

10 F PESSACH Karottensuppe Pouletbrust Kartoffeln Gemüse fleischig KO2021

(100 Portion/en je 1 = 100 PRT)

	Artikel	BLS	kcal	kJ	EW	gFett	g KH	g	BE	Na	mg	Vi.A (RE) µg		
1	A Pessach 10F - Karottensuppe/Pouletbrust/Kar- toffeln/Gemüse 9, 12	Z000001												
0	A -----	Z000001												
30	A Kartoffeln geschält ganz Typ C kg 12	CH813	22.8	96.0	0.6	0.0	4.7			0.9		0.3		
46	A Pfälzerrüebli ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
46	A Karotten ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
10	A Zwiebeln gross frisch ganz kg	CH368	3.9	16.3	0.1	0.0	0.7			0.3		0.0		
200	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
4	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.5	1.2	36.2	5.2	0.5	0.1	0.1	0.0		0.0	1.6	0.2
1	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.3	0.8	1.3	0.0	0.0	0.0	0.0		0.0	0.0	0.1
0	A Muskatnuss gemahlen Ds 240g	R271000	0.3	1.3	0.0	0.0	0.0	0.0	0.0	0.0		0.0		
0	A -----	Z000001												
180	A PO Brust CH PKG 18x100-120g	CH22	192.6	819.0	44.3	1.8	0.0			64.8		9.0		
120	R Demi-glace PADL 2 12		2.7	11.3	0.0	0.2	0.1	0.0	0.0	2.2		0.7		
60	A Kohlraben Stäbchen TK Krt 5kg	CH449	16.2	67.8	1.1	0.1	2.2			12.0		0.6		
40	A Zucchetti lose ungeschält TK 5kg	CH367	7.6	32.0	0.7	0.1	0.8			1.2		5.2		
0	A Sonnenblumenöl Bid 12lt	ZL132941	1.7	6.8	0.0	0.2	0.0							
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.3	0.8	1.3	0.0	0.0	0.0	0.0		0.0	0.0	0.1
200	A Kartoffeln geschält ganz Typ A kg	CH813	152.0	640.0	4.0	0.2	31.2			6.0		2.0		
60	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
1	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.5	1.2	36.2	5.2	0.5	0.1	0.1	0.0		0.0	1.6	0.2

Summe (gerundet)	452.2	1838.9	125.6	15.8	46.7	0.2	113.2	692.2	3.2	0.6
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9 = Sellerie, 12 = Schwefeldioxid und Sulfite

USZ - Hauptküche USZ / Alle -Hauptküche-

*Koscher - Koscher

Koscher Fleischig

11 F PESSACH Gemüsesuppe Rindsbolognese Kartoffelstock Gemüse fleischig KO2021

(100 Portion/en je 1 = 100 PRT)

	Artikel	BLS	kcal	kJ	EW	gFett	g KH	g	BE	Na	mg	Vi.A (RE) µg		
1	A Pessach 11F - Gemüsesuppe/Rindsbolognese/ Kartoffelstock/Gemüse 9, 12	Z000001												
0	A -----	Z000001												
16	A Zucchetti grün frisch mittel kg	CH367	3.0	12.8	0.3	0.0	0.3			0.5		2.1		
30	A Kartoffeln geschält ganz Typ C kg 12	CH813	22.8	96.0	0.6	0.0	4.7			0.9		0.3		
46	A Pfälzerrüebli ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
46	A Karotten ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
10	A Zwiebeln gross frisch ganz kg	CH368	3.9	0.1	16.3	0.5	0.1	0.0	0.0	0.0		0.0	0.7	0.0
200	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
4	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.3	2.8	0.0	35.3	12.1	0.0	0.0	0.5		0.2	0.0	0.0
1	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.3	0.3	0.8	1.3	1.3	0.0	0.0		0.0	0.0	0.0
0	A Muskatnuss gemahlen Ds 240g	R271000	0.3	1.3	0.0	0.0	0.0	0.0	0.0	0.0		0.0		
0	A -----	Z000001												
100	A RI Hackfleisch 8mm CH kg	U010100	207.0	868.0	20.5	14.0	0.1	0.0	0.0	71.0		17.0		
1	A Sonnenblumenöl Bid 12lt	ZL132941	8.3	4.1	3.3	34.0	17.0	13.6	0.0	0.0		0.0	0.0	0.9
17	A Tomatenkonzentrat 3-fach KRT 6x4500g	ZL55487	18.7	78.2	1.0	0.2	3.1							
50	A Gemüse Julienne TK Krt 5kg 9	Z000878	12.5	0.0	52.0	0.0	0.5	0.0	0.0	0.0		0.0	1.8	0.0
30	A Kochwein rot Tetra Krt 12x1lt 12	Z056485	16.5	69.0	0.1	0.0	0.0							
1	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.3	2.8	0.0	35.3	12.1	0.0	0.0	0.5		0.2	0.0	0.0
0	A Zwiebeln gross frisch ganz kg	CH368	3.9	0.1	16.3	0.5	0.1	0.0	0.0	0.0		0.0	0.7	0.0
0	A Knoblauch Pulver Ds 580g	G490500	0.5	2.2	0.0	0.0	0.1	0.0	0.0	0.1		0.0		
1	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		0.0	0.0	0.0

