Washington County School District Recipe

Page 1 Recipe: 000636 CHICKEN NOODLE SOUP: USDA 1C.

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name: CHICKEN NOODLE SOUP

Number of Portions: 100 Size of Portion: CUP

Recipe Source: <XXX> Recipe Group: ENTREES

011143 CELERY, RAW 011124 CARROTS.RAW	3 LB 2 1/2 LB	1. Combine water, broth, chicken base, and gravy mix. Add celery, carrots, onions, and pepper.
011284 ONIONS, DEHYDRATED FLAKES	1 CUP	2. Bring to a boil. Reduce heat and cover. Simmer 20 minutes.
002030 PEPPER,BLACK 902468 CHICK,DICED,CKD,FROZEN-COMMOD GK1230	1 TBSP 13 LB	3. Add chicken and frozen noodles. Return to simmer. Cover and simmer
900365 CHICKEN GRAVY: (CUSTOM) 014429 BEVERAGES,H2O,TAP,MUNICIPAL	1 BAG 1 1/4 GAL	for 10 minutes or untill noodles are tender.
903545 BROTH, CHICKEN SWANSON 903461 EGG NOODLE WG-FROZEN	7 CAN 49oz 6 BAG	4. Pour into serving pans.
900370 CHICKEN BASE (CUSTOM):LOW SODIUM	1/2 LB	5. Portion into correct serving size for your school.

*Nutrients are based upon 1 Portion Size (CUP)

Calories	230 kcal	Cholesterol	89.12 mg	Sugars	*2.03* g	Calcium	*32.17* mg	15.98% Calories from Total Fat
Total Fat	4.08 g	Sodium	602.09 mg	Protein	19.93 g	Iron	*1.13* mg	2.84% Calories from Saturated Fat
Saturated Fat	0.72 g	Carbohydrates	28.35 g	Vitamin A	*2014.34* IU	Water ¹	*70.39* g	0.00% Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.54 g	Vitamin C	*1.69* mg	Ash ¹	*0.29* g	49.39% Calories from Carbohydrates
					-			34.71% Calories from Protein

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

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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.

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Recipe

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Miscellaneous		Attributes	<u>Allergens</u> Present	<u>Allergens</u> <u>Absent</u>	Allergens Unidentified
Meat/Alt	1.500 oz				? - Milk
Grain	1.000 oz				? - Egg
Fruit	cup				? - Peanut
Vegetable	0.750 cup				? - Tree Nut
Milk	cup				? - Fish
Moisture & Fat Cha	nge				? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change	0%				? - Wheat
Type of Fat					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	011143	CELERY,RAW	LB		No
1	011124	CARROTS,RAW	LB		No
	011284	ONIONS, DEHYDRATED FLAKES	LB		No
	002030	PEPPER,BLACK	CUP		No
	902468	CHICK, DICED, CKD, FROZEN-COMMOD GK123	LB		No
	900365	CHICKEN GRAVY: (CUSTOM)	BAG		No
	014429	BEVERAGES, H2O, TAP, MUNICIPAL	GAL		No
	903545	BROTH, CHICKEN SWANSON			
Ι	903461	EGG NOODLE WG-FROZEN	LB		No
	900370	CHICKEN BASE (CUSTOM):LOW SODIUM	LB		No

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FACT SHEET

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I#902468

R#636

2022-2023

GOLD KIST FC DICED CHICKEN

PROCESSOR NAME:

PILGRIM'S PRIDE CORP. — Gold Kist Brand

CODE NUMBER:	1230	CASE WT:	30#
M/MA CONTRIBUTION: _	2	SERVING SIZE:	2.47 oz.
GRAIN CONTRIBUTION: _	0	DONATED FOOD/CASE:	32.09
GTIN:	10041723002305	SERVINGS/CASE:	194
CASE DIMENSIONS:	17L x 13W x 11.43H	GR. WT:	31.73#
SHELF LIFE:	365 days	PALLET:	8T x 7H
CASES/PALLET:	56	CASE CUBE:	1.46

BID DESCRIPTIONS



Oven roasted, fully-cooked 1/2" diced marinated chicken produced from USDA 100103 natural proportion white and dark meat commodity chicken. Product cut into 1/2" cubes and IQF frozen. One serving to equal 2.72 ounces. Product to provide zero grams trans fat.



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About 194 servings per container Serving size	2.47oz (70g
Serving size	2.4702 (102
Amount per Serving	
Calories	90
9	% Daily Value
Total Fat 2.5g	3 %
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 1g	1
Cholesterol 65mg	22 %
Sodium 290mg	13 %
Total Carbohydrate 0g	0 %
Dietary Fiber 0g	0 %
Total Sugars 0g	
Includes 0g Added Sugars	0 %
Protein 17g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.4mg	2%
Potassium 240mg	5%

*Above Nutrition Facts information for product 1230 is based on the serving size stated on the attached Product Formulation Statement to provide stated equivalencies.

