOHL- VEG,BROCCOLI, FRZ,CUTS,Sunsource			
I	900660	KOHL- MISC,BASE,BEEF,LS,MINORS, 6/16 OZ			
I	075012	WATER,HOT			
I	905868	soy sauce low sodium			
I	020027	CORNSTARCH			
I	019335	SUGARS,GRANULATED-Cargill			
I	004582	OIL,CANOLA/OLIVE BLND-Crisco			
I	011282	ONIONS,WHT,RAW			
I	903853	CELERY,RAW			
I	075015	GARLIC POWDER			
I	002021	Ginger,ground-KOHL			

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Recipe: 003187 BROCCOLI RICE CASSEROLE USDA

Recipe Source:
Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: 1/3 CUP

905839 RICE, LONG GRAIN, BROWN, DRY..... 011282 ONIONS,WHT,RAW..... 011092 BROCCOLI,FRZ,CHOPD,UNPREP..... 006043 SOUP,CRM OF MUSHROOM,CND,COND..... 001168 CHEESE,LOFAT,CHEDDAR OR COLBY, Bongard..... 001092 MILK,DRY,NONFAT,INST,W/ ADDED VIT A & VITAMIN... 002020 GARLIC POWDER..... 075025 PEPPER,BLACK.....	11 3/4 OZ 1 CUP, chopped 5 LB 1 LB + 9 OZ 1 LB + 10 OZ 3 CUP 1 1/2 TSP 1 TSP	Per Healthyschoolrecipes.com: Cook rice according to directions first, then: Combine broccoli, water, rice, diced onions, mushroom soup. Place in baking pan. Top with shredded cheddar cheese. Bake at 350 degrees 30 minutes or until liquid is absorbed. Cook rice according to directions (recipe needs 2#, 3z cooked rice) Combine rice, broccoli, undiluted soup, milk, cheese, onions, granulated garlic, pepper Pour 6 lb 3 oz (3 qt 2 cups) mixture into each steam table pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans . Bake: Conventional oven: 350° F for 30 minutes Convection oven: 300° F for 20 minutes Each 1/3 cup serving (No. 12 scoop) = 0.5 m/ma, 0.25 grain, 1/4 cup dark green veg CCP: Hold at 135° F or higher.
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*Nutrients are based upon 1 Portion Size (1/3 CUP)

Calories	89 kcal	Cholesterol	3.83 mg	Sugars	*3.01* g	Calcium	141.09 mg	21.57%	Calories from Total Fat
Total Fat	2.14 g	Sodium	260.57 mg	Protein	7.07 g	Iron	0.59 mg	8.62%	Calories from Saturated Fat
Saturated Fat	0.86 g	Carbohydrates	11.09 g	Vitamin A	597.30 IU	Water ¹	*65.82* g	*0.03%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.76 g	Vitamin C	26.06 mg	Ash ¹	*1.44* g	49.58%	Calories from Carbohydrates
								31.62%	Calories from Protein

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<u>Miscellaneous</u>		<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt.....	0.500 oz				? - Milk
Grain.....	0.250 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.250 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					
Moisture Change.	0%				? - Shellfish
Fat Change.....	0%				? - Soy
Type of Fat.....					? - Wheat
					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905839	RICE, LONG GRAIN, BROWN, DRY			
I	011282	ONIONS, WHT, RAW			
I	011092	BROCCOLI, FRZ, CHOPD, UNPREP			
I	006043	SOUP, CRM OF MUSHROOM, CND, COND			
I	001168	CHEESE, LOFAT, CHEDDAR OR COLBY, Bongar			
I	001092	MILK, DRY, NONFAT, INST, W/ ADDED VIT A & VI			
I	002020	GARLIC POWDER			
I	075025	PEPPER, BLACK			

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Kohl Wholesale

Recipe: 000549 RICE,BROWN,LONG,COOKED

Recipe Source: KOHL #35019
 Recipe Group: BREAD/ROLLS/STARCH

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: BROWN RICE

Number of Portions: 100
 Size of Portion: 1/2 CUP

905839 RICE, LONG GRAIN, BROWN, DRY.... 905942 broth, chix.....	7 LB + 4 OZ 1 (1 gallon) + 2 (1 quart)	<p>**NOTE: Attempting to cook more rice in a pan may cause the rice to be gummy and undercooked**</p> <ol style="list-style-type: none"> 1. Boil Broth. Add salt and/or other seasonings as desired. note addition of seasonings may alter nutrition information. 2. Place 1 qt ½ cup brown rice (1 lb 13 oz) in each steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 3. Pour boiling broth (1 qt 2 cups per steam table pan) over brownrice. Stir. Cover pans tightly. 4. Bake: Conventional oven: 350 °F for 40 minutes. Convection oven: 325 °F for 40 minutes. Steamer: 5 lb pressure for 25 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. 5. Remove cooked rice from oven and let stand covered for 5 minutes. Stir rice. Critical Control Point: Hold for hot service at 135 °F or higher for at least 15 seconds. 6. Portion with No. 8 scoop (½ cup). <p>1/2 cup cooked serving = 1.0 g/b CCP: Hold at 135° or higher.</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	123 kcal	Cholesterol	0.00 mg	Sugars	*0.00* g	Calcium	7.86 mg	7.03%	Calories from Total Fat
Total Fat	0.96 g	Sodium	136.48 mg	Protein	2.62 g	Iron	0.49 mg	1.42%	Calories from Saturated Fat
Saturated Fat	0.19 g	Carbohydrates	25.77 g	Vitamin A	0.00 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.14 g	Vitamin C	0.00 mg	Ash ¹	*N/A* g	83.52%	Calories from Carbohydrates
								8.51%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz				? - Milk
Grain.....	1.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905839	RICE, LONG GRAIN, BROWN, DRY			
I	905942	broth, chix			

