



## Purée Bread Mix

### Specifications

| Product          | Purée Bread Mix 20 lbs. | Purée Bread Mix 10 lbs. | Purée Bread Mix 5 lbs.  |
|------------------|-------------------------|-------------------------|-------------------------|
| Item Number      | 20020                   | 20010                   | 20025                   |
| UPC Code         | 00-893931-001211        | 00-893931-001006        | 00-893931-001358        |
| Pack             | (1) 20 lb. Bag in Box   | (1) 10 lb. Bag in Box   | (1) 5 lb. Bag in Box    |
| Portion Size     | #16 Scoop (28g dry mix) | #16 Scoop (28g dry mix) | #16 Scoop (28g dry mix) |
| Portion Per Case | 324 #16 Scoops          | 162 #16 Scoops          | 81 #16 Scoops           |
| Net Weight       | 20 lbs. (9,072g)        | 10 lbs. (4,536g)        | 5 lbs. (2,268g)         |
| Gross Weight     | 21 lbs.                 | 11 lbs.                 | 6 lbs.                  |
| Case Dimensions  | 10" x 10" x 10"         | 8" x 8" x 8"            | 7" x 7" x 7"            |
| Case Cube        | 0.6                     | 0.3                     | 0.2                     |
| Palet Ti Hi      | 16 Ti, 4 Hi (64 cases)  | 25 Ti, 5 Hi (125 cases) | 30 Ti, 5 Hi (150 cases) |
| Shelf Life       | 12 Months               | 12 Months               | 12 Months               |

### Ingredients

Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Bleached Wheat Flour (Heat Treated), Sugar, Corn Syrup Solids, Soybean Oil, Oat Fiber, Defatted Wheat Germ, Xanthan Gum, Salt, Yeast, Mono & Diglycerides, Malted Barley Flour, Ammonium Sulfate, Leavening (Monocalcium Phosphate), Calcium Propionate (Preservative), Sorbitan Monostearate. **Contains:** Wheat.



### Recipe, IDDSI Level 4 Purée

**Purée Bread** (5 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <b>Oil or liquid butter</b>    | 2T           |
| <b>Hot water (170-185°F)</b>   | 1 ¼ cup*     |

\*For softer texture, add ¼ cup water to 5 servings recipe.

1. Place purée bread mix in a bowl.
2. Add oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a dinner roll presentation, slightly flatten top of scoop and create grooves with the spatula.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 136 · Total Fat 5g · Cholesterol 11mg · Sodium 151mg  
Total Carbohydrates 21g · Fiber 1g · Sugars 5g · Protein 2g



## Purée Bread Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 362.33    | Biotin (mcg)              | 0.07      |
| Calories from Fat (kcal)     | 28.12     | Vitamin C (mg)            | 0.07      |
| Calories from Sat Fat (kcal) | 4.89      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 8.96      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 74.77     | Vitamin E (mg)            | 0.2       |
| Total Dietary Fiber (g)      | 5.24      | Folate (mcg)              | 19.5      |
| Total Sugars (g)             | 18.34     | Vitamin K (mcg)           | 0.02      |
| Added Sugar (g)              | 5.99      | Pantothenic Acid (mg)     | 0.04      |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 5.99      | Calcium (mg)              | 40.83     |
| Other Carbs (g)              | 5.45      | Chromium (mcg)            | 0.03      |
| Fat (g)                      | 3.20      | Copper (mg)               | 0.03      |
| Saturated Fat (g)            | 0.54      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.68      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 1.75      | Iron (mg)                 | 3.79      |
| Trans Fat (g)                | 0.14      | Magnesium (mg)            | 7.74      |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0.24      |
| Water (g)                    | 7.75      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 115.21    |
| Vitamin A - IU (IU)          | 1.74      | Potassium (mg)            | 115.15    |
| Vitamin A - RAE (mcg)        | 2.19      | Selenium (mcg)            | 2.41      |
| Caratenoid (RE)              | 0.13      | Sodium (mg)               | 427.09    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.21      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.07      | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.04      | Omega 6 Fatty Acid (g)    | 0.03      |
| Vitamin B3 (mg)              | 0.47      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0.62      | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.01      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0.73      |

## Pancake Waffle Flavoring

### Specifications

|                         |                          |
|-------------------------|--------------------------|
| <b>Item Number</b>      | 20001                    |
| <b>UPC Code</b>         | 00-893931-001297         |
| <b>Pack</b>             | (1) 3 lb. Box            |
| <b>Portion Size</b>     | #16 Scoop (4.5g dry mix) |
| <b>Portion Per Case</b> | 302 #16 Scoops           |
| <b>Net Weight</b>       | 3 lbs. (1,361g)          |
| <b>Gross Weight</b>     | 4 lbs.                   |
| <b>Case Dimensions</b>  | 7" x 7" x 7"             |
| <b>Case Cube</b>        | 0.2                      |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases)  |
| <b>Shelf Life</b>       | 12 Months                |



### Ingredients

Baked Wheat (Bleached Wheat Flour, Yeast, Sugar, Salt), Digestion Resistant Corn Maltodextrin, Soybean Oil, Non-Fat Dried Milk, Egg Flavor ( Glycerin, Natural Flavor), Silicon Dioxide, Natural Colors (Caramel, Annatto), Vanilla ( Propylene Glycol, Ethyl Alcohol, Water, Artificial Flavor), Butter (Sunflower Oil, Natural Flavor). **Contains:** Milk, Wheat.



