

# Doris Schneider

## Recipe Sizing Report

825903 - SPICE BLEND, CREOLE :	Components	Attributes
HACCP Process: #1 No Cook Number of Portions: 6 Size of Portion: cup	Meat/Alt: Grains: Fruit: Vegetable: Milk:	

Ingredients	Measures	Instructions
825111 Pepper, Red or Cayenne, Ground, Sauer, #...	1/4 cup	1. Measure ingredients and place in a storage container. Mix ingredients thoroughly. Close and store in dry storage area. Mix thoroughly before using. 2. This recipe is for mixing spice blend. IT SHOULD NOT BE USED AS AN INGREDIENT IN A RECIPE. 3. If an ingredient is in all capital letters and NOB is listed at the end of the ingredient description, the ingredient is not an item on State Bid Order Guide.
825091 Pepper, Black, Ground, Sauer, #2718.....	1/4 cup	
825243 Oregano, Crushed, Dry, Sauer, #2715.....	1/2 cup	
825079 Garlic Powder, Sauer, #2709.....	1/2 cup	
825119 Onion Powder, Sauer, #2714.....	1/2 cup	
825154 Thyme, Dried, Sauer, #2732.....	1/4 CUP (ground)	
825096 Mustard, Powder, Dry, Sauer, #2712.....	1/4 cup	
825722 CORIANDER SEED, GROUND, NOB.....	1/2 cup	
825114 Chili Powder, Sauer, #2703.....	1/4 cup	
825118 Paprika, Ground, Domestic, Sauer #2716.....	2 cups	
002028 SMOKED PAPRIKA, NOB.....	1 cup	
825727 FILE POWDER, GROUND, NOB.....	1 cup	

\*Nutrients are based upon 1 Portion Size (cup)

Calories	345 kcal	Cholesterol	0 mg	Sugars	*8.1* g	Calcium	424.83 mg	34.25%	Calories from Total Fat
Total Fat	13.13 g	Sodium	92 mg	Protein	15.79 g	Iron	23.35 mg	5.04%	Calories from Saturated Fat
Saturated Fat	1.93 g	Carbohydrates	65.09 g	Vitamin A	31964.3 IU	Water <sup>1</sup>	9.68 g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	32.42 g	Vitamin C	42.6 mg	Ash <sup>1</sup>	7.02 g	75.43%	Calories from Carbohydrates
								18.30%	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

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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## Recipe Sizing Report

825901 - SPICE BLEND, ITALIAN :	Components	Attributes
HACCP Process: No HACCP Process Number of Portions: 6 Size of Portion: CUP	Meat/Alt: Grains: Fruit: Vegetable: Milk:	

Ingredients	Measures	Instructions
825091 Pepper, Black, Ground, Sauer, #2718.....	1/2 cup	1. Measure ingredients and place in a storage container. Mix ingredients thoroughly. Close and store in dry storage area. Mix thoroughly before using. 2. This recipe is for mixing spice blend. IT SHOULD NOT BE USED AS AN INGREDIENT IN A RECIPE. 3. If an ingredient is in all capital letters and NOB is listed at the end of the ingredient description, the ingredient is not an item on State Bid Order Guide.
825243 Oregano, Crushed, Dry, Sauer, #2715.....	1 cup	
825127 Parsley, Dried, Chopped, Sauer, #2717.....	1 cup	
825190 Basil Leaves, Dried, Sauer, #2700.....	1 1/2 cups	
825452 MARJORAM, CRUSHED NOB.....	1/2 cup	
825721 PEPPER FLAKES, RED, CRUSHED NOB...	1/2 cup	
825079 Garlic Powder, Sauer, #2709.....	1 cup	
825119 Onion Powder, Sauer, #2714.....	1 cup	

\*Nutrients are based upon 1 Portion Size (CUP)

Calories	259 kcal	Cholesterol	0 mg	Sugars	3.0 g	Calcium	795.28 mg	10.16%	Calories from Total Fat
Total Fat	2.92 g	Sodium	47 mg	Protein	11.65 g	Iron	22.18 mg	1.83%	Calories from Saturated Fat
Saturated Fat	0.53 g	Carbohydrates	58.80 g	Vitamin A	3140.4 IU	Water <sup>1</sup>	*5.81* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	20.08 g	Vitamin C	31.6 mg	Ash <sup>1</sup>	*5.89* g	90.79%	Calories from Carbohydrates
								17.99%	Calories from Protein

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## Recipe Sizing Report

825902 - SPICE BLEND, SOUTHWEST :	Components	Attributes
HACCP Process: #1 No Cook Number of Portions: 6 Size of Portion: cup	Meat/Alt: Grains: Fruit: Vegetable: Milk:	

Ingredients	Measures	Instructions
825114 Chili Powder, Sauer, #2703.....	1 cup	1. Measure ingredients and place in a storage container. Mix ingredients thoroughly. Close and store in dry storage area. Mix thoroughly before using. 2. This recipe is for mixing spice blend. IT SHOULD NOT BE USED AS AN INGREDIENT IN A RECIPE. 3. If an ingredient is in all capital letters and NOB is listed at the end of the ingredient description, the ingredient is not an item on State Bid Order Guide.
825091 Pepper, Black, Ground, Sauer, #2718.....	1/4 cup	
825243 Oregano, Crushed, Dry, Sauer, #2715.....	1/4 cup	
825079 Garlic Powder, Sauer, #2709.....	1/2 cup	
825119 Onion Powder, Sauer, #2714.....	1/2 cup	
825117 Cumin Seed, Ground, Sauer, #2706.....	1/2 CUP (ground)	
825096 Mustard, Powder, Dry, Sauer, #2712.....	1/2 cup	
825724 CHIPOTLE CHILI PEPPERS, GROUND, NOB....	1/2 cup	
825725 HUNGARIAN PAPRIKA, NOB.....	1 cup	
825726 ANCHO CHILI POWDER, NOB.....	1 cup	
825722 CORIANDER SEED, GROUND, NOB.....	1/2 cup	

\*Nutrients are based upon 1 Portion Size (cup)

Calories	275 kcal	Cholesterol	0 mg	Sugars	*3.7* g	Calcium	370.94 mg	37.40%	Calories from Total Fat
Total Fat	11.43 g	Sodium	230 mg	Protein	12.17 g	Iron	14.18 mg	3.80%	Calories from Saturated Fat
Saturated Fat	1.16 g	Carbohydrates	44.09 g	Vitamin A	6270.2 IU	Water <sup>1</sup>	5.74 g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	16.98 g	Vitamin C	21.2 mg	Ash <sup>1</sup>	4.51 g	64.14%	Calories from Carbohydrates
								17.71%	Calories from Protein

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