

Recipe Prep Sheet

American Dairy Association North East

990099 - Fruit & Cheese Bento Box

Recipe HACCP Process: #1 No Cook

Source: DSB

Number of Portions: 50

Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
900346	CHEESE SUB,"SCHOOL CHOICE MOZZARELLA CHEESE S	6 LB + 4 oz	No Instructions Assigned
799963	APPLES, FRESH, GRANNY SMITH, WITH SKIN	50 medium (3" dia)	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Remove sticker,wash,and slice apple into wedges (use an apple corer/wedger). Toss with orange juice and drain.</p>
009206	ORANGE JUICE,RAW	3 1/4 CUP	
009132	GRAPES,RED OR GRN (EURO TYPE,SUCH AS THOMPSON	50 (10 grapes)	<p>Assemble box using a three compartment box</p> <p>Largest Compartment: Bagel,cream cheese PC.</p> <p>Cut mozzarella cheese into 1oz pieces or use prepared string cheese product.</p> <p>Place 1 of each 1oz pepper jack cheese stick and 1 piece or 1prepared mozzarella cheese stick.</p> <p>Place the apple in a small compartment,and the washed grapes in the other compartment.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
119040	Pepper Jack Cheese Stick	50 each	
900351	CHEESE,"SCHOOL CHOICE NEUFCHATEL CREAM CHEESE	50 each	
121513	Bagels, Honey Wheat, Whole Grain, Sliced, Bul	50 (2 OZ)	

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 required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® 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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*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	728.683 kcal	Total Fat	35.750 g	Total Dietary Fiber	7.878 g	Vitamin C	*18.036* mg	44.155% Calories from Total Fat
Saturated Fat ¹	15.414 g	Trans Fat ²	*0.000* g	Protein	35.505 g	Iron	*1.073* mg	19.037% Calories from Sat Fat
Sodium ¹	1267.851 mg	Cholesterol	82.009 mg	Vitamin A	*3509.268* IU	Water	*98.749* g	*0.000%* Calories from Trans Fat
Sugars	*11.939* g	Carbohydrate	70.438 g	Calcium	*1896.127* mg	Ash	*N/A* g	38.666% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			19.490% Calories from Protein
Type of Fat	-							

Components									
Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	.75 cup	Vegetable	cup	Milk	cup

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