

ZEA ROTISSERIE & GRILL RAW INGREDIENT QUALITY ASSURANCE INDICATORS

RAW INGREDIENTS	Color	Texture	Flavor / Aroma	Holding Requirements	Portion Sizes
7" PITA- UNTOASTED	Off white	Firm but pliable	Sweet baked bread	Room temperature	
ALFREDO SAUCE-COLD	Off white; opaque white with light specks	#4 on flow-ability scale; Creamy; no bubbles; no clumps;	Milk, butter, cheese, salt	Refrigerated	
AGAVE NECTAR	Deep brown color	#4	Smell: very mild sugar aroma. Flavor: very sweet with a slight minerality.	Room temperature	
ARTICHOKE HEARTS	Pale yellow green. May contain grayish outer leaves which should be removed during prep.	Heart quarters, firm but tender. Not mushy. Leaves should not be fibrous.	Vegetal artichoke flavor with brine.	Room temperature until opened; then refrigerated	
BBQ SAUCE	Brownish red- dark rust; visible specks	Sour cream like texture; 4 on a scale of viscosity	Sweet; tart; smoke; heat glow at the end	room temperature	
BLEU CHEESE-CRUMBLES	Off white with green to blue marbling	Dry crumbles	Salty blue cheese; not bitter; no rancid aroma	Refrigerated	
BREADCRUMBS, PANKO	Color of white bread, uniform in shade	Free-flowing, no clumping, primarily large ground with sprinkling of medium.	Smell: almost undetectable white bread aroma. Flavor: neutral.	Room temperature	
BREADCRUMBS, PLAIN	Light tan with occasional dark specks.	Free-flowing, no clumping, primarily fine ground.	Smell: moderate bread aroma. Flavor: very mild bread taste.	Room temperature	
BROWNIES	Dark brown center with lighter brown crust	Modeling clay texture	Chocolate cocoa aroma; Sweet chocolate flavor with a hint of vanilla	Room temperature on line in plastic airtight Tupperware container; frozen otherwise	
BURGERS (RAW)	Pinkish to red with visible white specks	Modeling clay texture; not frozen	Fresh beefy aroma	Refrigerated	7 wz patty
BUTTER (SOFTENED)	Butter color (yellow)	Heavy body, "mayo-like"; no impurities; not melted	Unsalted butter flavor	Room temperature	
BUTTERMILK BATTER	Milky white	#3 on flowability scale	Distinct buttermilk aroma;	Refrigerated	
CALAMATA OLIVES	Dark purple to almost black	Not mushy	No rancid smell or taste; salty finish	Room temperature	
CAPERS	Army green, size of a caper.	Slightly firm, toothy.	Smell: strong brine and olive aroma. Flavor: salty, brined olive taste.	Room temperature until opened; then refrigerated	
CARAMEL SAUCE	Amber; opaque	#4 on flowability scale	Toasted sugar; caramel flavor	Room temperature	
CHEDDAR CHEESE SLICED	Orange	Texture of modeling clay	Light salt; creamy dairy flavor; slightly tart finish	Refrigerated	3/4 wz slices
CHEESECAKE	Amber on top; golden brown surface; off white	Firm pie wedge; not frozen	Sweet cream cheese flavor; vanilla	Refrigerated; on line stored in plastic airtight Tupperware container	

