## **DUNLAP SCHOOL DISTRICT 323**

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Recipe HACCP Process: #2 Same Day Service

Recipe: 000868 MACARONI & CHEESE wg trio 1G

Recipe Source: KOHLS

Recipe Group: BREAD/ROLLS/STARCH

Alternate Recipe Name: G: MACARONI & CHEESE

Number of Portions: 190 Size of Portion: 1/2 CUP

020107 MACARONI, WHOLE-WHEAT, DRY 000001 WATER, BOILING	10 LB 3 GAL 4 (1PACKAGE (1 G. PREPD)) 6 CARTON 1/4 CUP	TRIO CHEESE SAUCE MIX: GFS #290319. EACH CASE CONTAINS 8 BAGS. EACH BAG MAKE APROXIMATELY 1 1/8 GALLONS.  MACARONI: GFS #229941, 2-10# CASE OR USE COMMODITY NOODLES.  1. BOIL OR STEAM MACARONI NOODLES UNTIL FIRM AND DRAIN.  2. SPRAY PANS OR USE LINERS  3. DIVIDE MACARONI AMOUNG TWO STEAM TABLE PANS.  4. PREPARE CHEESE SAUCE ACCORDING TO PACKAGE DIRECTIONS, ADD PEPPER, MILK AND CHEESE SAUCE TO COOKED MACARONI. STIR.  5. BAKE AT 350° FOR 35-45 MINUTES.  PROTION 2/3 CUP SERVING OR 60z SPOODLE.  EACH SERVING PROVIDES 1/2 CUP GRAIN  CCP: Heat to 165° F or higher for at least 15 seconds  CCP: Hold for hot service at 135° F or higher
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\*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	166 kcal	Cholesterol	0.16 mg	Sugars	*N/A* g	Calcium	52.12 mg	14.80% Calories from Total Fat
Total Fat	2.72 g	Sodium	500.91 mg	Protein	5.36 g	Iron	0.88 mg	0.33% Calories from Saturated Fat
Saturated Fat	0.06 g	Carbohydrates	27.90 g	Vitamin A	15.79 ĬU	Water <sup>1</sup>	*62.33* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.99 g	Vitamin C	0.04 mg	Ash <sup>1</sup>	*0.44* g	67.39% Calories from Carbohydrates
		· ·	-		_		-	12.93% Calories from Protein

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.

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\*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
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		<u>Attributes</u>	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 Chan	ge				? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change	0%				? - Wheat
Type of Fat					

## **Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	020107	MACARONI,WHOLE-WHEAT,DRY			
	000001	WATER,BOILING			
	902547	CHEESE SAUCE, TRIO			
	902623	MILK, SKIM, PRARIE FARMS			
I	114657	PEPPER BLACK, GROUND			

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