Ramen Noodle Bowl with Egg (LR1541)

HACCP Process: Process 2: Same day service
Allergens: Contains Egg, Soy, Wheat;
Meal Contribution: 1 Non-WGR, 1 Meat/MA
Number of Servings: 23.00  Serving Size: 1 Serving
Moisture gain/loss%: 0.0000  Yield: 5 pound, 8 ounce
Waste gain/loss%: 0.0000  Fat gain/loss%: 0.0000
Total Recipe Cost: $4.9801  Cost Per Serving: $0.2165

<table>
<thead>
<tr>
<th>Step #</th>
<th>Stock Item#</th>
<th>Stock Item</th>
<th>Stock Quantity</th>
<th>Cost ($)</th>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Ramen Noodle with Miso Broth LI100480</td>
<td>1 Bag</td>
</tr>
<tr>
<td>2</td>
<td>5825</td>
<td>Hard Boiled Egg, 12/12 count, As Purchased</td>
<td>23 Each</td>
<td>4.9801</td>
<td>Hard Boiled Egg, 12/12 count LI100324</td>
<td>23 Each</td>
</tr>
</tbody>
</table>

Tips/Comments
◦ 23 servings per 1 bag noodle + 1 packet miso
  230 servings per case

Preparation Instructions
◦ Thaw noodles prior to cooking.
◦ Thaw ramen noodles in refrigerator 24 hours.
  Once completely thawed, place in boiling water for 30 seconds to 1 minute.
  Drain.
  Mix entire miso packet into 1 gallon of water until dissolved.
  1 serving = 1/2 cup noodles + 5 fl oz of miso broth + 1 hard boiled egg.
  First, portion 1/2 cup noodles into bowl, then pour 5 fl oz of miso broth over noodles. Top with whole hard boiled egg cut in half. Serve bowl with chicken egg roll.

<table>
<thead>
<tr>
<th>CCP Name</th>
<th>CCP Description</th>
<th>Critical Temperature (F)</th>
<th>Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Hold</td>
<td>Hot Holding</td>
<td>135.00</td>
<td>Discard the food if it cannot be determined how long the food temperature was below 135 ºF</td>
</tr>
<tr>
<td>Reheat</td>
<td>Reheating</td>
<td>165.00</td>
<td>Continue reheating/heating food if the internal temperature does not reach the required temperature</td>
</tr>
<tr>
<td>Cook</td>
<td>Cooking</td>
<td>165.00</td>
<td>Continue cooking food until the internal temperature reaches the required temperature</td>
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</tbody>
</table>

Nutritional Information

<table>
<thead>
<tr>
<th></th>
<th>Fat</th>
<th>SFat</th>
<th>Carb</th>
<th>Protein</th>
<th>Sugar</th>
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</thead>
<tbody>
<tr>
<td>% of Calories</td>
<td>27.22</td>
<td>10.81</td>
<td>45.48</td>
<td>20.54</td>
<td>3.638</td>
</tr>
<tr>
<td>Nutrients per 100 g</td>
<td>Calories (Kcal)</td>
<td>Fat (g)</td>
<td>Sfat (g)</td>
<td>TFat (g)</td>
<td>Chol (mg)</td>
</tr>
<tr>
<td>--------------------------------------------------------</td>
<td>----------------</td>
<td>---------</td>
<td>----------</td>
<td>----------</td>
<td>-----------</td>
</tr>
<tr>
<td></td>
<td>185.627</td>
<td>5.614</td>
<td>2.228</td>
<td>0</td>
<td>175.109</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Nutrients per serving (108.504 g)</th>
<th>Calories (Kcal)</th>
<th>Fat (g)</th>
<th>Sfat (g)</th>
<th>TFat (g)</th>
<th>Chol (mg)</th>
<th>Na (mg)</th>
<th>Carb (g)</th>
<th>TDF (g)</th>
<th>Sugars (g)</th>
<th>Pro (g)</th>
<th>Fe (mg)</th>
<th>Ca (mg)</th>
<th>A,IU</th>
<th>VitC (mg)</th>
<th>Mois (g)</th>
<th>Ash (g)</th>
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</thead>
<tbody>
<tr>
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<td>201.413</td>
<td>6.091</td>
<td>2.418</td>
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<td>190</td>
<td>690.409</td>
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<td>1.832</td>
<td>10.341</td>
<td>1.795</td>
<td>28.363</td>
<td>300</td>
<td>0</td>
<td>(M)</td>
<td>(M)</td>
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</tbody>
</table>

(M) Indicates missing nutrient values.