



Recipe Production

Printed: 06/22/2025 1:17 PM

Recipe Number: DR004

Recipe Name: Caesar Dressing

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	19,979.5561	584.4611	156.0903		
Saturated Fat	g	370.3933	10.8351	2.8937	16.68	
Sodium	mg	19,901.4272	582.1756	155.4799		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	2,121.1667	62.0504	16.5716	95.55	
Cholesterol	mg	1,857.8600	54.3479	14.5145		
Carbohydrate	g	100.4856	2.9395	0.7850	2.01	
Total Dietary Fiber	g	2.3827	0.0697	0.0186		
Protein	g	194.0658	5.6770	1.5161	3.89	
Vitamin A (RE)	RE	2,849.1923	83.3473	22.2593		
Vitamin A (IU)	IU	10,741.3755	314.2170	83.9170		
Vitamin C	mg	14.1353	0.4135	0.1104		
Calcium	mg	5,270.0279	154.1639	41.1721		
Iron	mg	18.8562	0.5516	0.1473		
Moisture	g	765.9465	22.4062	5.9840		*
Ash	g	55.6457	1.6278	0.4347		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1052	MAYO BIB 28 LB	1.00	(Unassigned)	5	0.54	LB	/
1509	CHEESE PARM 6/5 LB	1.00	(Unassigned)	0	0.94	LB	/
2008	JUICE LEMON FRESH 16/32 OZ	1.00	(Unassigned)	0	0.12	CONT (32 FL OZ)	/
1005	MUSTARD YELL 4/1 GAL	1.00	(Unassigned)	0	0.01	GAL	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.07	LB	/
1040	SAUCE WORCESTERSHIRE 4/1 G	1.00	(Unassigned)	0	0.01	GAL	/
TAP	WATER	1.00	(Unassigned)	0	0.06	Pound	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.22	OZ	/
1011	SALT KOSHER	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section:

Recipe Production



Food for school food change

Recipe Number: DR004

Recipe Name: Caesar Dressing

Hot: No Recipe Source: Boulder Valley School District HACCP Process Category: No Cook

Serving Description: 2 Tbsp (1oz.)

Projected Yield	Actual Yield	Quantity	Serving Size	Leftovers	Disposition
		128	1 Ounce		

Labor	Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1052	MAYO BIB 28 LB	5	Pound	8 2/3	Ounce	(Unassigned)
1509	CHEESE PARM 6/5 LB	15	Ounce			(Unassigned)
2008	JUICE LEMON FRESH 16/32 OZ	8	Tbsp			(Unassigned)
1005	MUSTARD YELL 4/1 GAL	1	Tbsp	2	tsp	(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	4	Tbsp			(Unassigned)
1040	SAUCE WORCESTERSHIRE 4/1 GAL	1	Ounce	7 1/2	Gram	(Unassigned)
TAP	WATER	237	Gram			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp			(Unassigned)
1011	SALT KOSHER	1	Tbsp			(Unassigned)

Cooking Instructions	Cooking Temperature:	Cooking Times:	Hours:	Minutes:	Pre-Preparation Instructions
	0		0	0	

Preparation Instructions

1. Blend all ingredients together using Robot Coupe, immersion blender, or blender.

2. Label, date, and rotate.

3. Place in the cooler.

Serving Instructions

Serving = 2 Tbsp (1oz)