0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.3	0.3	0.8	1.3	1.3	0.0	0.0	0.0	0.0
0	A -----	Z000001										
12	A Tomaten frisch ganz kg	CH348	2.5	10.7	0.1	0.0	0.4		0.1	4.6		
0	A Sonnenblumenöl Bid 12lt	ZL132941	8.3	4.1	3.3	34.0	17.0	13.6	0.0	0.0	0.0	0.9
0	A Karotten Batonnets frisch 50mm kg	CH355	0.0	19.0	0.0	79.0	0.0	0.4	0.0	0.2	0.0	3.3
10	A Pfälzerrüebli Batonnets 10x10x50mm kg	CH355	3.8	15.8	0.1	0.0	0.7		2.8	73.3		
0	A Gemüse Julienne TK Krt 5kg 9	Z000878	12.5	0.0	52.0	0.0	0.5	0.0	0.0	0.0	1.8	0.0
0	A -----	Z000001										
50	R Peperonata Pool PADL 1		29.9	124.3	0.7	1.5	3.1	0.0	92.0	73.4		
50	A Karotten Batonnets frisch 50mm kg	CH355	0.0	19.0	0.0	79.0	0.0	0.4	0.0	0.2	0.0	3.3
50	A Fenchel Scheiben frisch 4mm kg	CH352	11.5	47.5	0.6	0.2	1.2		7.5	6.0		
0	A Sonnenblumenöl Bid 12lt	ZL132941	8.3	4.1	3.3	34.0	17.0	13.6	0.0	0.0	0.0	0.9
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.3	0.3	0.8	1.3	1.3	0.0	0.0	0.0	0.0
0	A -----	Z000001										
200	A Kartoffeln geschält ganz Typ A kg	CH813	152.0	640.0	4.0	0.2	31.2		6.0	2.0		
30	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.3	2.8	0.0	35.3	12.1	0.0	0.5	0.2	0.0	0.0
Summe (gerundet)			586.7	2171.0	176.2	385.6	143.3	45.5	208.2	854.1	5.0	9.3

9 = Sellerie, 12 = Schwefeldioxid und Sulfit

USZ - Hauptküche USZ / Alle -Hauptküche-

*Koscher - Koscher

Koscher Milchig

14 F PESSACH Gemüsesuppe Lachsforellenfilet auf Gemüse Dill Kartoffeln Koscher milchig KO2021

(100 Portion/en je 1 = 100 PRT)

