

Pro•Team experts available to develop and analyze school meals that feature your products.

Do you need new school meals developed and analyzed? No school nutrition experts or dietitians on staff? Pro•Team Foodservice Advisors are uniquely qualified to provide meal development and nutritional analysis for manufacturers. Pro•Team staff work with school districts daily analyzing recipes, building menus and providing program advice.

Pro•Team stands ready to build meals for grab and go, delivery to classrooms, and the traditional serving line. Our team of dietitians and creatives will use our USDA compliant software and deep database of products to build meals that school nutrition operators want and need.

- Initial discussion with client to determine goals and meal ideation
- Gather product specifications and crediting
- Ingredient and recipe entry and adjustments to fit desired meal pattern
- Prepare recipe with client logo, website, marketing details
- Debrief with client to edit preparation instructions, meal name and any ingredient or product changes

PRICING OPTIONS

\$575 1 Daily meal for K-8 or 9-12

\$725 1 Daily meal K-8 and 9-12

Need more? Call for bundled pricing

"I have been working with Pro•Team for the last couple of years. Jean Ronnei has been instrumental in our school success. She and Pro•Team have great knowledge and a network that is needed for anyone to understand how to serve school menus and what it takes to meet the USDA guidelines."
— Sunil Kumar, Founder & CEO



See back for recipe.

Call us today. Our Pro•Team experts stand ready to help in these unsettled times.

Chocolate Chickpea Butter Grab & Go Box (K-8)



Entree, Grab & Go Box, Chocolate Chickpea Butter Cup, 1 each	
Lunch Entree	
Ingredients	Quantity
M/M/A, Chickpea Butter, Chocolate, 1.13 oz cup, Dry, 192/cs	1 portion cup
Whole Grain, Graham, Cinnamon, Giant Goldfish, 0.9 oz, Dry, 300/cs	1 package
Whole Grain, Bagel, 2 oz, Frozen, 72/cs	1 bagel
M/M/A, Egg, Hard Boiled, Pillow Packed, Cooler, 12/12ct	1 egg
Fruit, Apple, Slices, Bulk, Fresh, 5/2#	2 oz.
Vegetable, Red/Orange, Cherry Tomatoes, Fresh, 12pt/cs	4 oz.
Milk, Skim, fluid, 8 oz carton, Cooler, 50/cs	1 carton, 1/2 pint
Preparation Instructions	
<p>HACCP Process: #1 - No Cook</p> <p>1. Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.</p> <p>2. Remove product from refrigerator using oldest pack date first.</p> <p>CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.</p> <p>3. Wash all raw fruits and vegetables thoroughly before combining with other ingredients including:</p> <ul style="list-style-type: none"> • Unpeeled fresh fruit and vegetables that are served whole or cut into pieces. • Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat. <p>5. Wash fresh produce vigorously under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.</p> <p>6. Remove any damaged or bruised areas.</p> <p>7. Assemble grab & go box using the following items:</p> <ul style="list-style-type: none"> • 1 Chocolate Chickpea Butter Cup • 1 Goldfish Graham • 1 Whole Grain Bagel • 1 Hard Boiled Egg • 1/2 cup Apple Slices (using a 4 oz spoodle) • 3/4 cup Cherry Tomatoes (using 6 oz spoodle) • 1 carton of Skim Milk <p>CCP: Ensure cold food is held at a temperature below 41° F.</p> <p>8. Offer students 1 Chocolate Chickpea Butter Grab & Go Box.</p> <p>CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41. In the event the temperature of the cold item rises above 41 it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 or below.</p> <p>CCP: Record time and internal temperature of completed recipe on daily log.</p>	



Chocolate Chickpea Butter Grab & Go Box	
Serving Size: 1.00 box	
Yield: 1.00	
Nutrition Facts	
Serving Size 1 box	
Serving Weight 560.495 gm	
Amounts Per Serving	
Calories	639.385 kcal
Total Fat	21.226 gm
Saturated Fat	2.500 gm
Trans Fat	0.000 gm
Cholesterol	190.000 mg
Sodium	546.013 mg
Potassium	548.000 mg*
Carbohydrates	87.323 gm
Fiber	9.348 gm
Sugars	43.915 gm
Protein	27.992 gm
Iron	5.981 mg
Calcium	433.418 mg
Vitamin A (IU)	1683.584 iu*
Vitamin C	38.623 mg*
Vitamin D	3.200 mcg*
Saturated Fat % of Calories	3.52%
* = Indicates missing Nutrient Information.	
^ = Indicates user added nutrient.	
WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.	
Meal Components	
2.5 Oz Of Meat/Meat Alternates	
2 Oz (Eq) Of Whole Grain-Rich	
1 Oz (Eq) Of Whole Grain-Rich Based Desserts	
0.5 Cups Of Fruits	
0.75 Cups Of Red/Orange	
1 Cups Of Nonfat Unflavored Milk	
Allergens	
Eggs, Milk, Wheat	
Attributes	
Vegetarian	

www.theamazingchickpea.com