



Recipe Production

Recipe Number: FS099

Recipe Name: MEATLOAF PK

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: One 1.5 ounce slice

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1.5 OUNCE				

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	12	Pound	11 2/3	Gram	(Unassigned)
1514	EGG LIQUID 15/2 LB	1	Pound	4 2/3	Ounce	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	TBSP	1	TSP	(Unassigned)
9538	ONION YELLOW JMB 50 LB	1	Pound	4 2/3	Ounce	(Unassigned)
2529	CELERY CS 30 CT/ 30 LB	1	Pound	4 2/3	Ounce	(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp	2 3/4	tsp	(Unassigned)
1101	SPICE MUSTARD GRD ORG 16 OZ	1	Tbsp	1/2	tsp	(Unassigned)
1063	SPICE GARLIC POWDER BULK 25 LB	2	Tbsp	1 3/4	tsp	(Unassigned)
1070	KETCHUP NO HFCS 6/10	1	Cup	5	Tbsp	(Unassigned)
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5	Tbsp	1/2	tsp	(Unassigned)
3501	TORTILLA CORN 4.5" 12/48	18				(Unassigned)
1070	KETCHUP NO HFCS 6/10	1	Pint	10	Tbsp	(Unassigned)
1040	SAUCE WORCESTERSHIRE 4/1 GAL	5	Tbsp	1/2	tsp	(Unassigned)
1205	HONEY 6/5 LB	5	Tbsp	2 1/2	tsp	(Unassigned)
1034	SAUCE HOT 4/1GAL	1	Ounce	8 1/3	Gram	(Unassigned)
1103	SPICE PAPRIKA GRD ORG 15 OZ	1	Tbsp	1 3/4	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 3 ounce slices and shingle in a hotel pan. Top with 2 cups of sauce. Pack into hotel pan 7.5 lb = 80 servings.

Serving Instructions



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Reheat in 350 degree oven for about 25 min or until 165 degrees. Take 3 ounce slices and cut in half for PK. One serving is 1.5 oz piece.

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	13,112.6154	169.3264	131.1262		
Saturated Fat	g	273.0685	3.5262	2.7307	18.74	
Sodium	mg	49,229.0558	635.7068	492.2906		
Total Trans	g	41.1051	0.5308	0.4111		*
Total Fat	g	702.4416	9.0708	7.0244	48.21	
Cholesterol	mg	4,834.8348	62.4334	48.3483		
Carbohydrate	g	589.9137	7.6177	5.8991	18.00	
Total Dietary Fiber	g	38.4257	0.4962	0.3843		
Protein	g	913.7286	11.7992	9.1373	27.87	
Vitamin A (RE)	RE	4,599.9983	59.4009	46.0000		
Vitamin A (IU)	IU	24,703.6457	319.0042	247.0365		
Vitamin C	mg	176.6946	2.2817	1.7669		
Calcium	mg	1,922.6385	24.8275	19.2264		
Iron	mg	131.0438	1.6922	1.3104		
Moisture	g	3,768.3483	48.6616	37.6835		*
Ash	g	65.1037	0.8407	0.6510		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3001	BEEF GROUND FRESH 50 LB	1.00	(Unassigned)	12	0.03	LB	/
1514	EGG LIQUID 15/2 LB	1.00	(Unassigned)	0	0.65	CONT (2 LB)	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
9538	ONION YELLOW JMB 50 LB	1.00	(Unassigned)	1	0.29	LB	/
2529	CELERY CS 30 CT/ 30 LB	1.00	(Unassigned)	1	0.29	LB	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.43	OZ	/
1101	SPICE MUSTARD GRD ORG 16 OZ	1.00	(Unassigned)	0	0.30	OZ	/
1063	SPICE GARLIC POWDER BULK 25 LB	1.00	(Unassigned)			LB	/
1070	KETCHUP NO HFCS 6/10	1.00	(Unassigned)	0	0.11	CAN (114 OZ)	/
1040	SAUCE WORCESTERSHIRE 4/1 G	1.00	(Unassigned)	0	0.02	GAL	/
3501	TORTILLA CORN 4.5" 12/48	1.00	(Unassigned)	18	0.00	TORT (.75 OZ)	/
1070	KETCHUP NO HFCS 6/10	1.00	(Unassigned)	0	0.22	CAN (114 OZ)	/
1040	SAUCE WORCESTERSHIRE 4/1 G	1.00	(Unassigned)	0	0.02	GAL	/
1205	HONEY 6/5 LB	1.00	(Unassigned)	0	0.05	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	0.54	OZ	/

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