



Recipe Production

Recipe Number: SI013

Recipe Name: SIDE SWEET POTATO CHIPS

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: 1/2 cup

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1/2 CUP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2586	POTATO SWEET YAM 40 LB	27	Pound	8	Ounce	(Unassigned)
1309	OIL VEGETABLE 6/1 GAL	1	Pint	1 1/8	Cup	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1	tsp	(Unassigned)

Cooking Instructions

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

Pre-Preparation Instructions

Sweet potatoes yield 85% with skin

Preparation Instructions

1. Clean potatoes.
2. Place potatoes straight up in the Hobart chopper using the 5/32 (4) BLADE.
3. Once potatoes are sliced, mix with oil and salt and place 6 lb 12 oz in plastic bag or fish tub. This is 25 servings.

Serving Instructions

4. Bake on lined sheet pans for 25 minutes in 350 degree oven.



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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	15,131.1077	133.8200	151.3111		
Saturated Fat	g	70.6013	0.6244	0.7060	4.20	
Sodium	mg	15,133.5161	133.8413	151.3352		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	685.4566	6.0622	6.8546	40.77	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	2,133.3030	18.8670	21.3330	56.40	
Total Dietary Fiber	g	318.0902	2.8132	3.1809		
Protein	g	166.4625	1.4722	1.6646	4.40	
Vitamin A (RE)	RE	212,694.1771	1,881.0741	2,126.9418		
Vitamin A (IU)	IU	1,504,233.4268	13,303.4885	15,042.3343		
Vitamin C	mg	254.4654	2.2505	2.5447		
Calcium	mg	3,186.6348	28.1827	31.8663		
Iron	mg	64.9591	0.5745	0.6496		
Moisture	g	8,193.9663	72.4677	81.9397		
Ash	g	128.9231	1.1402	1.2892		

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
2586	POTATO SWEET YAM 40 LB	1.00	(Unassigned)	27	0.50	LB	/
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.20	GAL	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/

REPORT CRITERIA:

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