CHICKEN RUB	Rust orange color with visible dark green specks of dried herbs.	Dry & free flowing; Not clumpy	Salt, garlic, onion, herbal, citrusy aromatic, mild pepper glow. Smokey, dried herb aroma. No off odors.	Room temperature in shaker on line, shaker filled no less than the bottom handle and no more than the top of handle; Room temperature in a air-tight container	
COCOA POWDER	Cocoa brown	Corn starch powdery texture; free flowing	Sweet sugar flavor; no off aromas	Room temperature	
CORN BISQUE	Pale yellow with visible black and green specks	#3 on flowability scale	Sweet corn, mild heat finish	160 degrees on line; refrigerated otherwise	
CREMA	White	Slightly thinner than #5 on flowability scale; creamy, no separation or water	Intense tart, heavy cream	Refrigerated in plastic 1/6 pans on line	
ETOUFFEE SAUCE-COLD	Light brown with visible green chunks	#2 on flow-ability scale with visible chunks	Nutty roux and vegetable aroma; Flavor- light salt, fresh vegetable, mild pepper glow	Refrigerated	
EXTRA VIRGIN OLIVE OIL	Yellow-green translucent	#1 on flowability scale; No impurities; oil clean; not cloudy	Light to heavy olive oil flavor	room temperature	
GLACE	Dark caramel	#4 on flowability scale	Beefy aroma; Flavor- sweet, slightly salty, meatiness, slight pepper	Refrigerated	
GOCHUJANG	Deep red, uniform.	#5++, paste consistency	Smell: fermented pepper, mild vinegar, light soy aroma. Flavor: intense pepper flavor, moderate heat, strong fermentation present.	Refrigerated	
GREEN GODDESS DRESSING	Color of ripe avocado	#4	Smell: vinegar, herbs (mild anise), citrus. Taste: creamy herbal flavor with slight tang.	Refrigerated	
HAMBURGER BUNS	Golden brown with visible sesame seeds; pale yellow inside; 5" bun	sponge cake- #4 on scale of plasticity	Sweet white bread; not stale	Room temperature	
HONEY MUSTARD DRESSING	Brown mustard with visible mustard seed specks	#4 on flowability scale	Honey sweet; vinegar sourness; mustard tartness at the end	Refrigerated	
JACK CHEESE (SHREDDED)	Creamy white	Texture of modeling clay	Creamy dairy flavor; light salt; tartness at the end	Refrigerated	
JACK CHEESE SLICED	Creamy white	Texture of modeling clay	Creamy dairy flavor; light salt; tartness at the end	Refrigerated	3/4 wz slices
KID BUNS	Golden brown with visible sesame seeds; pale yellow inside; 4" bun	sponge cake- #4 on scale of plasticity	Sweet white bread; not stale	room temperature	
KID BURGERS (RAW)	Pinkish to red with visible white specks	Modeling clay texture; not frozen	Fresh beefy aroma	Refrigerated	4 wz patty
LIQUID EGGS (EASY EGGS)	Bright yellow	#2	Mild egg aroma	Refrigerated	
MANGO HABANERO SPICE	Bright orange with occasional specks.	Powdered consistency, no clumping present.	Smell: strong cumin, moderate citric acid glow. Flavor: Fruit, tang, mild heat.	Room temperature	
MANGO, IQF	1/2" rough dice, bright yellow	Soft texture, syrup cling present	Smell: mild fruit. Flavor: very sweet fruit.	Frozen/Pull Thaw	

