

# Standard Item Book (detailed)

 (Recipe)

**DYS6 MEATLOAF**

**General**  
 Name: DYS6 MEATLOAF      Key Name: DYS6MTLOAF  
 Common Name: DYS6 MEATLOAF      Short Name: DYS6 MEATLOAF  
 Formal Name: DYS6 Meatloaf      Item Type: PT MENU  
 Standard Units of Measure: \_\_\_\_\_      Archive Status: Active

Purchase Unit:      Portion Unit: Svg (6.5 oz)  
 Issue Unit: Svg (6.5 oz)      Ingredient Unit:  
 Stock Unit:      Yield Unit: Svg (6.5 oz)

Note:  
 Manufacturer Note:

*Item Traits...*

Name	Category	Data Owner	Name	Category	Data Owner
*Patient Food	Diet Office Trait	UMHS	beef	Allergen	UMHS
Bell Pepper	Allergen	UMHS	black pepper	Allergen	UMHS
carrot	Allergen	UMHS	Eggs	Allergen	UMHS
garlic	Allergen	UMHS	Milk	Allergen	UMHS
milk protein	Allergen	UMHS	onion	Allergen	UMHS
rice	Allergen	UMHS	Soy	Allergen	UMHS
tomato	Allergen	UMHS	vegetable cooked	Diet Office Trait	UMHS
Wheat	Allergen	UMHS			

**Nutrition**  
 Linked to Nutritional Item: [Recipe] DYS6 MEATLOAF      Nutrient Yield: 100.00%

Total Calories: 270.4	% Protein: 24.2	% Carbohydrates: 25.3	% Fat: 48.1	% Saturated Fat: 19.0
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**Standard Portion Analysis** [ 1 Svg (6.5 oz) = 184.272 grams calculated, 184.272 grams as coded ( 0% variance ) ]

KCAL	270 KCAL	PRO	16.4 Gram	FAT	14.4 Gram	CHO	17 Gram	NA	470.0 MG
K	385.5 MG	P	191.46 MG	CHOL	127.1 MG	SFA	5.7 Gram	TDFB	0.8 Gram
SUGR	7.2 Gram								
<b>100 Gram Analysis</b>									
KCAL	147 KCAL	PRO	8.9 Gram	FAT	7.8 Gram	CHO	9 Gram	NA	255.1 MG
K	209.2 MG	P	103.90 MG	CHOL	69.0 MG	SFA	3.1 Gram	TDFB	0.4 Gram
SUGR	3.9 Gram								

**MEATLOAF G UH**

**49 - AIR CHILL COOK 1**

**Production Date: Sunday, 3/17/2019**

**Production Shift: [All Meals]**

**Times**

Prep Time:

Cooking Time:

**Temperatures**

Cooking Temp:

Internal Temp:

**Production Amount**

Yield: **3 Half Pan**

Portions: **36 Svg (5 Oz)**

**Ingredients and Instructions**

(Key Name)

Ground Beef	7.5 Pound
Green Peppers Diced	.7 Pound
Fresh Diced Onions	1.01 Pound
Bread Texas Toast	.78 Pound
Tomato Catsup	1.65 Pound
Liquid Egg Whl	1.61 Pound
Beef Base Low Sodium Gf	.12 Pound
Garlic Powder	.004 Pound
Oregano Leaf	.008 Pound

**STEAM THE ONIONS & PEPPERS:**

1. WEIGH UP THE PROPER AMOUNT OF ONIONS & PEPPERS FOR THE RECIPE.
2. PLACE THE ONIONS & PEPPER IN A PERFORATED HOTEL PAN AND PLACE IN THE STEAMER.
3. STEAM FOR 8-15 MINUTES, AS NEEDED FOR BATCH SIZE.
4. REMOVE FROM STEAMER AND COOL.

**ONCE COOL PROCEED WITH THE FOLLOWING INSTRUCTIONS:**

1. CHOP TEXAS TOAST INTO FINELY CHOPPED BREAD CRUMBS USING BUFFALO CHOPPER.
2. COMBINE ALL INGREDIENTS IN A MIXING BOWL AT #2 SPEED UNTIL WELL MIXED.
3. USING A 2-QT LONG HANDLED DIPPER, SPREAD 4 LBS 2 OZ OF THE MIXTURE INTO EACH HALF PAN.
4. PRECUT THE MEATLOAF INTO A 3X4 GRID TO MAKE 12 SERVINGS.
5. BAKE COVERED IN THE CONVECTION OVEN AT 275F FOR 25 MINUTES, THEN REMOVE COVER AND COOK ADDITIONAL 10-15 MINUTES OR UNTIL THE MEATLOAF REACHES AN INTERNAL TEMPERATURE OF 165F FOR 15 SECONDS. RECORD IN THE TEMP LOG.
6. PLACE ON HOT LINE FOR SERVICE AND HOLD FOR 4 HOURS.