### Recipe, IDDSI Level 4 Purée

**Purée Pancake/Waffle** (7 servings #16 scoop)

|                                 |              |
|---------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b>  | 1 cup (140g) |
| <b>Pancake Waffle Flavoring</b> | ¼ cup        |
| <b>Oil or liquid butter</b>     | 2T           |
| <b>Hot water (170-185°F)</b>    | 1 ⅓ cup*     |

*\*Uses more water than other flavorings for proper texture.*

1. Combine purée bread mix and pancake waffle flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and serve using a #16 scoop. Flatten into a pancake with spatula and top with syrup and butter.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 147 · Total Fat 10g · Cholesterol 11mg · Sodium 159mg  
Total Carbohydrates 33g · Fiber 1g · Sugars 5g · Protein 2g



# Pancake Waffle Flavoring

## Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 157.73    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 118.42    | Vitamin C (mg)            | 0.47      |
| Calories from Sat Fat (kcal) | 18.74     | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 10.75     | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 56.36     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 2.22      | Folate (mcg)              | 0         |
| Total Sugars (g)             | 8.19      | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 0.32      | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 0         | Calcium (mg)              | 127.97    |
| Other Carbs (g)              | 0         | Chromium (mcg)            | 0         |
| Fat (g)                      | 13.78     | Copper (mg)               | 0         |
| Saturated Fat (g)            | 2.08      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 2.85      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 8.69      | Iron (mg)                 | 0.74      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 0.3       |
| Cholesterol (mg)             | 1.46      | Manganese (mg)            | 0.01      |
| Water (g)                    | 1.99      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 86.53     |
| Vitamin A - IU (IU)          | 195.74    | Potassium (mg)            | 103.18    |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 0         |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 430.29    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0         |
| Beta-Carotene (mcg)          | 0.01      | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0         | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0.55      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0.01      | Alcohol (g)               | 0.86      |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |

## Cinnamon Roll Flavoring

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20002                   |
| <b>UPC Code</b>         | 00-893931-001303        |
| <b>Pack</b>             | (1) 5 lb. Box           |
| <b>Portion Size</b>     | #16 Scoop (9g dry mix)  |
| <b>Portion Per Case</b> | 252 #16 Scoops          |
| <b>Net Weight</b>       | 5 lbs. (2.268g)         |
| <b>Gross Weight</b>     | 6 lbs.                  |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Sugar, Cinnamon, Soybean Oil, Ginger, Silicon Dioxide, Salt, Nutmeg, Butter (Sunflower Oil, Natural Flavor).

**Contains:** No Allergens.



### Recipe, IDDSI Level 4 Purée

**Purée Bread, Cinnamon Roll** (5 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <b>Cinnamon Roll Flavoring</b> | ¼ cup        |
| <b>Oil or liquid butter</b>    | 2T           |
| <b>Hot water (170-185°F)</b>   | 1 ¼ cup      |

1. Combine purée bread mix and cinnamon roll flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a cinnamon roll presentation, stripe top of scoop with icing or dessert topping.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 173 · Total Fat 5g · Cholesterol 11mg · Sodium 171mg  
Total Carbohydrates 30g · Fiber 1g · Sugars 13g · Protein 2g

## Cinnamon Roll Flavoring

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 385.91    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 21.66     | Vitamin C (mg)            | 0.18      |
| Calories from Sat Fat (kcal) | 4.76      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 0.29      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 94.43     | Vitamin E (mg)            | 0.10      |
| Total Dietary Fiber (g)      | 2.54      | Folate (mcg)              | 0.57      |
| Total Sugars (g)             | 89.97     | Vitamin K (mcg)           | 1.39      |
| Added Sugar (g)              | 89.81     | Pantothenic Acid (mg)     | 0.02      |
| Monosaccharides (g)          | 0.13      | <b>Minerals</b>           |           |
| Disaccharides (g)            | 89.72     | Calcium (mg)              | 47.00     |
| Other Carbs (g)              | 1.89      | Chromium (mcg)            | 0.45      |
| Fat (g)                      | 2.51      | Copper (mg)               | 0.03      |
| Saturated Fat (g)            | 0.53      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.50      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 1.43      | Iron (mg)                 | 0.62      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 5.50      |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 1.13      |
| Water (g)                    | 0.99      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 5.07      |
| Vitamin A - IU (IU)          | 13.57     | Potassium (mg)            | 36.31     |
| Vitamin A - RAE (mcg)        | 0.68      | Selenium (mcg)            | 1.25      |
| Caratenoid (RE)              | 1.36      | Sodium (mg)               | 208.72    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.13      |
| Beta-Carotene (mcg)          | 5.20      | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.02      | Omega 6 Fatty Acid (g)    | 0.01      |
| Vitamin B3 (mg)              | 0.16      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0.23      | Alcohol (g)               | 0.25      |
| Vitamin B6 (mg)              | 0.01      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0.93      |





## Honey Wheat Flavoring

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20003                   |
| <b>UPC Code</b>         | 00-893931-001310        |
| <b>Pack</b>             | (1) 4.75 lb. Box        |
| <b>Portion Size</b>     | #16 Scoop (9g dry mix)  |
| <b>Portion Per Case</b> | 239 #16 Scoops          |
| <b>Net Weight</b>       | 4.75 lbs. (2,155g)      |
| <b>Gross Weight</b>     | 5.75 lbs.               |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Sugar, Honey Flavor (Sugars, Honey, Propylene Glycol, Natural & Artificial Flavor, Malic Acid, Citric Acid, Tartaric Acid, Tannic Acid), Silicon Dioxide, Soybean Oil, Caramel Color Maltodextrin, Annatto. **Contains:** No Allergens.



