

# **Recipe Production**

Printed: 04/02/2020 8:53 PM

**Recipe Number:** HK2269 **Recipe Name:** Apple Chutney

Hot: Yes Recipe Source: Cook Book HACCP Process Category: Same Day

**Serving Description:** 2 2/3 tbsp

Projected Yield	Actual Yield			
Quantity Serving Size	Quantity Ser	ving Size	Leftovers Disp	osition
100 2 2/3 tbsp				
Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2101	APPLES GALA 125 CT	17 2/3				(Unassigned)
2005	CRANBERRIES DRIED 5 LB	5	Pound	15 1/3	Ounce	(Unassigned)
1028	VINEGAR APPLE CIDER 4/1 GAL	1	Pint	6	Tbsp	(Unassigned)
TAP	WATER	2281 1/8	Gram			(Unassigned)

#### **Cooking Instructions**

Cooking Temperature: 0 Cooking Times: Hours: 0 Minutes: 0

**Pre-Preparation Instructions** 

Sourced via partnership with the CIA Healthy Kids Collaborative

### **Preparation Instructions**

- 1) Wash and core apples and chop into 1/2 inch pieces.
- 2) Cook all ingredients in a saucepan over medium heat until fruit is cooked down to an applesauce consistency.

### **Serving Instructions**

CCP - Minimum internal temperature should be 140 degrees F. or above. CCP - Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for use.



mg

g

g

## **Recipe Production**

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Recipe Number: HK2269 Recipe Name: Apple Chutney Recipe **Nutrient Nutrient Nutrient** Value per Value per % of Missing **Nutrient** Unit **Value** 100 Grams Serving **Calories** Value Food Energy kcals 9,429.4838 126.1478 94.2948 Saturated Fat g 0.5756 0.0077 0.0058 0.05 Sodium 183.7118 1.8371 mg 2.4577 **Total Trans** 0.0000 0.0000 0.0000 g **Total Fat** 70.8326 0.9476 0.7083 6.76 g Cholesterol 0.0000 0.0000 0.0000 mg Carbohydrate 2,500.3331 33.4495 25.0033 106.06 g **Total Dietary Fiber** 181.2451 2.4247 1.8125 g Protein 4.9933 0.0668 0.0499 0.21 g Vitamin A (RE) RE 96.0531 1.2850 0.9605 Vitamin A (IU) ΙU 1,037.4108 13.8785 10.3741 Vitamin C mg 88.3688 1.1822 0.8837 Calcium 223.5982 2.9913 2.2360 mg

Stock	Units per			Broken Broken Unit	Actual
Number	Description	Case Location	Cases	Units Description	Used
2101	APPLES GALA 125 CT	1.00 (Unassigned)	10	0.56 PIECE	1
2005	CRANBERRIES DRIED 5 LB	1.00 (Unassigned)	5	0.96 LB	1
1028	VINEGAR APPLE CIDER 4/1 GAL	1.00 (Unassigned)	0	0.15 GAL	1
TAP	WATER	1.00 (Unassigned)	0	0.00 UNLIMITED	1

15.6077

6.8994

4,457.2748

#### REPORT CRITERIA:

Sections Filter(s):

Iron

Ash

Moisture

Criteria Filter(s):

0.2088

59.6295

0.0923

0.1561

44.5727

0.0690

Report Comments Section: