



## Recipe Production

**Recipe Number:** FR001

**Recipe Name:** SESAME GINGER 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
1128	SEEDS SESAME	12	Ounce			(Unassigned)
7313	SOYMILK BULK PLAIN 12/32 OZ	2	Quart	1	Cup	(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	22 2/3	Gram			(Unassigned)
1035	SAUCE SOY 6/HALF GAL	1	Cup	4	Tbsp	(Unassigned)
1307	OIL SESAME TOASTED 4/1 GAL	8	Tbsp			(Unassigned)
1030	VINEGAR WHITE WINE 4/1 GAL	1	Pint	2	Tbsp	(Unassigned)
2568	GINGER ROOT 1 LB	1	Ounce	17	Gram	(Unassigned)
2576	ONION GREEN 1/2 CS 24 BUNCH	6	Ounce			(Unassigned)
1205	HONEY 6/5 LB	4	Tbsp	1/8	tsp	(Unassigned)

**Cooking Instructions**

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

**Pre-Preparation Instructions**

Sourced by Danone North America  
 Green onion yield is 83%  
 Fresh, peeled ginger yields 75%  
 Whole garlic, roasted and minced yields 50%

**Preparation Instructions**

1. Toast sesame seeds in a pan over medium heat until golden brown and aromatic
  2. Add sesame seeds to soy milk and allow to sit in the refrigerator for an hour
  3. Cut heads of garlic in half across the equator, wrap in aluminum foil and roast in a 350 degree oven for an hour until golden brown and soft  
Allow to cool
  4. Peel and mince ginger, mince garlic and thinly slice green onion
  5. Add all ingredients to a blender and blend until smooth
- You can adjust the consistency of the dressing by adding water if too thick

**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	4,613.9470	123.6041	36.0465		
Saturated Fat	g	50.9458	1.3648	0.3980	9.94	
Sodium	mg	11,897.9219	318.7362	92.9525		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	354.1572	9.4876	2.7669	69.08	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	229.1779	6.1395	1.7905	19.87	
Total Dietary Fiber	g	55.5186	1.4873	0.4337		
Protein	g	153.2145	4.1045	1.1970	13.28	
Vitamin A (RE)	RE	979.9198	26.2513	7.6556		
Vitamin A (IU)	IU	6,138.3654	164.4421	47.9560		
Vitamin C	mg	32.2070	0.8628	0.2516		
Calcium	mg	3,111.4180	83.3525	24.3080		
Iron	mg	40.6917	1.0901	0.3179		
Moisture	g	2,896.0702	77.5835	22.6255		
Ash	g	73.9812	1.9819	0.5780		

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
1128	SEEDS SESAME	1.00	(Unassigned)	12	0.00	OZ	/
7313	SOYMILK BULK PLAIN 12/32 OZ	1.00	(Unassigned)	2	0.25	QUART	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.05	LB	/
1035	SAUCE SOY 6/HALF GAL	1.00	(Unassigned)	0	0.16	JUG (HALF G/	/
1307	OIL SESAME TOASTED 4/1 GAL	1.00	(Unassigned)	0	0.03	GAL	/
1030	VINEGAR WHITE WINE 4/1 GAL	1.00	(Unassigned)	0	0.13	GAL	/
2568	GINGER ROOT 1 LB	1.00	(Unassigned)	0	0.10	CS (1 LB)	/
2576	ONION GREEN 1/2 CS 24 BUNCH	1.00	(Unassigned)	1	0.89	BUNCH	/
1205	HONEY 6/5 LB	1.00	(Unassigned)	0	0.04	JUG (5 LB)	/

**REPORT CRITERIA:**

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