**\*\*OR\*\***

6. PLACE COOKED MEATLOAF ONTO A CART AND CHILL TO 40F IN BLAST CHILLER.
7. COVER, LABEL, DATE AND STORE IN THE COOLER FOR SERVICE.

REVISED: 9/2016 ALL OF THE TEXAS TOAST NOW USED, NOT JUST THE CRUSTS.

**SERVICE INSTRUCTIONS:**

1. SERVE SINGLE PORTION ON HOT DINNER PLATE.
- \* FOR HALF SERVING SPLIT SINGLE PORTION INTO TWO EQUAL HALVES.

**DYS6 MEATLOAF**

**28 - RS HOT FOOD**

**Production Date: Tuesday, 3/19/2019**

**Production Shift: [All Meals]**

**Times**

Prep Time:

Cooking Time:

**Temperatures**

Cooking Temp:

Internal Temp:

**Production Amount**

Yield: **25 Svg (6.5 oz)**

Portions: **25 Svg (6.5 oz)**

**Ingredients and Instructions**

(Key Name)

 Meatloaf G	7.81 Pound
 Brown Gravy	2.34 Pound

**COOKING PROCEDURE:**

- \*\*\*FOLLOW ALL HACCP INSTRUCTIONS\*\*\*
- \*\*\*CLEAN AND SANITIZE ALL SURFACES, EQUIPMENT AND UTENSILS\*\*\*
- \*\*\*WASH HANDS BEFORE, DURING AND AFTER FOOD PREPARATION\*\*\*
- \*\*\*PAY ATTENTION TO KEEPING COLD FOODS BELOW 41\* PRIOR TO COOKING\*\*\*

1. PROCESS COOKED AND COLD MEATLOAF IN BUFFALO CHOPPER UNTIL A UNIFORM TEXTURE IS ACHIEVED, NO LARGER THAN THE SIZE OF AN ENGLISH PEA.
2. USING A # 8 SCOOP PLACE 5 OZ OF MINCED MEATLOAF INTO BLACK MICROWAVABLE CONTAINER.
3. TOP WITH 1.5 OZ OF BROWN GRAVY.
4. SEAL TIGHTLY, AND LABEL, DATE AND FREEZE WITH A 6 MONTH EXPIRATION DATE.

**RETHERM INSTRUCTIONS:**

1. PLACE CONTAINER INTO MICROWAVE, SET FOR 2 MINUTES ON COOK.
2. REMOVE CONTAINER AND STIR PRODUCT, RESET TIMER FOR AN ADDITIONAL 2 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES FOR 15 SECONDS.
3. PLACE PRODUCT INTO HEATED OVAL BAKER AND SERVE IMMEDIATELY.

8/2018 TP

**BROWN GRAVY**

**50 - WATER CHILL ITEMS**

**Production Date: Tuesday, 3/19/2019**

**Production Shift: [All Meals]**

**Times**

Prep Time:

Cooking Time:

**Temperatures**

Cooking Temp:

Internal Temp:

**Production Amount**

Yield: **2.35 Pound**

Portions: **25 Svg (1.5 Oz)**

**Ingredients and Instructions**

(Key Name)

Water	3 3/4 Cup
Beef Base Low Sodium Gf	.15 Pound
Onion Powder	.01 Pound
Garlic Powder	.004 Pound
Worcestershire Sauce	.01 Pound
Tomato Paste Fancy	.06 Pound
Modified Corn Starch	.02 Pound
Basil Leaves	.001 Pound
Black Pepper	.001 Pound
Margarine Ztf	.14 Pound
Rice Flour	.14 Pound

**DIRECTIONS:**

1. IN KETTLE MELT MARGARINE AND ADD RICE FLOUR TO MAKE ROUX. COOK 5-10 MINUTES.
2. ADD TOMATO PASTE.
3. ADD WATER ALONG WITH SPICES AND FLAVORINGS.
4. BRING TO A BOIL. COMBINE CORNSTARCH AND WATER TO MAKE SLURRY. ADD TO BOILING MIXTURE THEN REDUCE TO A SIMMER.
5. PLACE IN 2 QT BAGS.
6. CHILL TO LESS THAN 41F IN 4 HOURS. LABEL WITH EXPIRATION DATE OF 14 DAYS AFTER PRODUCTION DATE.
7. STORE THE PRODUCT IN COOLER.

**RETHEMING INSTRUCTIONS:**

1. HEAT IN RETHERMALIZER UNTIL INTERNAL TEMPERATURE REACHES 165F FOR 15 SECONDS.

**PORTION INSTRUCTIONS:**

1. USING A 2 OZ LADLE PORTION 1.5 OZ AS ORDERED ON TRAY TICKET.

5/2013 SS; 11/2015