500045 - CARROT-RAISIN SALAD : USDA E-04	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #1 No Cook Number of Portions: 50 Size of Portion: 1/4 CUP				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
011124 CARROTS,RAW..... 009298 RAISINS,SEEDLESS..... 001155 MILK,DRY,NONFAT,INST,WO/ VIT A..... 004622 SALAD DRSG,MAYO TYPE,RED CAL-COMMOD... 002047 SALT,TABLE.....	3 qts + 3 1/4 CUPS (grated) 1 lb + 8 ozs 1/2 cup 2 cups 1/2 tsp	1. Place carrots and raisins in large bowl. 2. In a separate bowl, combine reconstituted milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional).
		3. Pour dressing over carrots and raisins. Mix lightly. Spread 6 lb (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 ½) to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans. 4. **CCP: Cool to 41° F or lower within 4 hours.** Cover. Refrigerate until service. 5. Mix lightly before serving. Portion with No. 16 scoop (¼ cup).
		Food as Purchased **50 Servings** **100 Servings** Carrots 4 lb 8 lb
		Serving ¼ cup (No. 16 scoop) provides ¼ cup of vegetable and fruit.

Calories..... 78	Iron..... 0.49 mg	Protein..... 0.90 g	Protein..... 4.62%
Cholesterol.. 4 mg	Calcium.... 18.15 mg	Carbohydrates 15.92 g	Carbohydrates. 81.55%
Sodium..... 117 mg	Vitamin A..8299.0 IU	Total Fat.... 1.84 g	Total Fat..... 21.23%
Dietary Fiber 1.54 g	Vitamin A..1583.6 RE	Saturated Fat 0.31 g	Saturated Fat. 3.55%
	Vitamin C.. 3.2 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values