| 000163 - BBQ Pork Sandwich :               | Components     | Attributes | Allergens | Allergens | Allergens     |
|--|----------------|------------|-----------|-----------|---------------|
| 000 103 - BBQ I OIR Gallawich .            | Components     | Attributes | Present   | Absent    | Unidentified  |
| HACCP Process: #3 Complex Food Preparation | Meat/Alt: 2 oz |            |           |           | ? - Milk      |
| Number of Portions: 100                    | Grains: 2 oz   |            |           |           | ? - Egg       |
| Size of Portion: 1 Each                    | Fruit:         |            |           |           | ? - Peanut    |
|  | Vegetable:     |            |           |           | ? - Tree Nut  |
|  | Milk:          |            |           |           | ? - Fish      |
|  |                |            |           |           | ? - Shellfish |
|  |                |            |           |           | ? - Soy       |
|  |                |            |           |           | ? - Wheat     |

| Ingredients                        | Measures        | Instructions  |
|------------------------------------|-----------------|---|
| 011949 CATSUP,LOW SODIUM           | 2 lbs           | 1. In a large pot on medium heat, combine catsup, vinegar, mustard, onion powder,           |
| 002048 VINEGAR,CIDER               | 1 qt            | brown sugar, celery seed, and black pepper. Heat to simmer.                                 |
| 083730 MUSTARD YELLOW PREPARED     | 1 cup           |   |
| 002026 ONION POWDER                | 1/4 cup         |   |
| 901530 SUGARS,BROWN,LIGHT          | 3 CUPS (packed) |   |
| 002007 CELERY SEED                 | 1/4 cup         |   |
| 002030 PEPPER,BLACK                | 2 TSP (ground)  |   |
|                                    |                 |   |
| 014429 BEVERAGES,H2O,TAP,MUNICIPAL | 3 cups          | 2. Combine water and cornstarch to form a slurry and add to simmering sauce mixture,        |
| 020027 CORNSTARCH                  | 2 1/2 cups      | stirring constantly until mixture thickens.   |
|                                    |                 |   |
| 120941 Pork Shreds                 | 19 lbs          | 3. Place pork in steam pan and pour in BBQ sauce, stir until fully incorporated. Simmer     |
| 902962 Bread, Whole Grain Bun 2oz  | 100 Each        | for 30 minutes or cover with foil and place in 350° F oven for 45 minutes or until internal |
|                                    |                 | temperature reaches 165° F.   |
|                                    |                 | 4. Serve hot on warmed bun.   |
|                                    |                 |   |

\*Nutrients are based upon 1 Portion Size (1 Each)

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|------------------------|----------|---------------|---------|-----------------|-------------------------|--------------------|-----------|------------------------------------|
| Calories               | 271 kcal | Cholesterol   | 50 mg   | Sugars          | *4.0* g                 | Calcium            | 74.01 mg  | 14.55% Calories from Total Fat     |
| Total Fat              | 4.37 g   | Sodium        | 488 mg  | Protein         | 19.70 g                 | Iron               | 2.09 mg   | 3.71% Calories from Saturated Fat  |
| Saturated Fat          | 1.11 g   | Carbohydrates | 38.48 g | Vitamin A       | *48.2* IU               | Water <sup>1</sup> | *22.65* g | *0.00%* Calories from Trans Fat    |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 3.15 g  | Vitamin C       | *1.7* mg                | Ash <sup>1</sup>   | *0.39* g  | 56.90% Calories from Carbohydrates |
|                        |          |               |         |                 |                         |                    |           | 29.12% Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.