Recipe I/D.... Y433 AM Portion Size: 8.00 OZ Adjusted Servings 100
Description... VITAMIN C PINEAPPLE BEVERAGE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
87-200088	BREAKFAST,P'APL 6/5 LB	4.00 LB	.80 EA
		Water:	6.000 GAL

Method # / Cooking Instructions:

1. MIX BREAKFAST BEVERAGE POWDER WITH WATER TO MAKE 3.125 GALLONS BEVERAGE PER 100. TRANSFER TO BEVERAGE DISPENSER. HOLD FOR SERVICE. {CCP 1 - 2} SEE NOTES}

2. PROGRESSIVE-COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {CCP 3} SEE NOTES}

CCP Notes:

1. CURRENTLY, WE ARE RECEIVING 6/6 LB CANS OF BEVERAGE. ONE 6 LB CAN PLUS 8 GALLONS OF WATER WILL MAKE 256 4 OZ SERVINGS.
2. DO NOT ADD SUGAR.

{CCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTION, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL READY TO SERVE.

{CCP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE THE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP=CRITICAL CONTROL POINT CA=CORRECTIVE ACTION