### Recipe, IDDSI Level 4 Purée

**Purée Bread, Honey Wheat** (5 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <b>Honey Wheat Flavoring</b>   | ¼ cup        |
| <b>Oil or liquid butter</b>    | 2T           |
| <b>Hot water (170-185°F)</b>   | 1 ¼ cup      |

1. Combine purée bread mix and honey wheat flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a dinner roll presentation, slightly flatten top of scoop and create grooves with the spatula.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 171 · Total Fat 5g · Cholesterol 11mg · Sodium 151mg  
Total Carbohydrates 30g · Fiber 1g · Sugars 14g · Protein 2g



# Honey Wheat Flavoring

## Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 379.25    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 4.83      | Vitamin C (mg)            | 0         |
| Calories from Sat Fat (kcal) | 0.72      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 0.02      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 96.69     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 0.02      | Folate (mcg)              | 0         |
| Total Sugars (g)             | 95.28     | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 93.89     | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 93.89     | Calcium (mg)              | 4.53      |
| Other Carbs (g)              | 0.17      | Chromium (mcg)            | 0.47      |
| Fat (g)                      | 0.56      | Copper (mg)               | 0.01      |
| Saturated Fat (g)            | 0.08      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.12      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 0.36      | Iron (mg)                 | 0.13      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 0         |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0         |
| Water (g)                    | 0.70      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 0.03      |
| Vitamin A - IU (IU)          | 0         | Potassium (mg)            | 13.97     |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 0.56      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 1.94      |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.01      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.02      | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0         | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |



## Chocolate Cake Flavoring

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20005                   |
| <b>UPC Code</b>         | 00-893931-001327        |
| <b>Pack</b>             | (1) 4.25 lb. Box        |
| <b>Portion Size</b>     | #16 Scoop (8g dry mix)  |
| <b>Portion Per Case</b> | 241 #16 Scoops          |
| <b>Net Weight</b>       | 4.25 lbs. (1,928g)      |
| <b>Gross Weight</b>     | 5.25 lbs.               |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Sugar, Cocoa Powder, Soybean Oil, Salt, Butter Flavor (Sunflower Oil, Natural Flavor). **Contains:** No Allergens.



### Recipe, IDDSI Level 4 Purée

**Purée Bread, Chocolate Cake** (5 servings #16 scoop)

|                                 |              |
|---------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b>  | 1 cup (140g) |
| <b>Chocolate Cake Flavoring</b> | ¼ cup        |
| <b>Oil or liquid butter</b>     | 2T           |
| <b>Hot water (170-185°F)</b>    | 1 ¼ cup      |

1. Combine purée bread mix and chocolate cake flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a chocolate cake presentation, stripe top of scoop with icing or dessert topping.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 169 · Total Fat 5g · Cholesterol 11mg · Sodium 177mg  
Total Carbohydrates 28g · Fiber 1g · Sugars 11g · Protein 2g

## Chocolate Cake Flavoring

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 402.52    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 47.09     | Vitamin C (mg)            | 0         |
| Calories from Sat Fat (kcal) | 5.62      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 3.89      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 87.88     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 3.88      | Folate (mcg)              | 0         |
| Total Sugars (g)             | 76.07     | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 76.05     | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 76.05     | Calcium (mg)              | 1.01      |
| Other Carbs (g)              | 7.90      | Chromium (mcg)            | 0.38      |
| Fat (g)                      | 5.39      | Copper (mg)               | 0.01      |
| Saturated Fat (g)            | 0.62      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.70      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 2.11      | Iron (mg)                 | 7.02      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 0.25      |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0         |
| Water (g)                    | 0.83      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 0         |
| Vitamin A - IU (IU)          | 0         | Potassium (mg)            | 1.52      |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 0.46      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 326.62    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.01      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.01      | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0         | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |



## Apple Spice Flavoring

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20006                   |
| <b>UPC Code</b>         | 00-893931-001334        |
| <b>Pack</b>             | (1) 5 lb. Box           |
| <b>Portion Size</b>     | #16 Scoop (9g dry mix)  |
| <b>Portion Per Case</b> | 252 #16 Scoops          |
| <b>Net Weight</b>       | 5 lbs. (2,268g)         |
| <b>Gross Weight</b>     | 6 lbs.                  |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Sugar, Apple Flavor (Sunflower Oil, Natural and Artificial Flavor), Beet Powder, Cinnamon, Ginger, Caramel Color, Soybean Oil, Salt, Clove, Allspice, Black Pepper. **Contains:** No Allergens.



### Recipe, IDDSI Level 4 Purée

**Purée Bread, Apple Spice** (5 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <b>Apple Spice Flavoring</b>   | ¼ cup        |
| <b>Oil or liquid butter</b>    | 2T           |
| <b>Hot water (170-185°F)</b>   | 1 ¼ cup      |

1. Combine purée bread mix and apple spice flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For an apple spice cake presentation, stripe top of scoop with icing or dessert topping.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 174 · Total Fat 5g · Cholesterol 11mg · Sodium 162mg  
Total Carbohydrates 30g · Fiber 1g · Sugars 14g · Protein 2g



