



Recipe Production

Recipe Number: FR003

Recipe Name: CUCUMBER MINT DRESSING

Hot: No

Recipe Source: Danone North America FRESH

HACCP Process Category:

Same Day

Serving Description: 2 tbsp or 1 oz

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
128	2 TBSP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
4003	SOY YOGURT PLAIN 6/24 OZ	4	Pound			(Unassigned)
4004	SOY SOUR CREAM 12/12 OZ	2	Pound			(Unassigned)
2564	CUCUMBER 45 LB	2	Pound	4	Ounce	(Unassigned)
2538	ONION YELLOW JUMBO 50 LB	2	Ounce	17	Gram	(Unassigned)
7220	MINT 12 CT	1	Ounce	17	Gram	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1	tsp	(Unassigned)
1105	SPICE PEPPER BLK TBL ORG 80 OZ	2	tsp			(Unassigned)
1046	SPICE CUMIN BULK 10 LB	2	tsp			(Unassigned)
TAP	WATER	1	Pint			(Unassigned)

Cooking Instructions

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

Pre-Preparation Instructions

Sourced by Danone North America
 Peeled, seeded, and diced cucumbers yield 84%
 Peeled and mined onion yields 88%

Preparation Instructions

1. Peel, seed and dice cucumber, set aside
2. Clean and slice mint, set aside
3. Peel and mince white onion, set aside
4. Add all ingredients to a blender and puree
5. Adjust consistency by adding water to dressing while blending. You may need more or less water depending on how much the cucumber contributes
6. Refrigerate until ready to use

Serving Instructions



Recipe Production

Recipe Number: FR003

Recipe Name: CUCUMBER MINT DRESSING

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	3,911.8036	93.2410	30.5610		
Saturated Fat	g	65.0869	1.5514	0.5085	14.97	
Sodium	mg	15,625.9608	372.4574	122.0778		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	194.2246	4.6295	1.5174	44.69	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	419.0376	9.9881	3.2737	42.85	
Total Dietary Fiber	g	44.0178	1.0492	0.3439		*
Protein	g	119.7820	2.8551	0.9358	12.25	*
Vitamin A (RE)	RE	502.9744	11.9888	3.9295		*
Vitamin A (IU)	IU	5,843.5779	139.2864	45.6530		
Vitamin C	mg	47.0049	1.1204	0.3672		
Calcium	mg	3,345.7393	79.7484	26.1386		*
Iron	mg	19.7728	0.4713	0.1545		*
Moisture	g	1,385.7596	33.0307	10.8262		*
Ash	g	32.3841	0.7719	0.2530		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
4003	SOY YOGURT PLAIN 6/24 OZ	1.00	(Unassigned)	2	0.67	CONTAINER	/
4004	SOY SOUR CREAM 12/12 OZ	1.00	(Unassigned)	2	0.67	CONTAINER	/
2564	CUCUMBER 45 LB	1.00	(Unassigned)	2	0.25	LB	/
2538	ONION YELLOW JUMBO 50 LB	1.00	(Unassigned)	0	0.16	LB	/
7220	MINT 12 CT	1.00	(Unassigned)	0	0.10	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1105	SPICE PEPPER BLK TBL ORG 80	1.00	(Unassigned)	0	0.15	OZ	/
1046	SPICE CUMIN BULK 10 LB	1.00	(Unassigned)	0	0.01	LB	/
TAP	WATER	1.00	(Unassigned)	0	0.00	UNLIMITED	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: