

Orfalea Foundation- SFI

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Recipe Sizing Report

Aug 20, 2013

000138 - School Food Ranch Dressing :

HACCP Process: #1 No Cook

Number of Portions: 128

Size of Portions: FL OZ

001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT..	2 qts
902480 MAYONNAISE, REAL, WHOLE EGG.....	2 qts
002020 GARLIC POWDER.....	1/2 tsp
002026 ONION POWDER.....	3 Tbsp
002029 PARSLEY,DRIED.....	3 Tbsp
011615 CHIVES,FREEZE-DRIED.....	3 Tbsp
002047 SALT.....	2 tsp
002030 PEPPER.....	1 tsp

1. Combine all ingredients in a cambro container and blend with immersion blender.

Dry ingredients can be pre-measured into kits ahead of time.

EQUIPMENT:

1- Cambro container in appropriate size for blending

1- Cambro lid

1- Immersion blender

1- Liquid measuring cups

1- Dry measuring cups, full set

1- Measuring spoons, full set

1- Rubber spatula

*Nutrients are based upon 1 Portion Size (FL OZ)

Calories	100 kcal	Cholesterol	6 mg	Protein	*0.54* g	Calcium	18.93 mg	94.38%	Calories from Total Fat
Total Fat	10.50 g	Sodium	146 mg	Vitamin A	2.4 RE	Iron	0.03 mg	14.73%	Calories from Sat Fat
Sat Fat	1.64 g	Carbs	0.90 g	Vitamin A	11.2 IU	Water ¹	*13.82* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	D. Fiber	0.04 g	Vitamin C	0.3 mg	Ash ¹	*0.24* g	3.60%	Calories from Carbs
								2.15%	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.