# Apple Spice Flavoring

## Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 384.42    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 5.41      | Vitamin C (mg)            | 0.32      |
| Calories from Sat Fat (kcal) | 1.35      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 0.12      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 98.22     | Vitamin E (mg)            | 0.03      |
| Total Dietary Fiber (g)      | 0.91      | Folate (mcg)              | 0.22      |
| Total Sugars (g)             | 94.90     | Vitamin K (mcg)           | 0.49      |
| Added Sugar (g)              | 94.17     | Pantothenic Acid (mg)     | 0.01      |
| Monosaccharides (g)          | 0.04      | <b>Minerals</b>           |           |
| Disaccharides (g)            | 94.17     | Calcium (mg)              | 19.22     |
| Other Carbs (g)              | 0.80      | Chromium (mcg)            | 0.47      |
| Fat (g)                      | 0.62      | Copper (mg)               | 0.01      |
| Saturated Fat (g)            | 0.15      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.12      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 0.34      | Iron (mg)                 | 0.37      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 2.67      |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0.49      |
| Water (g)                    | 0.27      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 1.98      |
| Vitamin A - IU (IU)          | 3.24      | Potassium (mg)            | 17.39     |
| Vitamin A - RAE (mcg)        | 0.16      | Selenium (mcg)            | 1.01      |
| Caratenoid (RE)              | 0.32      | Sodium (mg)               | 126.56    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.05      |
| Beta-Carotene (mcg)          | 1.05      | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.02      | Omega 6 Fatty Acid (g)    | 0.01      |
| Vitamin B3 (mg)              | 0.08      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0.11      | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.01      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0.45      |



## Lemon Cake Flavoring

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20007                   |
| <b>UPC Code</b>         | 00-893931-001341        |
| <b>Pack</b>             | (1) 5 lb. Box           |
| <b>Portion Size</b>     | #16 Scoop (9g dry mix)  |
| <b>Portion Per Case</b> | 252 #16 Scoops          |
| <b>Net Weight</b>       | 5 lbs. (2,268g)         |
| <b>Gross Weight</b>     | 6 lbs.                  |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Sugar, Soybean Oil, Natural Flavor, Silicon Dioxide, Oleoresin, Turmeric, Citric Acid. **Contains:** No Allergens.



### Recipe, IDDSI Level 4 Purée

**Purée Bread, Lemon Cake** (5 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <b>Lemon Cake Flavoring</b>    | ¼ cup        |
| <b>Oil or liquid butter</b>    | 2T           |
| <b>Hot water (170-185°F)</b>   | 1 ¼ cup      |

1. Combine purée bread mix and lemon cake flavoring in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a lemon cake presentation, slightly bowl top of scoop and fill with tsp of dessert topping.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 173 · Total Fat 5g · Cholesterol 11mg · Sodium 148mg  
Total Carbohydrates 30g · Fiber 1g · Sugars 14g · Protein 2g



## Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 387.10    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 17.23     | Vitamin C (mg)            | 0         |
| Calories from Sat Fat (kcal) | 2.57      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 0         | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 95.49     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 0         | Folate (mcg)              | 0         |
| Total Sugars (g)             | 93.55     | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 93.48     | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 93.48     | Calcium (mg)              | 1.30      |
| Other Carbs (g)              | 0.17      | Chromium (mcg)            | 0.47      |
| Fat (g)                      | 2.01      | Copper (mg)               | 0.01      |
| Saturated Fat (g)            | 0.29      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.57      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 1.14      | Iron (mg)                 | 0.05      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 0         |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0         |
| Water (g)                    | 0.19      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 0         |
| Vitamin A - IU (IU)          | 0         | Potassium (mg)            | 1.87      |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 0.56      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 2.20      |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.01      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.02      | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0         | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |





## Purée Cornbread Mix

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20110                   |
| <b>UPC Code</b>         | 00-893931-001228        |
| <b>Pack</b>             | (1) 9.25 lbs. Box       |
| <b>Portion Size</b>     | #16 Scoop (21g dry mix) |
| <b>Portion Per Case</b> | 200 #16 Scoops          |
| <b>Net Weight</b>       | 9.25 lbs. (4,200g)      |
| <b>Gross Weight</b>     | 10.25 lbs.              |
| <b>Case Dimensions</b>  | 8" x 8" x 8"            |
| <b>Case Cube</b>        | 0.3                     |
| <b>Palet Ti Hi</b>      | 25 Ti, 5 Hi (125 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Enriched Bleached Wheat Flour ([Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Sugar, Corn Syrup Solids, Oat Fiber, Salt, Soybean Oil, Xanthan Gum, Yeast, Mono and Diglycerides, Malted Barley Flour, Ammonium Sulfate, Leavening [Monocalcium Phosphate], Sorbitan Stearate), Yellow Corn Flour, Sugar, Maltodextrin, Vegetable Oil, Salt, Corn Flavor (Corn Starch, Dextrose, Natural & Artificial Flavor, Corn Oil, Silicon Dioxide), Cornbread Flavor (Natural & Artificial Flavors, Dextrose, Silicon Dioxide, Polysorbate 60), Natural Color (Turmeric). **Contains:** Wheat.



### Recipe, IDDSI Level 4 Purée

**Purée Cornbread** (20 servings #16 scoop)

|                                    |               |
|------------------------------------|---------------|
| <b>Rubicon Purée Cornbread Mix</b> | 3 cups (420g) |
| <b>Hot water (170-185°F)</b>       | 3 ¾ cup       |
| <b>Oil or liquid butter</b>        | 6T            |

#### Scoop Preparation

1. Add cornbread mix to mixing bowl and slowly whisk in the water until well blended.
2. Transfer to a serving pan and serve using a #16 scoop. Can be served at room temperature or heated and served warm.

Visit [rubiconfoods.com](http://rubiconfoods.com) for cornbread squares, muffins and baked loaf shaping recipes and training videos.

