

Ranch Dressing

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Garfield Re 2 School District

Recipe

Jul 29, 2014

Recipe: 000142 Ranch Dressing
Recipe Source: NutriKids
Recipe Group: MISCELLANEOUS

Recipe HACCP Process: #1 No Cook

Alternate Recipe Name:
Number of Portions: 112
Size of Portion: 1 oz

001088 MILK,BTTRMILK,FLUID,CULTURED,LOWFAT....
075003 MAYONNAISE,LOFat,No Cholesterol.....
002029 PARSLEY,DRIED.....
009152 LEMON JUICE,RAW.....
002020 GARLIC POWDER.....
002026 ONION POWDER.....
002047 SALT,TABLE.....
002030 PEPPER,BLACK.....

2 QT
1 QT + 1/2 QT
1 CUP
1/4 CUP
1/4 CUP
1 CUP
2 TSP
2 TSP

1. Combine all ingredients in a 3-5 gallon grade plastic bucket. Use an immersion blender to emulsify.
CCP: Refrigerate until served.
CCP: Hold for cold service at 41°F or lower.

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

Calories	51 kcal	Cholesterol	0.70 mg	Sugars	*N/A* g	Calcium	27.03 mg	63.80% Calories from Total Fat
Total Fat	3.61 g	Sodium	173.82 mg	Protein	0.80 g	Iron	0.12 mg	9.39% Calories from Saturated Fat
Saturated Fat	0.53 g	Carbohydrates	3.75 g	Vitamin A	12.62 IU	Water ¹	16.37 g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.25 g	Vitamin C	0.89 mg	Ash ¹	0.34 g	29.50% Calories from Carbohydrates
								6.30% 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
2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Undetected
Meat/Alt.....	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.....				

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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Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	001088	MILK,BTTRMLK,FLUID,CULTURED,LOWFAT			
I	075003	MAYONNAISE,LoFat,No Cholesterol			
I	002029	PARSLEY,DRIED			
I	009152	LEMON JUICE,RAW			
I	002020	GARLIC POWDER			
I	002026	ONION POWDER			
I	002047	SALT,T,TABLE			
I	002030	PEPPER,BLACK			

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