

## STANDARDIZED RECIPE FOR COMMERCIALY PREPARED ITEM

Recipe Name: \_\_\_\_\_

Recipe No: \_\_\_\_\_

PRODUCT NAME: \_\_\_\_\_

PRODUCT NUMBER: \_\_\_\_\_

MANUFACTURER: \_\_\_\_\_

NUTRIENT FACTS/LABEL ON FILE: \_\_\_\_\_

MEAL PATTERN CONTRIBUTION DOCUMENTED: CN LABEL \_\_\_\_\_

MANUFACTURER'S INFORMATION: \_\_\_\_\_

Ingredients	For _____ Servings		For _____ Servings		Directions
	Weight	Measure	Weight	Measure	

Serving Size for Grades: \_\_\_\_\_ is \_\_\_\_\_ (unit: cup, fl oz, each)

Serving Utensil: \_\_\_\_\_

Serving Size for Grades: \_\_\_\_\_ is \_\_\_\_\_ (unit: cup, fl oz, each)

Serving Utensil: \_\_\_\_\_

Total Yield for \_\_\_\_\_ (# servings this recipe makes) is: \_\_\_\_\_ (number) \_\_\_\_\_ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution: _____	_____ oz	_____ oz = _____ g/b serving(s)	_____ oz = _____ g/b serving(s)	_____ cup
Meal Pattern Contribution: _____	_____ oz	_____ oz = _____ g/b serving(s)	_____ oz = _____ g/b serving(s)	_____ cup