Cheri Schneider, K12 & USDA Category Director



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Formulation Statement for Documenting Grains in School Meals (Crediting Standards Based on Grams of Creditable Grains)

Product Name: Egg Noodles with whole Grain Code No.: 4130831033

Manufacturer: Marzetti Frozen Pasta

Serving Size <u>567 (140g)</u> (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes___ No 🔧 How many grams:_ (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of noncreditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs:

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B
Nhole wheat flour	29.26	28	1.06
enriched wheat-flow.	28.61	28	1.02
Total Creditable Amount	the state of the state of the		21

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.² Standard grams of creditable grains from the corresponding Group in Exhibit A.² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 502(40g)Total contribution of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 5 ounce portion of this product (ready for serving) provides oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

/ Jul Mo	Technical C
Signature	Title
Julie Puterbaugh	10/4/18
Printed Name	Date

linator
Transform the estimate
614-268-3722
Phone Number





CW

Nutrition Facts	
Serving Size	1 CUP(240 ML
Amount Per Serving	
Calories 15	Calories from Fat
	% Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat Og	
Monounsaturated Fat 0g	1. A
Cholesterol Omg	0%
Sodium 570mg	25%
Potassium 170mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 1g	Constant and
Protein 2g	Sa ta Africa
Calcium 0%	Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products. Information is true and accurate as of: 07/25/2019

INGREDIENTS

INGREDIENTS: CHICKEN STOCK, CONTAINS LESS THAN 2% OF: SALT, YEAST EXTRACT, FLAVORING, CHICKEN FAT, CHICKEN*, GARLIC EXTRACT.*DRIED

SWANSON® NATURAL GOODNESS – CHICKEN BROTH



SWANSON

Swanson[®] Natural Goodness - Chicken Broth is full of rich chicken flavor but has 1/3 less sodium than our regular broth and is 100% fat free.•This soup is part of our Wellness Collection.

FEATURES AND BENEFITS

100% FAT FREE33% LESS SODIUM THAN OUR REGULAR PRODUCT+ (860 mg vs. 570 mg)+REGULAR SWANSON CHICKEN BROTH CONTAINS 860 mg OF PER SERVING. THIS PRODUCT CONTAINS 570 mg PER SERVINGNo Added PreservativesNo Added MSGNo High Fructose Corn SyrupNo Artificial FlavorsNo Colors from Artificial Sources

SERVING IDEAS

 For more flavorful dishes, use Swanson broth instead of water, when simmering vegetables, rice, potatoes or pasta. When roasting, baste with Swanson broth for moist, tender, flavorful meats. Swanson broth also makes a great soup starter. Visit SwansonBroth.com

PREPARATION

Do not dilute. Pour contents into saucepan. Heat slowly until hot, stirring occasionally.

HANDLING

PROMPTLY REFRIGERATE ANY UNUSED PORTION IN A SEPARATE CONTAINER.

STORAGE

Shelf Life: 730 DAYS

Storage Temperature: 72F

MORE

100% FAT FREE33% LESS SODIUM THAN OUR REGULAR PRODUCT+ (860 mg vs. 570 mg)+REGULAR SWANSON CHICKEN BROTH CONTAINS 860 mg OF PER SERVING. THIS PRODUCT CONTAINS 570 mg PER SERVINGNO Added PreservativesNo Added MSGNO High Fructose Corn SyrupNo Artificial FlavorsNo Colors from Artificial Sources

PACKAGIN	G DETAIL	S			
Pack & Size:	12 / 49 OZ	Case Weight:	42.24 LB	UPC:	51000275141
Cube:	0.918 FT	Case Size:	17IN x 12.875IN x 7.25IN (L x W x H)	SCC-14:	10051000275148

SPECIAL DIETARY NEEDS

100 calories or less per serving; 15 grams total carbohydrates or less per serving; 250 calories or less per serving; 9 grams total carbohydrates or less per serving; Low Fat; Sodium 481 - 800 mgs.

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Custom Culinary[®] Master's Touch[®] Low Sodium Chicken Flavored Base

Formula No. 0146

An economical low sodium chicken base with real chicken meat. Use as a starter for soups or season vegetables, pasta, rice and potatoes. Great for healthcare and other facilities looking for healthier options.



01

0146 Size	Quan	tity
0146ZXCFP 1 / 1 LB	▶ 1	\$8.03

Preparation

To prepare soup or broth, dissolve 1 lb. of Base in 5 gallons of boiling water. For a smaller quantity, dissolve 3/4 teaspoons of Base in 8 fluid ounces of boiling water or 4 ounces of Base in 5 quarts of boiling water.

Ingredients

Roasted Chicken And Chicken Broth, Maltodextrin, Sugar, Corn Starch, Chicken Fat, Flavorings, Salt, Autolyzed Yeast Extract, Potassium Chloride, Hydrolyzed Corn Protein, Turmeric (Color), Xanthan Gum, Disodium Inosinate, Disodium Guanylate..

Package Info

Store in tight containers in cool 40 F to 80 F dry areas. 12 months for maximum flavor.

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