#### Recipe Nutrition for #16 scoop

Calories 106 · Total Fat 4.5g · Cholesterol 0mg · Sodium 110mg  
Total Carbohydrates 15g · Fiber 1g · Sugars 4g · Protein 2g



## Purée Cornbread Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 362.39    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 38.77     | Vitamin C (mg)            | 0         |
| Calories from Sat Fat (kcal) | 4.32      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 7.54      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 79.14     | Vitamin E (mg)            | 0.02      |
| Total Dietary Fiber (g)      | 3.63      | Folate (mcg)              | 7.61      |
| Total Sugars (g)             | 21.03     | Vitamin K (mcg)           | 0.05      |
| Added Sugar (g)              | 11.04     | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 10.78     | Calcium (mg)              | 0.72      |
| Other Carbs (g)              | 0.02      | Chromium (mcg)            | 0.05      |
| Fat (g)                      | 4.35      | Copper (mg)               | 0         |
| Saturated Fat (g)            | 0.48      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.28      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 0.58      | Iron (mg)                 | 0.15      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 2.85      |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0         |
| Water (g)                    | 1.61      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 9.52      |
| Vitamin A - IU (IU)          | 33.94     | Potassium (mg)            | 64.41     |
| Vitamin A - RAE (mcg)        | 1.70      | Selenium (mcg)            | 0.06      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 660.01    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.06      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.01      | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0.01      | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0.42      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.02      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |



## Purée Pasta Mix

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20213                   |
| <b>UPC Code</b>         | 00-893931-001242        |
| <b>Pack</b>             | (1) 10 lbs. 3 oz. Box   |
| <b>Portion Size</b>     | #8 Scoop (23g dry mix)  |
| <b>Portion Per Case</b> | 201 #16 Scoops          |
| <b>Net Weight</b>       | 10 lbs. 3 oz. (4,625g)  |
| <b>Gross Weight</b>     | 11 lbs.                 |
| <b>Case Dimensions</b>  | 8" x 8" x 8"            |
| <b>Case Cube</b>        | 0.3                     |
| <b>Palet Ti Hi</b>      | 25 Ti, 5 Hi (125 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Semolina Wheat Flour, Bread Crumbs (Bleached Wheat Flour, Sugar, Salt, Yeast, Soybean Oil), Tapioca Starch, Cracker Meal (Wheat Flour, Salt), Soybean Oil, Butter Flavor (Sunflower Oil, Natural Flavor), Natural Color (Turmeric). **Contains:** Wheat



### Recipe, IDDSI Level 4 Purée

**Purée Pasta** (5 servings #8 scoop)

|                                |          |
|--------------------------------|----------|
| <b>Rubicon Purée Pasta Mix</b> | ¾ cup    |
| <b>Hot water (170-185°F)</b>   | 2 ½ cups |

1. Pour hot water into a pan and slowly whisk in the purée pasta mix until combined. The mixture will partially thicken.
2. Reheat the pasta mix to 180-190°F to fully thicken by:
  - Stovetop: Continue stirring on medium heat.
  - Convection oven: Heat covered at 350°F for 15 minutes.
  - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #8 scoop. Use back of scoop to create a groove in the pasta and ladle in sauce.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée shaping recipes and training videos.

#### Recipe Nutrition for #8 scoop

Calories 65 • Total Fat 1.4g • Cholesterol 0mg • Sodium 100mg  
Total Carbohydrates 16g • Fiber 1g • Sugars 0g • Protein 2g





## Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 276.72    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 49.16     | Vitamin C (mg)            | 0.01      |
| Calories from Sat Fat (kcal) | 7.79      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 9.89      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 70.06     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 3.07      | Folate (mcg)              | 36.37     |
| Total Sugars (g)             | 1.62      | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 0.20      | Pantothenic Acid (mg)     | 0.32      |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 0.20      | Calcium (mg)              | 17.04     |
| Other Carbs (g)              | 0         | Chromium (mcg)            | 0         |
| Fat (g)                      | 5.68      | Copper (mg)               | 0.10      |
| Saturated Fat (g)            | 0.87      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 1.15      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 3.42      | Iron (mg)                 | 1.14      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 25.50     |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0.36      |
| Water (g)                    | 8.13      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 116.76    |
| Vitamin A - IU (IU)          | 0.21      | Potassium (mg)            | 142.68    |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 2.14      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 491.79    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.57      |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.15      | Omega 3 Fatty Acid (g)    | 0.02      |
| Vitamin B2 (mg)              | 0.04      | Omega 6 Fatty Acid (g)    | 0.20      |
| Vitamin B3 (mg)              | 1.95      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 3.08      | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.05      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |



## Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20313                   |
| <b>UPC Code</b>         | 00-893931-001259        |
| <b>Pack</b>             | (1) 10 lbs. 3 oz. Box   |
| <b>Portion Size</b>     | #10 Scoop (23g dry mix) |
| <b>Portion Per Case</b> | 201 #10 Scoops          |
| <b>Net Weight</b>       | 10 lbs. 3 oz. (4,625g)  |
| <b>Gross Weight</b>     | 11 lbs.                 |
| <b>Case Dimensions</b>  | 8" x 8" x 8"            |
| <b>Case Cube</b>        | 0.3                     |
| <b>Palet Ti Hi</b>      | 25 Ti, 5 Hi (125 cases) |
| <b>Shelf Life</b>       | 12 Months               |



## Ingredients

Rice Flour, Rice, Modified Tapioca Starch, Soybean Oil, Salt, Butter Flavor (Sugar, Natural Flavors, Ethyl Alcohol), Oat Fiber, Xanthan Gum. **Contains:** No allergens.



## Recipe, IDDSI Level 4 Purée

**Purée Rice** (5 servings #10 scoop)

|                               |         |
|-------------------------------|---------|
| <b>Rubicon Purée Rice Mix</b> | 3/4 cup |
| <b>Hot water (170-185°F)</b>  | 2 cups  |

1. Pour hot water into a pan and slowly whisk in the purée rice mix until combined. The mixture will partially thicken.
2. Reheat the rice mix to 180-190°F to fully thicken by:
  - Stovetop: Continue stirring on medium heat.
  - Convection oven: Heat covered at 350°F for 15 minutes.
  - Steamer: Heat covered for 10 minutes.
3. Stir mixture and hold on the serving line according to state regulations.
4. Serve using a #10 scoop or try optional line shaping with our complimentary purée ricer.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée rice granule shaping recipe and training videos.