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Kohl Wholesale

Recipe: 003129 Cheesy Italian Rice w/Meatball

Recipe Source: Healthy School
 Recipe Group: ENTREES

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name: Meatball italian w/rice

Number of Portions: 50
 Size of Portion: cup

905426 SAUCE, MARINARA, NUTR. ENHANCED REDGOLD... 904807 TOMATOES, CANNED, DICED..... 075080 WATER..... 905839 RICE, LONG GRAIN, BROWN, DRY..... 905976 Meatball, ckd, RSOD, 0.65z, JTM..... 905926 Cheese, Mozzarella, Shredded..... 001032 CHEESE,PARMESAN,GRATED, GRTLKE.....	2 1/4 CAN, #10 1 1/2 #10 CAN 1 1/2 QT 5 3/4 LB 4 1/8 LB 25 OZ 25 OZ	Source: Healthyschoolrecipes.com Preheat oven to 375°F Stir marinara sauce, tomatoes, water, and rice together and divide into (2) full sized 4-inch-deep hotel. Add meatballs to each pan and stir to combine. Cover the hotel pans with a lids. Bake for 60-75 minutes or until the rice is tender. During the final 5 minutes of cooking, removedish from oven, uncover, and sprinkle with mozzarella and Parmesan cheeses. Place lid back on and hold in warm, above 135°F, for service. serving size = 1 cup (2 meatballs per serving) CN: 2m/ma, 1 oz grain, 3/4 cup red/orange veg Note* 4 meatballes (2.6z) = 2 m/ma. Recipe includes 2 meatballs (1 m/ma) and 1oz total cheese (1 oz m/ma per Food Buying guide)
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*Nutrients are based upon 1 Portion Size (cup)

Calories	458 kcal	Cholesterol	37.37 mg	Sugars	*7.45* g	Calcium	312.79 mg	28.55%	Calories from Total Fat
Total Fat	14.54 g	Sodium	753.57 mg	Protein	20.60 g	Iron	*2.64* mg	11.86%	Calories from Saturated Fat
Saturated Fat	6.04 g	Carbohydrates	61.96 g	Vitamin A	*1211.57* IU	Water ¹	*31.60* g	0.84%	Calories from Trans Fat
Trans Fat ²	0.43 g	Dietary Fiber	5.19 g	Vitamin C	*15.04* mg	Ash ¹	*1.05* g	54.08%	Calories from Carbohydrates
								17.98%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	1.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.750 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					
Moisture Change.	0%				? - Shellfish
Fat Change.....	0%				? - Soy
Type of Fat.....					? - Wheat
					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905426	SAUCE, MARINARA, NUTR. ENHANCED REDG			
I	904807	TOMATOES, CANNED, DICED			
I	075080	WATER			
I	905839	RICE, LONG GRAIN, BROWN, DRY			
I	905976	Meatball, ckd, RSOD, 0.65z, JTM			
I	905926	Cheese, Mozzarella, Shredded			
I	001032	CHEESE, PARMESAN, GRATED, GRTLKE			

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Kohl Wholesale

Recipe: 003182 Chicken Horshoe 9-12

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: CHICKEN & TURKEY

Alternate Recipe Name:
Number of Portions: 1
Size of Portion: Each

906017 Chix, pulled, applewood smoked, El Rey..... 901186 JTM Reduced Fat Cheddar Cheese Sauce..... 905922 BREAD, WHOLE-WHEAT, WHT, SLCD, FLOWER...	3 OZ 1 (1 serving (1.9 oz)) 2 Each	Cook chicken and heat cheese according to manufacture's instructions. Assemble horshoe starting with bread slice (1 slc for grades k-8, or 2 slc for 9-12), then 3.01 oz chicken, and topped with 1.9 oz cheese sauce. Entree will provide 3 m/ma and 1 grain (k-8) or 2 grain (9-12) Note: 20 pounds net weight chicken per case (~320 oz or 106 servings) and 1 pouch cheese contains ~42 (1.9z) servings of 252 servings per case CCP: Hot holding at 140 F or higher - document.
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***Nutrients are based upon 1 Portion Size (Each)**

Calories	380 kcal	Cholesterol	85.72 mg	Sugars	11.01 g	Calcium	*187.00* mg	26.05%	Calories from Total Fat
Total Fat	11.01 g	Sodium	977.95 mg	Protein	27.05 g	Iron	2.88 mg	9.35%	Calories from Saturated Fat
Saturated Fat	3.95 g	Carbohydrates	38.01 g	Vitamin A	*0.00* IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	*2.00* g	Vitamin C	*0.00* mg	Ash ¹	*N/A* g	39.97%	Calories from Carbohydrates
								28.45%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	3.000 oz				? - Milk
Grain.....	2.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	906017	Chix, pulled, applewood smoked, El Rey			
I	901186	JTM Reduced Fat Cheddar Cheese Sauce			
I	905922	BREAD, WHOLE-WHEAT, WHT, SLCD, FLOWE			

