

Quest Food Management

000704 - pasta- cheesey marinara : nslp	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1 1/2 cup	Meat/Alt: 2 oz Grains: 1 oz Fruit: Vegetable: 0.25 cup Milk:	

Ingredients	Measures	Instructions
903407 pasta 51% wg rotini gfs 229951.....	4 1/2 gals + 3 CUPS (cooked)	
000731R sauce, house spaghetti meatles.....	1 3/4 gals + 1/2 cup	
901970 cheese mozzarella 2% shredded gfs....	9 lbs + 6 ozs	

*Nutrients are based upon 1 Portion Size (1 1/2 cup)

Calories	494 kcal	Cholesterol	45 mg	Protein	34.28 g	Calcium	622.94 mg	37.79%	Calories from Total Fat
Total Fat	20.74 g	Sodium	1314 mg	Vitamin A	221.6 RE	Iron	1.89 mg	0.00%	Calories from Saturated Fat
Saturated Fat	0.00 g	Carbohydrates	53.67 g	Vitamin A	1108.1 IU	Water ¹	*52.64* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	8.12 g	Vitamin C	17.7 mg	Ash ¹	*0.72* g	43.45%	Calories from Carbohydrates
								27.76%	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

Quest Food Management

Recipe: 000731 sauce, house spaghetti meatles

Recipe HACCP Process: #2 Same Day Service

Recipe Source: 2012

Recipe Group: MISCELLANEOUS

Alternate Recipe Name:

Number of Portions: 1

Size of Portion: gal

903561 sauce marinara san benito greco.... 900031 WATER..... 900443 BASIL LEAF..... 002047 SALT, TABLE..... 114657 PEPPER BLACK, GROUND..... 799903 GARLIC, GRANULATED.....	1 pouch 52 OZ 2 OZ 1 TBSP 1 TBSP 2 TBSP	In a large stock pot- using pan spray- spray the pot prior to adding the ingredients. Add 1 (#10) can of Spaghetti Sauce then using the can add 1/2 can of tap water. Add salt, pepper, garlic and oregano to the pot. Simmer for 2 hours, stirring often.. you might need to add additional seasonings- be sure to taste as it simmers.
--	--	---

*Nutrients are based upon 1 Portion Size (gal)

Calories	1934	kcal	Cholesterol	0.00	mg	Protein	49.79	g	Calcium	47.30	mg	21.92%	Calories from Total Fat
Total Fat	47.10	g	Sodium	22381.95	mg	Vitamin A	5869.25	RE	Iron	26.03	mg	0.01%	Calories from Saturated Fat
Saturated Fat	0.02	g	Carbohydrates	317.41	g	Vitamin A	29346.18	IU	Water ¹	*1473.82*	g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00*	g	Dietary Fiber	48.63	g	Vitamin C	496.03	mg	Ash ¹	*20.24*	g	65.65%	Calories from Carbohydrates
												10.30%	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

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt.....	oz			? - Milk
Grain.....	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.....				

Production Specification

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

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.