### Recipe Nutrition for #10 scoop

Calories 85 · Total Fat 1g · Cholesterol 0mg · Sodium 215mg  
Total Carbohydrates 18g · Fiber 0g · Sugars 0g · Protein 1g



## Purée Rice Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 372.23    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 40.52     | Vitamin C (mg)            | 0.09      |
| Calories from Sat Fat (kcal) | 5.98      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 6.30      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 77.13     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 1.83      | Folate (mcg)              | 0         |
| Total Sugars (g)             | 0.05      | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 0         | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 0         | Calcium (mg)              | 21.83     |
| Other Carbs (g)              | 0         | Chromium (mcg)            | 0         |
| Fat (g)                      | 4.70      | Copper (mg)               | 0         |
| Saturated Fat (g)            | 0.66      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.99      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 2.70      | Iron (mg)                 | 0.87      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 1.52      |
| Cholesterol (mg)             | 0.19      | Manganese (mg)            | 0         |
| Water (g)                    | 6.16      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 2.79      |
| Vitamin A - IU (IU)          | 0         | Potassium (mg)            | 0.29      |
| Vitamin A - RAE (mcg)        | 0.19      | Selenium (mcg)            | 0         |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 924.50    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0         |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.01      | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0         | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0.80      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |





## Purée Corn Mix

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 20413                   |
| <b>UPC Code</b>         | 00-893931-001563        |
| <b>Pack</b>             | (1) 12 lb. Box          |
| <b>Portion Size</b>     | #8 Scoop (27g dry mix)  |
| <b>Portion Per Case</b> | 302 #16 Scoops          |
| <b>Net Weight</b>       | 12 lbs. (1,361g)        |
| <b>Gross Weight</b>     | 13 lbs.                 |
| <b>Case Dimensions</b>  | 8" x 8" x 8"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 25 Ti, 5 Hi (125 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Corn (Yellow & White Enriched Niacin, Iron [Reduced], Thiamine Mononitrate, Riboflavin), Modified Food Starch (Corn), Corn Treated with Hydrate Lime, Sugar, Maltodextrin, Egg Whites, Vegetable Oil, Corn Flavor (Corn Starch, Dextrose, Natural & Artificial Flavor), Butter Flavor (Sunflower Oil, Natural Flavor), Natural Color (Turmeric). **Contains:** Eggs



### Recipe, IDDSI Level 4 Purée

**Purée Corn** (10 servings 4 oz. #8 scoop)

|                               |          |
|-------------------------------|----------|
| <b>Rubicon Purée Corn Mix</b> | 1 ¾ cups |
| <b>Tap water</b>              | 5 cups   |

1. Pour water into a stovetop pan and slowly whisk in the corn mix until combined.
2. On medium heat, slowly bring the corn mixture to 170-185°F while whisking.
3. Transfer to steam table pan and hold on serving line at a minimum of 135°F.
4. Serve using a #8 scoop.

Visit [rubiconfoods.com](http://rubiconfoods.com) for shaped corncob recipe and training videos.

#### Recipe Nutrition for #8 scoop

Calories 90 · Total Fat 0g · Cholesterol 0mg · Sodium 90mg  
Total Carbohydrates 17g · Fiber 0g · Sugars 4g · Protein 3g