	Artikel	BLS	kcal	kJ	EW	gFett	g KH	g	BE	Na	mg	Vi.A (RE) µg		
1	A Pessach 14F - Gemüsesuppe/Lachsforellenfilet Gemüse/Dill-Kartoffeln 4, 7, 7.1, 9, 12	Z000001												
0	A -----	Z000001												
16	A Zucchetti grün frisch mittel kg	CH367	3.0	12.8	0.3	0.0	0.3			0.5		2.1		
30	A Kartoffeln geschält ganz Typ C kg 12	CH813	22.8	96.0	0.6	0.0	4.7			0.9		0.3		
46	A Pfälzerrüebli ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
46	A Karotten ganz geschält kg	CH355	17.5	72.7	0.4	0.1	3.0			12.9		337.2		
10	A Zwiebeln gross frisch ganz kg	CH368	3.9	16.3	0.1	0.0	0.7			0.3		0.0		
200	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
4	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.5	0.8	36.2	3.4	0.5	0.0	0.0	0.0	0.0	0.0	1.6	0.2
1	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.0	0.3	0.8	0.0	1.3	0.0	0.0	0.0	0.0	0.0	0.0
0	A Muskatnuss gemahlen Ds 240g	R271000	0.3	1.3	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A -----	Z000001												
180	A Lachsforellenfilet oG mH IT STK 100g 4	Z057960	225.0	927.0	35.1	9.0								
20	A Kochwein weiss Tetra Krt 12x1lt 12	ZL153467	12.0	48.0	0.0	0.0	0.1							
0	A Margarine Becel Ke 2kg	Z000714	0.0	0.0	0.0	0.0	0.0							
40	A Vollrahm UHT Tetra Krt 12x1lt 7, 7.1	ZL133094	134.0	552.0	0.8	14.0	1.2							
60	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
1	A Maisstärke Maizena STK 2.5kg	ZL49379	3.6	14.9	0.0	0.0	0.9							
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.0	0.3	0.8	0.0	1.3	0.0	0.0	0.0	0.0	0.0	0.0
0	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	8.5	0.8	36.2	3.4	0.5	0.0	0.0	0.0	0.0	0.0	1.6	0.2

0	A -----	Z000001										
120	R Salzkartoffeln PADL 2 12		107.5	449.0	2.2	2.7	17.8	1.5	599.5	1.1		
0	A -----	Z000001										
60	A Fenchel Würfel frisch 15x15mm kg	CH352	13.8	57.0	0.7	0.2	1.4		9.0	7.2		
60	A Zucchetti Würfel frisch 15x15mm kg	CH367	11.4	48.0	1.1	0.1	1.2		1.8	7.8		
20	A Pfälzerrüebli Batonnets 10x10x50mm kg	CH355	7.6	31.6	0.2	0.1	1.3		5.6	146.6		
0	A Sonnenblumenöl Bid 12lt	ZL132941	3.3	13.6	0.0	0.4	0.0					
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.0	0.3	0.8	0.0	1.3	0.0	0.0	0.0	0.0
Summe (gerundet)			600.8	2414.5	115.2	35.9	36.6	5.4	643.4	839.5	3.2	0.4

4 = Fische, 7 = Milch, 7.1 = Laktose, 9 = Sellerie, 12 = Schwefeldioxid und Sulfite

USZ - Hauptküche USZ / Alle -Hauptküche-

*Koscher - Koscher

Koscher Milchig

17 F PESSACH Bouillon mit Zucchetti Mazzenspätzli Gemüse Koscher Milchig KO2021

(100 Portion/en je 1 = 100 PRT)

