Build recipe and NIP

Recipe Name : Salmon Grande

	gravity	Food name	Energy (kJ)	Protein (g)	(tot) (g)	(sat) (g)	(tot) (g)	Sugars (g)	Sodium (mg)	Actions
	Creatir	ach ingredient contributes to the co ng a custom ingredient that is a liqu ingredient's specific gravity to con	uid? Read about specific	gravities in	the Use	r Guide.		7		3.
32 g	Salm	on, Australian, canned in brine, un	drained 178.21	5.38	2.34	0.86	0.00	0.00	137.93	Û
42 g	Rice,	brown, boiled, no added salt	231.36	1.05	0.36	0.07	11.51	0.11	1.09	Û
9	Carrot, mature, peeled, boiled, no added salt, drained		d salt, 17.86	0.11	0.01	0.00	0.64	0.64	4.83	Û
g	Cauli	Cauliflower, boiled, no added salt, drained		0.27	0.02	0.00	0.24	0.24	3.74	Û
14 g	Broco	coli, fresh, boiled, no added salt, dr	rained 15.81	0.56	0.04	0.01	0.05	0.05	2.66	Û
	Total pe	r 100 g	456.03	7.37	2.77	0.94	12.44	1.04	150.25	
						FS	ANZ ingr	edient	Custom ing	gredient
STEP 2 Enter rec	ipe weights									
	Has you	ur recipe gained or lost moisture? I	Read about weight chang	ge factors in	the Use	er Guide				
tial weight: 116.00		g Final weight: 1	30	g	Wei	ight cha	ange:	12.07		9
STEP 3 Generate	Nutrition Informatio	on Panel (NIP)								
		Creating a recipe that is a liquid? R	ead about specific gravit	ies in the U:	ser Guid	le.				
rve size: 130		g Serves per packa	ige: 1							
Recipe name		nergy Protein (kJ) (g)	Fat Fa (tot) (sa (g) (g	at)	Carb (tot) (g)		Sug (<u>c</u>		Sod (m	

NUTRITION INFORMATION								
Servings per package: 1								
Serving size:	130 g							
	Average Quantity per Serving	Average Quantity per 100 g						
Energy	529 kJ	407 kJ						
Protein	8.6 g	6.6 g						
Fat, total	3.2 g	2.5 g						
- saturated	1.1 g	0.8 g						
Carbohydrate	14.4 g	11.1 g						
- sugars	1.2 g	0.9 g						
Sodium	174 mg	134 mg						