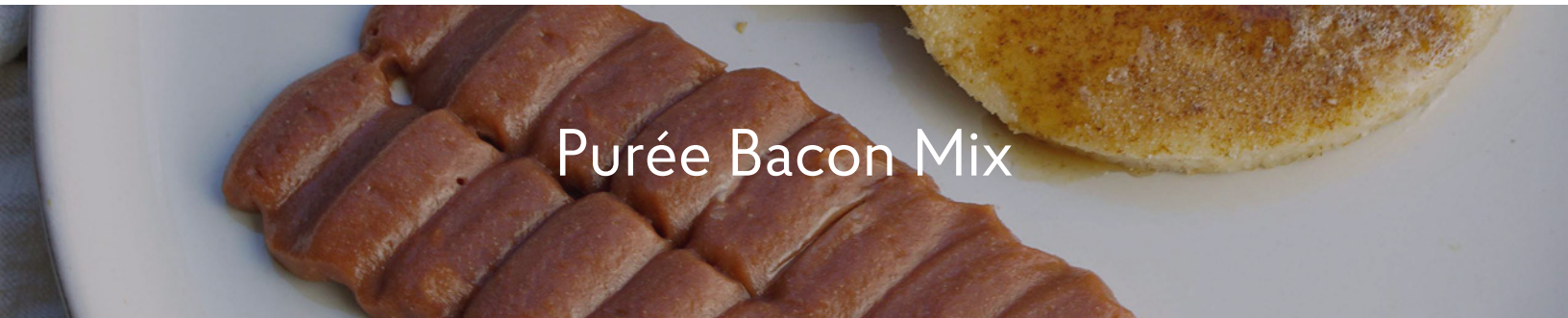


## Purée Corn Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 336.69    | Biotin (mcg)              | 1.20      |
| Calories from Fat (kcal)     | 26.49     | Vitamin C (mg)            | 0         |
| Calories from Sat Fat (kcal) | 3.49      | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 9.59      | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 67.25     | Vitamin E (mg)            | 0.04      |
| Total Dietary Fiber (g)      | 1.75      | Folate (mcg)              | 77.72     |
| Total Sugars (g)             | 14.19     | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 12.39     | Pantothenic Acid (mg)     | 0.15      |
| Monosaccharides (g)          | 0.27      | <b>Minerals</b>           |           |
| Disaccharides (g)            | 12.70     | Calcium (mg)              | 11.42     |
| Other Carbs (g)              | 27.20     | Chromium (mcg)            | 0.06      |
| Fat (g)                      | 3.04      | Copper (mg)               | 0.04      |
| Saturated Fat (g)            | 0.39      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 0.83      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 1.51      | Iron (mg)                 | 1.68      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 19.00     |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0.06      |
| Water (g)                    | 5.36      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 45.09     |
| Vitamin A - IU (IU)          | 39.50     | Potassium (mg)            | 142.12    |
| Vitamin A - RAE (mcg)        | 1.97      | Selenium (mcg)            | 13.91     |
| Caratenoid (RE)              | 3.95      | Sodium (mg)               | 484.93    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.25      |
| Beta-Carotene (mcg)          | 17.84     | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.20      | Omega 3 Fatty Acid (g)    | 0.01      |
| Vitamin B2 (mg)              | 0.34      | Omega 6 Fatty Acid (g)    | 0.29      |
| Vitamin B3 (mg)              | 1.88      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 3.45      | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.07      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0.01      | Choline (mg)              | 3.81      |





## Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 50102                   |
| <b>UPC Code</b>         | 00-893931-001419        |
| <b>Pack</b>             | (1) 5 lb. Box           |
| <b>Portion Size</b>     | #16 Scoop (20g dry mix) |
| <b>Portion Per Case</b> | 113 #16 Scoops          |
| <b>Net Weight</b>       | 5 lbs. (2,268g)         |
| <b>Gross Weight</b>     | 6 lbs.                  |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



## Ingredients

Isolated Soy Protein, Rice Flour, Corn Starch, Bacon Type Flavor (Natural Flavor, Salt, Natural Smoke Flavor, Citric Acid), Oat Fiber, Maltodextrin, Soybean Oil, Natural Pork Roast Type Flavor (Yeast Extract, Dried Yeast, Salt), Natural Bacon Flavor (Natural Bacon Flavor, Gum Arabic, Salt Autolyzed Yeast Extract, Natural Smoke Flavor), Sugar, Caramel & Carmine Color, Xanthan Gum. **Contains:** Soy.



## Recipe, IDDSI Level 4 Purée

**Purée Bacon** (10 servings #16 scoop)

|                                |          |
|--------------------------------|----------|
| <b>Rubicon Purée Bacon Mix</b> | 2 cups   |
| <b>Tap water</b>               | 2 ½ cups |

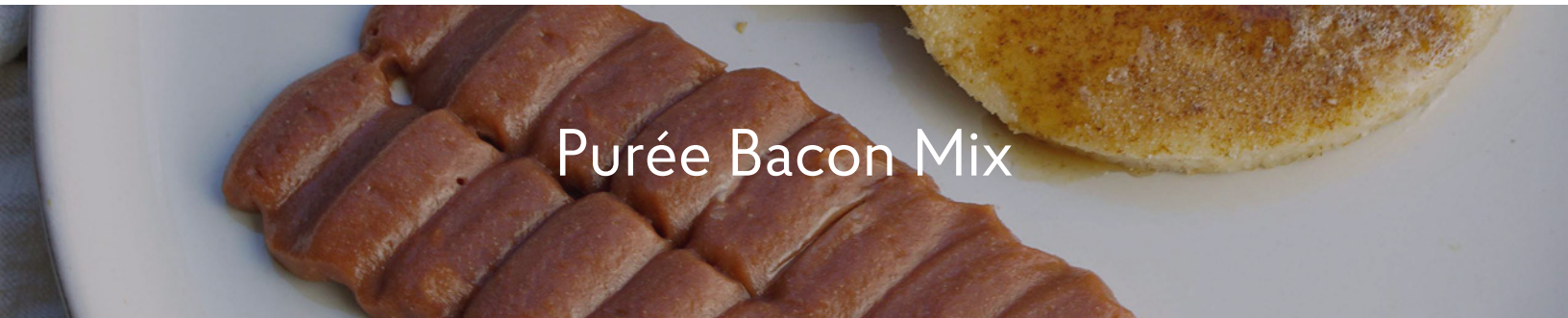
1. Pour tap water into stove top pan and whisk in purée bacon mix.
2. Heat to 165-180°F while continuously stirring.
3. Place into a steam table pan and hold on the serving line according to state regulations.
4. Serve using a #16 scoop for a 2 oz. portion.

Visit [rubiconfoods.com](http://rubiconfoods.com) for purée bacon strip shaping recipe and training videos.

### Recipe Nutrition for #16 scoop

Calories 70 • Total Fat 2g • Cholesterol 0mg • Sodium 180mg  
Total Carbohydrates 10g • Fiber 0g • Sugars 1g • Protein 4g





## Purée Bacon Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 365.34    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 90.84     | Vitamin C (mg)            | 0.27      |
| Calories from Sat Fat (kcal) | 14.33     | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 21.45     | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 51.03     | Vitamin E (mg)            | 0         |
| Total Dietary Fiber (g)      | 5.44      | Folate (mcg)              | 0         |
| Total Sugars (g)             | 5.23      | Vitamin K (mcg)           | 0         |
| Added Sugar (g)              | 3.39      | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0.21      | <b>Minerals</b>           |           |
| Disaccharides (g)            | 3.59      | Calcium (mg)              | 103.62    |
| Other Carbs (g)              | 0.01      | Chromium (mcg)            | 0.02      |
| Fat (g)                      | 10.51     | Copper (mg)               | 0.22      |
| Saturated Fat (g)            | 1.59      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 2.69      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 5.42      | Iron (mg)                 | 6.59      |
| Trans Fat (g)                | 0.03      | Magnesium (mg)            | 5.02      |
| Cholesterol (mg)             | 0.01      | Manganese (mg)            | 0         |
| Water (g)                    | 5.97      | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 179.75    |
| Vitamin A - IU (IU)          | 0.80      | Potassium (mg)            | 51.93     |
| Vitamin A - RAE (mcg)        | 0         | Selenium (mcg)            | 0.02      |
| Caratenoid (RE)              | 0         | Sodium (mg)               | 894.40    |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0         |
| Beta-Carotene (mcg)          | 0         | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0         | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0         | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0.12      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0         | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0         | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0         |