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Kohl Wholesale

Recipe: 003134 Chix N Waffle potato bowl 9-12

Recipe Source: Kohl
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: chicken and waffle bites

Number of Portions: 1
 Size of Portion: bowl

905980 Waffle, maple, potato bites Simplot...	3 3/8 OZ	Prepare/bake potato waffle bites and chicken chunks per manufacture's instructions. Assemble entree starting with 4 chicken chunks topped with 3.36 oz potato waffle bites. serve with 1.4z syrup cup on side. Each serving of chicken chunks, potatoe waffle bites = 2 m/ma, 1 grain, 1/2 cup starchy vegetable
905981 Chicken chunks, brd, wg, GldCrk.....	8 OZ	
905982 syrup, maple, 1.4z cup.....	1 each	

*Nutrients are based upon 1 Portion Size (bowl)

Calories	660 kcal	Cholesterol	120.00 mg	Sugars	22.00 g	Calcium	38.00 mg	31.36%	Calories from Total Fat
Total Fat	23.00 g	Sodium	1100.00 mg	Protein	42.00 g	Iron	2.70 mg	4.77%	Calories from Saturated Fat
Saturated Fat	3.50 g	Carbohydrates	77.00 g	Vitamin A	*0.00* IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.00 g	Vitamin C	*0.00* mg	Ash ¹	*N/A* g	46.67%	Calories from Carbohydrates
								25.45%	Calories from Protein

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<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 4.000 oz				? - Milk
Grain..... 2.000 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 0.500 cup				? - Tree Nut
Milk..... cup				? - Fish
<u>Moisture & Fat Change</u>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
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Kohl Wholesale

I	905980	Waffle, maple, potato bites Simplot			
I	905981	Chicken chunks, brd, wg, GldCrk			
I	905982	syrup, maple, 1.4z cup			

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Kohl Wholesale

Recipe: 003197 CHICKEN WRAP Preview

Recipe Source: KOHL
 Recipe Group: SANDWICHES

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name: grilled chicken wrap

Number of Portions: 96
 Size of Portion: 1 EACH

905986 Chix, bite, boneless, rstd, skinless- Provieu..... 011251 LETTUCE,ROMAINE,RAW.....	288 OZ 48 CUP, shredded	1. Thaw frozen precooked chicken. 2. Once thawed, mix chicken with ceasar dressing. CCP: Refrigerate until served.
001146 CHEESE,PARMESAN,SHREDDED, Kraft..... 904847 KOHL- BREAD, TORTILLA, MISSION, WG 8"...	1 LB + 8 OZ 96 TORTILLA 8"	3. Serve ceasar chicken pieces with 1/4 cup lettuce and 1/4 oz. cheese wrapped in tortilla. 4. Cut wrap in half and serve. Note 6 chicken bites = 3 oz 1 wrap provides 1/8 cup dark green veggie CCP: Hold for cold service at 41° F or lower.

*Nutrients are based upon 1 Portion Size (1 EACH)

Calories	263 kcal	Cholesterol	60.10 mg	Sugars	*1.34* g	Calcium	*196.56* mg	22.24%	Calories from Total Fat
Total Fat	6.51 g	Sodium	802.08 mg	Protein	22.97 g	Iron	*1.37* mg	4.24%	Calories from Saturated Fat
Saturated Fat	1.24 g	Carbohydrates	25.02 g	Vitamin A	*2108.16* IU	Water ¹	*24.01* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.49 g	Vitamin C	*0.94* mg	Ash ¹	*0.59* g	37.99%	Calories from Carbohydrates
								34.89%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	1.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.125 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905986	Chix, bite, boneless, rstd, skinless- Proview			
I	011251	LETTUCE,ROMAINE,RAW			
I	001146	CHEESE,PARMESAN,SHREDDED, Kraft			
I	904847	KOHL- BREAD, TORTILLA, MISSION, WG 8"			

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Kohl Wholesale

Recipe: 003177 Corn Mexicali

Recipe Source: ICN
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: 1/4 cup

903854 ONIONS,RAW..... 011333 PEPPERS,SWT,GRN,RAW..... 011821 PEPPERS,SWT,RED,RAW, DCD..... 905360 CHILI POWDER, MILD..... 905306 MARGARINE, 0 TRANS FAT 2015..... 799902 CUMIN,GROUND..... 050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM FROZE...	6 OZ, chopped 8 OZ, chopped 8 OZ 3 TBSP + 1 TSP 1/4 CUP 1 1/2 TSP 4 LB + 4 OZ	Per ICN Recipe Box (source): Chop bell peppers 1. In a large stock pot, add onions, green bell peppers, red bell peppers, chili powder, margarine, and cumin. Sauté uncovered over high heat for 23 minutes or until onions are translucent, stirring occasionally. 2. Add corn. Saute uncovered over medium heat for 2 minutes. Stir well. Critical Control Point: Heat to 135 °F or higher. Pour 2 qt ¼ cup (about 2 lb 9 oz) into a steam table pan (12" x 20' x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. Critical Control Point: Hold for hot service at 135 °F or higher. Portion with No. 16 scoop (¼ cup). Vegetable credit: 1/8 cup starchy, 1/8 cup additional
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*Nutrients are based upon 1 Portion Size (1/4 cup)

