



Recipe Production

Recipe Number: FS069

Recipe Name: MEATLOAF K-8

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: One 2 ounce slice

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	2 OUNCES				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3001	BEEF GROUND FRESH 50 LB	17	Pound	3 3/4	Ounce	(Unassigned)
1514	EGG LIQUID 15/2 LB	1	Pound	11 1/2	Ounce	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	TBSP	2 1/4	TSP	(Unassigned)
9538	ONION YELLOW JMB 50 LB	1	Pound	11 1/2	Ounce	(Unassigned)
2529	CELERY CS 30 CT/ 30 LB	1	Pound	11 1/2	Ounce	(Unassigned)
1022	SPICE PEPPER BLK 18OZ	2	Tbsp	1 3/4	tsp	(Unassigned)
1101	SPICE MUSTARD GRD ORG 16 OZ	1	Tbsp	1 3/4	tsp	(Unassigned)
1063	SPICE GARLIC POWDER BULK 25 LB	3	Tbsp	1 1/3	tsp	(Unassigned)
1070	KETCHUP NO HFCS 6/10	1	Cup	12	Tbsp	(Unassigned)
1040	SAUCE WORCESTERSHIRE 4/1 GAL	6	Tbsp	2 2/3	tsp	(Unassigned)
3501	TORTILLA CORN 4.5" 12/48	24				(Unassigned)
1070	KETCHUP NO HFCS 6/10	1	Pint	1 1/2	Cup	(Unassigned)
1040	SAUCE WORCESTERSHIRE 4/1 GAL	6	Tbsp	2 2/3	tsp	(Unassigned)
1205	HONEY 6/5 LB	7	Tbsp	1/4	tsp	(Unassigned)
1034	SAUCE HOT 4/1GAL	1	Ounce	20 1/2	Gram	(Unassigned)
1103	SPICE PAPRIKA GRD ORG 15 OZ	2	Tbsp	1/3	tsp	(Unassigned)

Cooking Instructions

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

Pre-Preparation Instructions

Recipe Source: Boulder Valley School District Food Services
 Cooked onions yield: 78%
 Cooked celery yields: 74%
 85% lean ground beef yields 75%

Preparation Instructions

Mince corn tortillas in robo coup.
 Make meatloaf sauce which is the last 5 ingredients on the list.
 Small dice onion and celery.
 Mix all remaining ingredients in hobart mixer. Put 20 lbs. onto a sheetpan and form into loaves.
 Cook in 325 degree oven until internal temp of 165 degrees. Drain off liquid. Place in freezer until you ready to slice on slicer. Slice into 2 ounce slices and shingle in a hotel pan. Top with 2 cups of sauce. Pack into hotel pan 7.5 lb = 60 servings.

Serving Instructions

Reheat in 350 degree oven for about 25 min or until 165 degrees. One piece = one serving (2 oz piece)



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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	17,442.0044	169.2210	174.4200		
Saturated Fat	g	364.1546	3.5330	3.6415	18.79	
Sodium	mg	65,502.4515	635.4998	655.0245		
Total Trans	g	54.8242	0.5319	0.5482		*
Total Fat	g	936.7420	9.0882	9.3674	48.34	
Cholesterol	mg	6,442.7015	62.5066	64.4270		
Carbohydrate	g	774.7948	7.5170	7.7479	17.77	
Total Dietary Fiber	g	51.1857	0.4966	0.5119		
Protein	g	1,218.4078	11.8209	12.1841	27.94	
Vitamin A (RE)	RE	6,131.8457	59.4907	61.3185		
Vitamin A (IU)	IU	32,919.8315	319.3857	329.1983		
Vitamin C	mg	235.3760	2.2836	2.3538		
Calcium	mg	2,561.2240	24.8488	25.6122		
Iron	mg	174.7179	1.6951	1.7472		
Moisture	g	5,019.2931	48.6968	50.1929		*
Ash	g	86.4365	0.8386	0.8644		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3001	BEEF GROUND FRESH 50 LB	1.00	(Unassigned)	17	0.23	LB	/
1514	EGG LIQUID 15/2 LB	1.00	(Unassigned)	0	0.86	CONT (2 LB)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
9538	ONION YELLOW JMB 50 LB	1.00	(Unassigned)	1	0.72	LB	/
2529	CELERY CS 30 CT/ 30 LB	1.00	(Unassigned)	1	0.72	LB	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.57	OZ	/
1101	SPICE MUSTARD GRD ORG 16 OZ	1.00	(Unassigned)	0	0.40	OZ	/
1063	SPICE GARLIC POWDER BULK 25 LB	1.00	(Unassigned)	0		LB	/
1070	KETCHUP NO HFCS 6/10	1.00	(Unassigned)	0	0.15	CAN (114 OZ)	/
1040	SAUCE WORCESTERSHIRE 4/1 G	1.00	(Unassigned)	0	0.03	GAL	/
3501	TORTILLA CORN 4.5" 12/48	1.00	(Unassigned)	24	0.00	TORT (.75 OZ)	/
1070	KETCHUP NO HFCS 6/10	1.00	(Unassigned)	0	0.29	CAN (114 OZ)	/
1040	SAUCE WORCESTERSHIRE 4/1 G	1.00	(Unassigned)	0	0.03	GAL	/
1205	HONEY 6/5 LB	1.00	(Unassigned)	0	0.07	JUG (5 LB)	/
1034	SAUCE HOT 4/1GAL	1.00	(Unassigned)	0	0.01	GAL	/
1103	SPICE PAPRIKA GRD ORG 15 OZ	1.00	(Unassigned)	0	0.71	OZ	/

REPORT CRITERIA:

Sections Filter(s):

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