	Artikel	BLS	kcal	kJ	EW	gFett	g KH	g	BE	Na	mg	Vi.A (RE) µg		
1	A Pessach 17F - Bouillon Zucchetti/Mazzespätzli/Gemüse 1, 3, 7, 7.1, 9, 12	Z000001												
0	A -----	Z000001												
200	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
60	A Zucchetti Stäbchen frisch 10x10x40mm kg	CH367	11.4	48.0	1.1	0.1	1.2			1.8		7.8		
6	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	12.2	0.8	51.7	3.4	0.7		0.0	0.0		0.0	2.3	0.2
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.0	0.3	0.0	1.1	0.0		0.0	0.0		0.0	0.0	0.1
0	A -----	Z000001												
300	R Spätzli Grundrezept PADL 2 1, 3		677.0	2824.1	26.4	12.0	114.0		0.0	651.4		87.1		
0	A -----	Z000001												
60	A Karotten Julienne fein frisch kg	CH355	22.8	94.8	0.5	0.2	4.0			16.8		439.8		
60	A Sellerie Julienne fein frisch kg 9	CH357	16.8	70.8	0.9	0.2	1.4			60.0		3.0		
40	A Tomaten frisch ganz kg	CH348	8.4	35.6	0.3	0.1	1.3			0.4		15.2		
0	A -----	Z000001												
20	A Kochwein weiss Tetra Krt 12x1lt 12	ZL153467	12.0	48.0	0.0	0.0	0.1							
5	A Margarine Becel Ke 2kg	Z000714	25.9	105.6	0.0	2.9	0.0							
40	A Vollrahm UHT Tetra Krt 12x1lt 7, 7.1	ZL133094	134.0	552.0	0.8	14.0	1.2							
60	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0		0.0	0.0		0.0	0.0	0.0
1	A Maisstärke Maizena STK 2.5kg	ZL49379	3.6	14.9	0.0	0.0	0.9							
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0		0.0	116.6		0.0		
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.0	0.3	0.0	1.1	0.0		0.0	0.0		0.0	0.0	0.1
0	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	12.2	0.8	51.7	3.4	0.7		0.0	0.0		0.0	2.3	0.2
Summe (gerundet)			936.3	3796.0	133.4	38.5	125.5		0.0	847.0		552.9	4.6	0.6

1 = Gluten, 3 = Eier, 7 = Milch, 7.1 = Laktose, 9 = Sellerie, 12 = Schwefeldioxid und Sulfite

USZ - Hauptküche USZ / Alle -Hauptküche-

*Koscher - Koscher

Koscher Fleischig

12 F PESSACH JuliennesuppeBrätchügeli an Rotweinsauce Kartoffelschnee Vichyrüebli fl. KO2021

(100 Portion/en je 1 = 100 PRT)

	Artikel	BLS	kcal	kJ	EW	gFett	g KH	g	BE	Na	mg	Vi.A (RE) µg		
1	A Pessach 12F - Juliennesuppe/Brätchügeli/Rotwein/Kartoffelschnee/Vichyrüebli	Z000001												
0	A -----	Z000001												
200	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
60	A Gemüse Julienne TK Krt 5kg	Z000878	15.0	62.4	0.6	0.0	2.1							
6	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	12.2	1.2	51.7	5.2	0.7	0.1	0.0	0.0	0.0	2.3	0.2	
0	A Pfeffer weiss gemahlen Ds 720g	R258200	0.2	0.8	0.0	0.0	0.0	0.0	0.0	0.0	0.0			
0	A -----	Z000001												
150	A Brätchügeli klein 3g CH PKG 900g	ZL154783	406.5	1534.5	21.0	34.5	3.0							
3, 7, 7.1														
2	A Sonnenblumenöl Bid 12lt	ZL132941	16.6	1.7	68.1	6.8	0.0	0.0	0.0	1.8	0.2	0.0	0.0	
120	R Demi-glace PADL 2		2.7	11.3	0.0	0.2	0.1	0.0	0.0	2.2	0.7			
12														
0	A -----	Z000001												
120	A Karotten ganz geschält kg	CH355	45.6	189.6	1.0	0.4	7.9			33.6	879.6			
0	A Speisesalz mit Jod und Fluor Sack 25kg	R114000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	77.7	0.0			
0	A Sonnenblumenöl Bid 12lt	ZL132941	16.6	1.7	68.1	6.8	0.0	0.0	0.0	1.8	0.2	0.0	0.0	
0	A -----	Z000001												
120	A Kartoffeln geschält ganz Typ A kg	CH813	91.2	384.0	2.4	0.1	18.7			3.6	1.2			
60	A Wasser	N110000	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
1	A Würzbouillon Gemüse Pulver Ke 9kg	ZL60454	12.2	1.2	51.7	5.2	0.7	0.1	0.0	0.0	0.0	2.3	0.2	
Summe (gerundet)			618.8	2188.4	264.6	59.2	33.2	0.2	120.7	881.9	4.6	0.4		

3 = Eier, 7 = Milch, 7.1 = Laktose, 9 = Sellerie, 12 = Schwefeldioxid und Sulfite