Calories	43 kcal	Cholesterol	0.00 mg	Sugars	*0.30* g	Calcium	3.08 mg	24.80%	Calories from Total Fat
Total Fat	1.18 g	Sodium	36.50 mg	Protein	1.12 g	Iron	0.27 mg	9.40%	Calories from Saturated Fat
Saturated Fat	0.45 g	Carbohydrates	8.27 g	Vitamin A	276.31 IU	Water ¹	*11.48* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.18 g	Vitamin C	11.06 mg	Ash ¹	*0.06* g	77.45%	Calories from Carbohydrates
								10.45%	Calories from Protein

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Kohl Wholesale

Miscellaneous			Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	0.250 cup					? - Tree Nut
Milk.....	cup					? - Fish
Moisture & Fat Change						
Moisture Change.	0%					? - Shellfish
Fat Change.....	0%					? - Soy
Type of Fat.....						? - Wheat
						? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	903854	ONIONS,RAW			
I	011333	PEPPERS,SWT,GRN,RAW			
I	011821	PEPPERS,SWT,RED,RAW, DCD			
I	905360	CHILI POWDER, MILD			
I	905306	MARGARINE, 0 TRANS FAT 2015			
I	799902	CUMIN,GROUND			
I	050486	CORN, YELLOW, WHOLE KERNEL, COOKED F			

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Kohl Wholesale

Recipe: 003132 Dill Chicken Sandwich, GLDCRK

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: ENTREES

Alternate Recipe Name:
Number of Portions: 1
Size of Portion: each

905979 Chix brst, brd, pty, dill, wg, 4z, Gold Creek... 905434 BUN WHOLE GRAIN 3.75" 1.5G.....	1 Each 1 BUN	Bake chicken breast patty according to manufacturers instructions. Assemble patty in between one bun. each patty = 2 m/ma, 1 oz grain each bun = 1.75 oz grain CN: 1 sandwich = 2 m/ma; 2.75 grain CCP: Hot holding at 140 F or higher - document.
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*Nutrients are based upon 1 Portion Size (each)

Calories	290 kcal	Cholesterol	70.00 mg	Sugars	4.00 g	Calcium	72.00 mg	24.83%	Calories from Total Fat
Total Fat	8.00 g	Sodium	610.00 mg	Protein	23.00 g	Iron	1.08 mg	3.10%	Calories from Saturated Fat
Saturated Fat	1.00 g	Carbohydrates	34.00 g	Vitamin A	*0.00* IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.00 g	Vitamin C	*1.20* mg	Ash ¹	*0.00* g	46.90%	Calories from Carbohydrates
								31.72%	Calories from Protein

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<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 2.000 oz				? - Milk
Grain..... 2.750 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

Production Specification

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Kohl Wholesale

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905979	Chix brst, brd, pty, dill, wg, 4z, Gold Creek			
I	905434	BUN WHOLE GRAIN 3.75" 1.5G			

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Kohl Wholesale

Recipe: 003158 Fun-yun Burger

Recipe Source: Frito
 Recipe Group: MEAT/ MEAT ALT

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name: Burger with funyons

Number of Portions: 100
 Size of Portion: Each

023572 BEEF,GROUND,80% LN MEAT / 20% FAT,RAW,Packer... 906000 CHEESE, AMERICAN SLICED BFARMS..... 121382 Hamburger Buns, WG, Sliced, 3.75" 2z/G..... 905999 Funyuns Onion Snacks 0.75z bag..... 904645 TOMATOES,FRESH,RED RIPE 10#..... 011253 LETTUCE,GRN LEAF,RAW, WRP.....	17 LB 100 OZ 100 Hamburger Bun 100 bag 9 LB 2 head	1. Patty raw meat into 100 patties (approx. 2.7z each, raw weight) 2. Cook to 155 degrees 3. asseble patty on bun and top with 1oz cheese and 0.75z snack bag of funyons (or can serve on side) 4. serve with 2 (1/4" thick each or 1-1/2" thick slice (40 grams)) tomato slices, and 1 leaf iceberg lettuce 1 burger = 3 m/ma, 3 grain, 1/8 cup R/O veg
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***Nutrients are based upon 1 Portion Size (Each)**

Calories	514 kcal	Cholesterol	69.56 mg	Sugars	*4.06* g	Calcium	319.34 mg	44.62%	Calories from Total Fat
Total Fat	25.46 g	Sodium	730.01 mg	Protein	25.65 g	Iron	4.54 mg	16.37%	Calories from Saturated Fat
Saturated Fat	9.34 g	Carbohydrates	43.80 g	Vitamin A	*973.98* IU	Water ¹	*92.96* g	*1.59%*	Calories from Trans Fat
Trans Fat ²	*0.91* g	Dietary Fiber	3.60 g	Vitamin C	*5.85* mg	Ash ¹	*0.89* g	34.11%	Calories from Carbohydrates
								19.98%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	3.000 oz				? - Milk
Grain.....	3.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	023572	BEEF,GROUND,80% LN MEAT / 20% FAT,RAW			
I	906000	CHEESE, AMERICAN SLICED BFARMS			
I	121382	Hamburger Buns, WG, Sliced, 3.75" 2z/G			
I	905999	Funyuns Onion Snacks 0.75z bag			
I	904645	TOMATOES,FRESH,RED RIPE 10#			
I	011253	LETTUCE,GRN LEAF,RAW, WRP			

