

Clovis Unified School District

Recipe: 002837 Rib Rub Recipe

Recipe Source:
Recipe Group: ENTREES

Recipe HACCP Process: #3 Complex Food Preparation

Alternate Recipe Name:
Number of Portions: 152
Size of Portion: OZ

002028 PAPRIKA..... 901213 GARLIC,GRANULATED..... 002009 CHILI POWDER..... 002047 SALT,TABLE..... 002030 PEPPER,BLACK..... 901959 SUGARS,BROWN,LIGHT..... 799905 OREGANO LEAVES,DRIED... 799906 THYME LEAF,DRIED..... 799902 CUMIN,GROUND..... 000088 MUSTARD ,DRY..... 002001 ALLSPICE,GROUND..... 002012 CORIANDER LEAF,DRIED.....	4 CUP 2 CUP 2 CUP 1 CUP 2 CUP, ground 8 CUP, unpacked 1/2 CUP, ground 1/2 CUP, ground 1/2 CUP 1/4 CUP 1/4 CUP 1/4 LB	Mix all dry ingredients together and use in BBQ baby back rib recipe.
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*Nutrients are based upon 1 Portion Size (OZ)

Calories	58 kcal	Cholesterol	0.00 mg	Sugars	*0.49* g	Calcium	48.95 mg	13.23%	Calories from Total Fat
Total Fat	0.85 g	Sodium	809.85 mg	Protein	1.43 g	Iron	2.10 mg	2.34%	Calories from Saturated Fat
Saturated Fat	0.15 g	Carbohydrates	13.16 g	Vitamin A	2021.20 IU	Water ¹	1.04 g	*N/A*%	Calories from Trans Fat
Trans Fat ²	*N/A* g	Dietary Fiber	2.50 g	Vitamin C	4.92 mg	Ash ¹	2.66 g	91.33%	Calories from Carbohydrates
								9.92%	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
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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<u>Miscellaneous</u>			<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt.....	oz					? - Milk
Grain.....	oz					? - Egg
Fruit.....	cup					? - Peanut
Vegetable.....	cup					? - Tree Nut
Milk.....	cup					? - Fish
<u>Moisture & Fat Change</u>						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	002028	PAPRIKA			
I	901213	GARLIC,GRANULATED			
I	002009	CHILI POWDER			
I	002047	SALT, TABLE			
I	002030	PEPPER, BLACK			
I	901959	SUGARS, BROWN, LIGHT			
I	799905	OREGANO LEAVES, DRIED			
I	799906	THYME LEAF, DRIED			
I	799902	CUMIN, GROUND			
I	000088	MUSTARD , DRY			
I	002001	ALLSPICE, GROUND			
I	002012	CORIANDER LEAF, DRIED			

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