## Purée Sausage Mix

### Specifications

|                         |                         |
|-------------------------|-------------------------|
| <b>Item Number</b>      | 50103                   |
| <b>UPC Code</b>         | 00-893931-001426        |
| <b>Pack</b>             | (1) 5 lb. Box           |
| <b>Portion Size</b>     | #16 Scoop (12g dry mix) |
| <b>Portion Per Case</b> | 189 #16 Scoops          |
| <b>Net Weight</b>       | 5 lbs. (2,268g)         |
| <b>Gross Weight</b>     | 6 lbs.                  |
| <b>Case Dimensions</b>  | 7" x 7" x 7"            |
| <b>Case Cube</b>        | 0.2                     |
| <b>Palet Ti Hi</b>      | 30 Ti, 5 Hi (150 cases) |
| <b>Shelf Life</b>       | 12 Months               |



### Ingredients

Isolated Soy Protein, Rice Flour, Corn Starch, Sausage Flavor Natural (Sunflower Oil, Natural Flavor), Oat Fiber, Soybean Oil, Xanthan Gum, Maltodextrin, Silicon Dioxide, Sugar, Sage. **Contains:** Soy



### Recipe, IDDSI Level 4 Purée

**Purée Sausage** (10 servings #16 scoop)

|                                  |          |
|----------------------------------|----------|
| <b>Rubicon Purée Sausage Mix</b> | 1 ¼ cups |
| <b>Tap water</b>                 | 2 ½ cups |

1. Pour tap water into stove top pan and whisk in purée sausage mix.
2. Heat to 165-180°F while continuously stirring.
3. Place into a steam table pan and hold on the serving line according to state regulations.
4. Serve using a #16 scoop for a 2 oz. portion. Flatten with back of scoop to create a sausage patty.

#### Recipe Nutrition for #16 scoop

Calories 45 · Total Fat 1g · Cholesterol 0mg · Sodium 175mg  
Total Carbohydrates 5g · Fiber 1g · Sugars 0g · Protein 4g



## Purée Sausage Mix

### Nutritionals

| Dry Mix Only                 | 100 grams | Dry Mix Only              | 100 grams |
|------------------------------|-----------|---------------------------|-----------|
| <b>Basic Compoments</b>      |           | <b>Vitamins Continued</b> |           |
| Calories (kcal)              | 355.13    | Biotin (mcg)              | 0         |
| Calories from Fat (kcal)     | 81.81     | Vitamin C (mg)            | 0.10      |
| Calories from Sat Fat (kcal) | 13.07     | Vitamin D - IU (IU)       | 0         |
| Protein (g)                  | 29.61     | Vitamin D - mcg (mcg)     | 0         |
| Carbohydrates (g)            | 40.05     | Vitamin E (mg)            | 0.02      |
| Total Dietary Fiber (g)      | 8.10      | Folate (mcg)              | 0.82      |
| Total Sugars (g)             | 1.14      | Vitamin K (mcg)           | 5.14      |
| Added Sugar (g)              | 1.04      | Pantothenic Acid (mg)     | 0         |
| Monosaccharides (g)          | 0         | <b>Minerals</b>           |           |
| Disaccharides (g)            | 0         | Calcium (mg)              | 84.58     |
| Other Carbs (g)              | 0.06      | Chromium (mcg)            | 0.02      |
| Fat (g)                      | 9.09      | Copper (mg)               | 0.31      |
| Saturated Fat (g)            | 1.45      | Fluoride (mg)             | 0         |
| Mono Fat (g)                 | 2.50      | Iodine (mcg)              | 0         |
| Poly Fat (g)                 | 5.07      | Iron (mg)                 | 6.79      |
| Trans Fat (g)                | 0         | Magnesium (mg)            | 10.50     |
| Cholesterol (mg)             | 0         | Manganese (mg)            | 0.01      |
| Water (g)                    | 11.21     | Molybdenum (mcg)          | 0         |
| <b>Vitamins</b>              |           | Phosphorus (mg)           | 279.77    |
| Vitamin A - IU (IU)          | 17.70     | Potassium (mg)            | 35.25     |
| Vitamin A - RAE (mcg)        | 0.88      | Selenium (mcg)            | 0.01      |
| Caratenoid (RE)              | 1.77      | Sodium (mg)               | 1467.05   |
| Retinol (RE)                 | 0         | Zinc (mg)                 | 0.02      |
| Beta-Carotene (mcg)          | 10.45     | <b>Poly Fats</b>          |           |
| Vitamin B1 (mg)              | 0.01      | Omega 3 Fatty Acid (g)    | 0         |
| Vitamin B2 (mg)              | 0         | Omega 6 Fatty Acid (g)    | 0         |
| Vitamin B3 (mg)              | 0.02      | <b>Other Nutrients</b>    |           |
| Niacin (mg)                  | 0.02      | Alcohol (g)               | 0         |
| Vitamin B6 (mg)              | 0.01      | Caffeine (mg)             | 0         |
| Vitamin B12 (mcg)            | 0         | Choline (mg)              | 0.13      |