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Kohl Wholesale

Recipe: 003135 GLAZED CARROTS 9-12

Recipe Source:
Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 135
Size of Portion: 1 CUP

011130 CARROTS,FROZEN,UNPREPARED..... 019335 SUGARS,GRANULATED-Cargill..... 900559 BUTTER BUDS,PREPARED,24/4 OZ PACKS... 075012 WATER,HOT.....	90 LB 16 LB 8 OZ 2 GAL	1. Divide ingredients between 2 steamtable pans. 2. Bake. CCP: Heat to 140°F or higher. CCP: Hot holding at 140°F or higher. 1/2 cup contributes 1/2 cup serving of red/orange vegetables.
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*Nutrients are based upon 1 Portion Size (1 CUP)

Calories	325 kcal	Cholesterol	0.00 mg	Sugars	*68.05* g	Calcium	110.54 mg	3.85%	Calories from Total Fat
Total Fat	1.39 g	Sodium	270.87 mg	Protein	2.36 g	Iron	1.36 mg	0.39%	Calories from Saturated Fat
Saturated Fat	0.14 g	Carbohydrates	79.32 g	Vitamin A	42970.29 IU	Water ¹	329.12 g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	9.98 g	Vitamin C	7.56 mg	Ash ¹	2.57 g	97.53%	Calories from Carbohydrates
								2.90%	Calories from Protein

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Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz				? - Milk
Grain..... oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 1.000 cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change..... 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

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Kohl Wholesale

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	011130	CARROTS,FROZEN,UNPREPARED			
I	019335	SUGARS,GRANULATED-Cargill			
I	900559	BUTTER BUDS,PREPARED,24/4 OZ PACKS			
I	075012	WATER,HOT			

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Kohl Wholesale

Recipe: 003024 HASHBROWN, SHRD

Recipe Source: K 31782
 Recipe Group: VEGETABLES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 1
 Size of Portion: 1/2 cup

905799 HASHBROWN, SHRD, LS, BAF... 075080 WATER.....	1 (1/2 cup) 1 GAL	1. Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2. Allow refresh of 20 minutes. 3. Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4. On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. OVERNIGHT REFRESH OPTION: (Leave 1" space between cartons.) Add cdd water to fill line, close and refrigerate overnight. Note: Results in firmer hashbrowns. OVEN OPTION: In a full size sheet pan, fold 1 1/2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min CCP: Hot holding at 140 F or higher - document.
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*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	80 kcal	Cholesterol	0.00 mg	Sugars	0.00 g	Calcium	75.78 mg	0.00%	Calories from Total Fat
Total Fat	0.00 g	Sodium	128.66 mg	Protein	2.00 g	Iron	0.74 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	18.00 g	Vitamin A	0.00 IU	Water ¹	3785.02 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.00 g	Vitamin C	0.00 mg	Ash ¹	3.79 g	90.00%	Calories from Carbohydrates
								10.00%	Calories from Protein

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Kohl Wholesale

Miscellaneous			Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	0.500 cup					? - Tree Nut
Milk.....	cup					? - Fish
Moisture & Fat Change						
Moisture Change.	0%					? - Shellfish
Fat Change.....	0%					? - Soy
Type of Fat.....						? - Wheat
						? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905799	HASHBROWN, SHRD, LS, BAF			
I	075080	WATER			

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Kohl Wholesale

Recipe: 003173 Hot Ham Cheese Croissant

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: ENTREES

Alternate Recipe Name:
Number of Portions: 1
Size of Portion: Each

905295 CROISSANT, wg, 2.2z, Bakecrafters..... 906000 CHEESE, AMERICAN SLICED BFARMS..... 905170 TURKEY HAM, DELI, JENNI-O COMMODITY....	1 each 2 slice (1/2 oz) 3 SLICE	Preheat oven to 350 degrees F 1. Place 3 slices of turkey ham on top of the bottom half of the croissant. 2. Top that with 2 slices (1z) of cheddar followed by the top half of the croissant. 3. Place 24 sandwiches on parchment lined sheetpans. Note: If sending to site kitchens or preparing ahead of time, cover and refrigerate. 4. Cover sandwiches with foil or another sheetpan. 5. Heat in oven for 10-12 minutes or until cheese starts to melt. 1 sandwich = 2 m/ma, 2.25 grain
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*Nutrients are based upon 1 Portion Size (Each)

Calories	305 kcal	Cholesterol	37.95 mg	Sugars	*5.02* g	Calcium	369.48 mg	31.90%	Calories from Total Fat
Total Fat	10.80 g	Sodium	923.09 mg	Protein	20.21 g	Iron	1.74 mg	14.81%	Calories from Saturated Fat
Saturated Fat	5.01 g	Carbohydrates	31.25 g	Vitamin A	90.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.01 g	Vitamin C	0.00 mg	Ash ¹	0.00 g	41.04%	Calories from Carbohydrates
								26.54%	Calories from Protein

