



Recipe Production

Recipe Number: SD010

Recipe Name: PIZZA SAUCE COLD

Hot: No

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 1 FL OZ

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
1,360	1 FL OZ				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
9045	TOMATOES DICED COMM 6/10	11 3/4	CAN(#10)			(Unassigned)
2514	TOMATO PASTE 6/103 OZ	1 2/3	CAN(#10)			(Unassigned)
1309	OIL VEGETABLE 6/1 GAL	1	Pint	13 1/2	Tbsp	(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	8	Ounce	14 1/8	Gram	(Unassigned)
1020	SPICE PARSLEY FLAKE BULK 5 LB	11	Tbsp	1 1/4	tsp	(Unassigned)
1026	SPICE THYME WHL BULK 5 LB	5	Tbsp	2 1/8	tsp	(Unassigned)
1016	SPICE BASIL LEAVES BULK 5 LB	11	Tbsp	1 1/4	tsp	(Unassigned)
1049	SPICE OREGANO BULK 5 LB	11	Tbsp	1 1/4	tsp	(Unassigned)
1011	SALT KOSHER 12/3 LB	15	Tbsp			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	5	Tbsp	2 1/8	tsp	(Unassigned)

Cooking Instructions

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

Pre-Preparation Instructions

Preparation Instructions

Refrigerate all tomato products for at least 3 hours before making sauce.
 Combine all ingredients in a large container, in batches if needed.
 Blend thoroughly with a burr mixer. Keep sauce refrigerated.

Serving Instructions



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	17,232.9146	41.6481	12.6713		
Saturated Fat	g	64.9212	0.1569	0.0477	3.39	
Sodium	mg	202,981.1762	490.5601	149.2509		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	673.3763	1.6274	0.4951	35.17	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	2,592.7927	6.2662	1.9065	60.18	
Total Dietary Fiber	g	615.6962	1.4880	0.4527		
Protein	g	570.6362	1.3791	0.4196	13.25	
Vitamin A (RE)	RE	37,952.2918	91.7222	27.9061		
Vitamin A (IU)	IU	191,645.5388	463.1644	140.9158		
Vitamin C	mg	4,760.2254	11.5044	3.5002		
Calcium	mg	16,722.3171	40.4141	12.2958		
Iron	mg	176.1437	0.4257	0.1295		
Moisture	g	156.8205	0.3790	0.1153		*
Ash	g	289.6834	0.7001	0.2130		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
9045	TOMATOES DICED COMM 6/10	1.00	(Unassigned)	12	0.06	CAN (102 OZ)	/
2514	TOMATO PASTE 6/103 OZ	1.00	(Unassigned)	1	0.72	CAN (106 OZ)	/
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.18	GAL	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.53	LB	/
1020	SPICE PARSLEY FLAKE BULK 5 L	1.00	(Unassigned)	0	0.03	LB	/
1026	SPICE THYME WHL BULK 5 LB	1.00	(Unassigned)	0	0.05	LB	/
1016	SPICE BASIL LEAVES BULK 5 LB	1.00	(Unassigned)	0	0.11	LB	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.14	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.20	BOX (3 LB)	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	1	0.27	OZ	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

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