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Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.000 oz				? - Milk
Grain..... 2.250 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

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Kohl Wholesale

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905295	CROISSANT, wg, 2.2z, Bakecrafters			
I	906000	CHEESE, AMERICAN SLICED BFARMS			
I	905170	TURKEY HAM, DELI, JENNI-O COMMODITY			

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Kohl Wholesale

Recipe: 001435 MASHED POTATOES W/GRAVY LS

Recipe Source: KOHL # 31760
 Recipe Group: FRUIT/VEGETABLE/JUICE

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: MASHED POTATOES w/GRAVY

Number of Portions: 120
 Size of Portion: 1/2 CUP

900485 Potato, Mashed, w/ vitamin C; Mashed Potatoes... 014429 BEVERAGES,H2O,TAP,MUNICIPAL..... 902077 GRAVY MIX BROWN LS.....	1 # 10 CAN 3 GAL 240 OZ	<p><u>HACCP PROCESS #2 - SAME DAY SERVICE.</u></p> <p><u>CCP:#1 - COOK INTERNAL TEMPERATURE OF 165°F FOR 15 SECONDS.</u></p> <p><u>CCP #2 - HOT HOLD. HOLD AT NO LESS THAN 135°F.</u> CCP: Heat to 165° F or higher for at least 15 seconds</p> <ol style="list-style-type: none"> 1. HEAT 3 GALLONS OF WATER TO A BOIL. 2. ADD POTATOES 3. MIX GRAVY MIX ACCORDING TO DIRECTIONS. 4. SERVE 1/2 cup POTATOES AND 2 oz GRAVY TOGETHER AT SERVICE. <p>1/2 cup cooked = 1/2 cup starchy veg CCP: Hold for hot service at 135° F or higher</p>
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*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	100 kcal	Cholesterol	0.00 mg	Sugars	*0.00* g	Calcium	15.57 mg	8.57%	Calories from Total Fat
Total Fat	0.95 g	Sodium	171.58 mg	Protein	2.90 g	Iron	0.39 mg	1.14%	Calories from Saturated Fat
Saturated Fat	0.13 g	Carbohydrates	20.86 g	Vitamin A	0.00 IU	Water ¹	*96.25* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.44 g	Vitamin C	35.51 mg	Ash ¹	*0.87* g	83.32%	Calories from Carbohydrates
								11.58%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz				? - Milk
Grain.....	oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.500 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	900485	Potato, Mashed, w/ vitamin C			
		Mashed Potatoes			
I	014429	BEVERAGES,H2O,TAP,MUNICIPAL			
I	902077	GRAVY MIX BROWN LS			

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Kohl Wholesale

Recipe: 003188 meatloaf patties

Recipe Source: ICN Recipe
 Recipe Group: MEAT/ MEAT ALT

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: Each

023572 BEEF,GROUND,80% LN MEAT / 20% FAT,RAW,Packer... 001123 EGG,WHL,RAW,FRSH, PVALLY..... 900284 OATS, QUICK, QUAKER..... 011284 ONIONS,DEHYDRATED FLAKE., KOHL..... 900342 KETCHUP, UNIPRO..... 906022 Sauce, BBQ, Marzetti.....	8 LB + 8 OZ 10 large 2 CUP + 2/3 CUP 2/3 CUP 2 CUP + 2/3 CUP 1 1/2 CUP	Per ICN recipe instructions (ICN, 2025) Preheat oven to 400 °F. Combine and mix eggs, oats, dehydrated onion, and ketchup. Mix in ground beef Divide evenly into 3½ oz (packed 1/3 cup) patties x 50 Place patties onto sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. Top each patty with barbecue sauce. Bake in the oven for 15 minutes. Heat to an internal temperature of 165 °F or higher for at least 15 seconds. Remove from the oven. Serve 1 patty. Serve immediately, or keep warm at 140 °F or higher 1 patty = 2 m/ma
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*Nutrients are based upon 1 Portion Size (Each)

Calories	248 kcal	Cholesterol	91.76 mg	Sugars	*1.44* g	Calcium	22.17 mg	60.40%	Calories from Total Fat
Total Fat	16.64 g	Sodium	317.34 mg	Protein	15.08 g	Iron	1.87 mg	22.47%	Calories from Saturated Fat
Saturated Fat	6.19 g	Carbohydrates	8.66 g	Vitamin A	*320.98* IU	Water ¹	*55.20* g	*3.30%*	Calories from Trans Fat
Trans Fat ²	*0.91* g	Dietary Fiber	0.52 g	Vitamin C	*0.80* mg	Ash ¹	*0.79* g	13.96%	Calories from Carbohydrates
								24.32%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	023572	BEEF,GROUND,80% LN MEAT / 20% FAT,RAW			
I	001123	EGG,WHL,RAW,FRSH, PVALLY			
I	900284	OATS, QUICK, QUAKER			
I	011284	ONIONS,DEHYDRATED FLAKE., KOHL			
I	900342	KETCHUP, UNIPRO			
I	906022	Sauce, BBQ, Marzetti			

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Kohl Wholesale

Recipe: 003198 PULLED PORK SANDWICH wg

Recipe HACCP Process: #2 Same Day Service

Recipe Source:
Recipe Group: ENTREES

Alternate Recipe Name:
Number of Portions: 100
Size of Portion: Each

905557 PORK, PULLED, NO SAUCE el rey.... 905434 BUN WHOLE GRAIN 3.75" 1.5G.....	1 1/4 CASE 100 BUN	1. El Rey pulled pork without sauce, Kohl #04207. Each case contains 20 lbs. 2. Heat pre-cooked pork until it reaches 135 degrees. Hold in warmer until service. 3. Serve 3.24 oz. weight of pulled pork on bun, top with BBQ sauc�. **note 3.24 oz cooked pork = 2 m/ma ** 20 pounds per case (net wt) CCP: Hold at 135° F or higher. CCP: Cool to 41° F or lower within 4 hours. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours
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*Nutrients are based upon 1 Portion Size (Each)

Calories	343 kcal	Cholesterol	70.87 mg	Sugars	6.05 g	Calcium	40.00 mg	45.13%	Calories from Total Fat
Total Fat	17.20 g	Sodium	493.99 mg	Protein	23.25 g	Iron	2.54 mg	15.94%	Calories from Saturated Fat
Saturated Fat	6.07 g	Carbohydrates	23.05 g	Vitamin A	0.00 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	1.20 mg	Ash ¹	0.00 g	26.88%	Calories from Carbohydrates
								27.11%	Calories from Protein

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	2.000 oz				? - Milk
Grain.....	2.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905557	PORK, PULLED, NO SAUCE el rey			
I	905434	BUN WHOLE GRAIN 3.75" 1.5G			

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Kohl Wholesale

Recipe: 900045 SALAD W/ RF DRESSING

Recipe Source: K55774/ K55474
 Recipe Group: SALADS

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: 1 Cup

011251 LETTUCE,ROMAINE,RAW..... R000900 SALAD DRESSING, RANCH, RF, HV.... 905738 TOMATO, GRAPE, FRESH, RAW.....	100 CUP, shredded 100 TBSP 50 (1/2 CUP (6 CHERRY))	<p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: HACCP PROCESS # 1: NO COOK. Keep Food Below 41°F Degrees</p> <p>K# 055774 LETTUCE. EACH CASE CONTAINS 6/2# BAGS. ONE CASE OF CHOPPED ROMAINE WILL YIELD APPROXIMATELY 160 1 CUP SERVINGS</p> <p>K#055474 TOMATOES</p> <p>SERVE 3 CHERRY/GRAPE TOMATOES (~2.6 OZ) ON EACH LETTUCE SALAD SERVING WITH 1 T. RANCH DRESSING</p> <p>K# 23663 RANCH DRESSING RED. FAT MAY ALTERNATE WITH OTHER RED. FAT DRESSING</p> <p>NOTE* APPROX 3 CHERRY TOMATOES = 1/4 CUP RED/ORANGE VEGETABLE Salad = 1/2 c dark green, 1/4c R/O (3/4 cup total) CCP: Refrigerate until served.</p>
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*Nutrients are based upon 1 Portion Size (1 Cup)

Calories	62 kcal	Cholesterol	4.72 mg	Sugars	3.42 g	Calcium	19.20 mg	64.98%	Calories from Total Fat
Total Fat	4.47 g	Sodium	166.25 mg	Protein	0.90 g	Iron	0.56 mg	10.58%	Calories from Saturated Fat
Saturated Fat	0.73 g	Carbohydrates	5.34 g	Vitamin A	*4109.18* IU	Water ¹	*44.47* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.43 g	Vitamin C	*6.92* mg	Ash ¹	*0.27* g	34.53%	Calories from Carbohydrates
								5.83%	Calories from Protein

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Kohl Wholesale

Miscellaneous			Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	0.750 cup					? - Tree Nut
Milk.....	cup					? - Fish
Moisture & Fat Change						
Moisture Change.	0%					? - Shellfish
Fat Change.....	0%					? - Soy
Type of Fat.....						? - Wheat
						? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	011251	LETTUCE, ROMAINE, RAW			
R	000900	SALAD DRESSING, RANCH, RF, HV			
I	905738	TOMATO, GRAPE, FRESH, RAW			

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Kohl Wholesale

Recipe: 003147 scalloped ham/potatoes-Jenni-O

Recipe Source: Jenni-o
 Recipe Group: ENTREES

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name: scallop potatoes w/ham

Number of Portions: 100
 Size of Portion: Each

905308 HAM TURKEY, DICED, Jenni-o..... 001145 BUTTER,WITHOUT SALT, GRSLND..... 905509 FLOUR, ALL PURPOSE, ENRICHED, UNBLEACHED... 905396 PEPPER BLACK, GROUND..... 900430 MILK,1%,WHITE,PRARIE FARMS..... 905924 Cheese, Shred, cheddar..... 905068 ONIONS,RAW..... 011333 PEPPERS,SWT,GRN,RAW..... 011352 POTATOES,FLESH & SKN,RAW.....	9 LB + 8 OZ 2 LB + 8 OZ 1 QT + 1 CUP 2 TBSP 2 QT + 2 CUP 3 LB + 2 OZ 1 LB, chopped + 4 OZ, chopped 1 LB, chopped + 6 OZ, chopped 20 LB + 8 OZ	(Jenni-O, 2025) Melt butter in stock pot or kettle. Blend in flour and pepper. Cook over low heat for 5 minutes. Gradually stir in milk and cook until sauce starts to thicken. Fold in cheese and stir slowly until cheese melts and sauce is smooth. Fold in onions and green peppers. Use 5 20"x12"x2½" pans for 100 servings and 2 pans and 1 halfpan for 50 servings. Divide potatoes and ham evenly among pans. Fold sauce into pans. Cover pans and bake at 350° F for 45 minutes. Uncover and continueto bake until potatoes are tender and golden brown, about 20-30 minutes. Hold at 140° F until service. To portion, cut each full pan 4x5 and half pan 2x5 Each Serving = 2 m/ma, 1/2c starchy veg
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***Nutrients are based upon 1 Portion Size (Each)**

Calories	295 kcal	Cholesterol	68.74 mg	Sugars	*0.92* g	Calcium	143.00 mg	52.36%	Calories from Total Fat
Total Fat	17.19 g	Sodium	347.09 mg	Protein	14.16 g	Iron	*1.48* mg	28.80%	Calories from Saturated Fat
Saturated Fat	9.45 g	Carbohydrates	24.01 g	Vitamin A	*358.63* IU	Water ¹	*86.43* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.32 g	Vitamin C	*23.87* mg	Ash ¹	*1.09* g	32.51%	Calories from Carbohydrates
								19.17%	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
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Kohl Wholesale

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	1.500 oz				? - Milk
Grain.....	oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	0.500 cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	905308	HAM TURKEY, DICED, Jenni-o			
I	001145	BUTTER,WITHOUT SALT, GRSLND			
I	905509	FLOUR, ALL PURPOSE, ENRICHED, UNBLEAC			
I	905396	PEPPER BLACK, GROUND			
I	900430	MILK,1%,WHITE,PRARIE FARMS			
I	905924	Cheese, Shred, cheddar			
I	905068	ONIONS,RAW			
I	011333	PEPPERS,SWT,GRN,RAW			
I	011352	POTATOES,FLESH & SKN,RAW			

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Kohl Wholesale

Recipe: 900036 SPAGHETTI AND MEAT SAUCE, WG

Recipe Source: KOHL #035381
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: SPAGHETTI & MEAT SAUCE

Number of Portions: 100
 Size of Portion: 1 CUP

023572 BEEF,GROUND,80% LN MEAT / 20% FAT,RAW,Packer... 904841 SPAGHETTI, WHOLE GRAIN, DRY*.....	16 OZ + 8 OZ 9 LB	1. Brown ground beef. Drain. Continue immediately. Add onions. Cook for 5 minutes.
014429 BEVERAGES,H2O,TAP,MUNICIPAL.....	2 QT	2. ADD 4 CANS OF SPAGHETTI/MARINARA SAUCE AND SIMMER CCP: Heat to 155° F or higher for at least 15 seconds
006931 SAUCE,PASTA,SPAGHETTI,NUTR, REDPACK.....	4 #10 CAN	3. Heat water to rolling boil. Add salt. 4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well. Run cold water over spaghetti to cool slightly. 5. Stir into meat sauce. 6. Divide mixture equally into medium half-steamtable pans (10" x 12" x 4") which have been lightly coated with pan release spray. For 50 servings, use 3 pans. For 100 servings, use 6 pans. 7. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup) per serving.
		Food as Purchased
		50 Servings 100 servings
		Mature onions 10 oz 1 lb 4 oz
		Serving
		1 cup (8 oz ladle) provides 2 oz equivalent meat/meat alternate, 3/8 cup of vegetable, and 1 serving of grains/breads.

*Nutrients are based upon 1 Portion Size (1 CUP)

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Kohl Wholesale

Calories	219 kcal	Cholesterol	7.17 mg	Sugars	*5.79* g	Calcium	49.01 mg	15.76%	Calories from Total Fat
Total Fat	3.83 g	Sodium	524.02 mg	Protein	8.81 g	Iron	2.48 mg	3.61%	Calories from Saturated Fat
Saturated Fat	0.88 g	Carbohydrates	39.56 g	Vitamin A	728.60 IU	Water ¹	*126.76* g	0.36%	Calories from Trans Fat
Trans Fat ²	0.09 g	Dietary Fiber	6.16 g	Vitamin C	2.36 mg	Ash ¹	*2.08* g	72.33%	Calories from Carbohydrates
								16.11%	Calories from Protein

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<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 2.000 oz				? - Milk
Grain..... 1.000 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 0.375 cup				? - Tree Nut
Milk..... cup				? - Fish
<u>Moisture & Fat Change</u>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				? - Sesame

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	023572	BEEF,GROUND,80% LN MEAT / 20% FAT,RAW			
I	904841	SPAGHETTI, WHOLE GRAIN, DRY*			
I	006931	SAUCE,PASTA,SPAGHETTI,NUTR, REDPACK			
I	014429	BEVERAGES,H2O,TAP,MUNICIPAL			

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