MAYO	Creamy off white; looks fresh; no skin or transparency	Slightly more solid than #5 on flowability scale	Vinegar like aroma; fresh mayo flavor	Refrigerated	
MEAT RUB	Light brick to reddish brown with visible specks	Crystal texture like granulated sugar	Light smoky aroma; flavor-salty, sweet, smoky finish, with a heat glow	Room temperature in shaker on line, shaker filled no less than the bottom handle and no more than the top of handle; Room temperature in a air-tight container	
MUSHROOMS, CRIMINI SLICED			Sweet, earthy, mushroom profile; no sour aroma	Refrigerated	
MUSTARD BBQ SAUCE	Dark orange	#4 on flowability scale	Vinegary mustard aroma; Flavor- sweet, sour, yellow mustard, slight heat glow at the end	Room Temperature	
PARMESAN CHEESE- GRATED	Off white	Free flowing; dry; fine granular	Dry cheese aroma; flavor-light salt, creamy, dry, flowing, finish light tart	Refrigerated	
PECANS	Light to dark caramel color	Random pieces; dry; free flowing	Nutty aroma; Salty, sweet pecan flavor	Room temperature on line	
PEPPER JELLY VINAIGRETTE	Dark caramel	#3 on flowability scale	Balsamic vinegar aroma; sweet & sour flavor	Room temperature on grill station; Refrigerated on salad station and otherwise	
PICKLE SLICES	Light neon green	1/16" 1/8" slice; cellular texture	Vinegar dill aroma; tart dill flavor	Room temperature until opened; then refrigerated	
POWDERED SUGAR	Bright white	Corn starch powdery texture; free flowing	Sweet sugar flavor; no off aroma	Room temperature	
RAISINS	Golden	Wrinkled; not dried out; not slimy; no impurities	Fresh raisin aroma; sweet raisin flavor	Room temperature	
SALMON (RAW)	Deep pink to light orange colors; approximately 5 inch long and 1 inch thick	Moist, but not slimy; firm texture	Fresh fish aroma; no off or strong seafood aroma	Refrigerated with ice bag	6.5 - 7.5 wz
SEAFOOD RUB	Rust; visible specks of herb leaves and pepper flakes	Free flowing- crystal, like granulated sugar	Pepper-herbal aroma; salt, herbs (oregano and basil), garlic, end with a heat glow	Room temperature in shaker on line, shaker filled no less than the bottom handle and no more than the top of handle; Room temperature in a air-tight container	
SEASONED FLOUR	White with visible black pepper specks	Dry; no clumps; no impurities	Salt, pepper, raw starch	Plastic hotel pans; refrigerated on line; room temperature otherwise	
SESAME SEEDS	Off white to butter color	Free flowing; not clumpy or wet; no impurities	Toasted nut with bitter finish	Room temperature in shaker on line, shaker filled no less than the bottom handle and no more than the top of handle; Room temperature in a air-tight container	
SPINACH	Dark, opaque green; no browning; no translucent spots	Clean, crisp; no grit or bugs; no stems; leaves should be tightly curled	Fresh, clean spinach; not sour or bitter	Refrigerated	
STEEN'S CANE SYRUP	Very dark brown, almost black, like molasses	#3 flowability	Smell: sugar, with a mild tree-sap odor. Flavor: very sweet with strong minerality.	Room temperature	
SUMAC	Reddish purple brown	Free flowing; no clumps	Salty flavor, tart	Room temperature	

SUNDRIED TOMATOES	Bright to dark red with dark specks	Al dente to bite; soft but not mushy	Sweet, tart tomato flavor with oregano finish; not sour	Refrigerated	
SWEET CHILI GLAZE	Peach with visible red pepper flakes	#3 on flowability scale	Sweet and sour; strong hot glow finish	Room temperature	
TABASCO HABANERO SAUCE	Deep red, specks of pepper	#2 on flowability scaled	Smell: peppers, fruit, vinegar. Flavor: strong vinegar taste, fruity finish, high level of heat.	Room temperature	
TIGER SAUCE	Creamy off white color	#5 on flowability scale; visible textured appearance	Light sweetness; horseradish aromatic	Refrigerated	
TOMATO, GRAPE	Deep red color, approximate size of a grape.	Holds its shape.	Sweet, ripe tomato.	Room temperature	
VANILLA ICE CREAM	White with visible black specks; no ice crystals	not melted, hard and firm not creamy, maintain round shape	sweet vanilla bean flavor	Frozen	
VEGETABLE OIL	Clear translucent	No impurities; #1 on flowabilty scale	Neutral flavor; not rancid or bitter	Room temperature	
VINEGAR, WHITE BALSAMIC	Color of oaked white wine	#1, transparent	Smell: Strong vinegar. Flavor: moderately acidic vinegar.	Room temperature	
WALNUTS	Light beige to dark brown.	Dry, free flowing. Approximately 1"x3/4".	Smell: nutty aroma. Flavor: bitter when raw, with a nutty flavor and slight saltiness.	Frozen/Pull Thaw	
WHIPPED CREAM	White	Thick and pliable; not melted or runny	Sweet, fresh cream; not sour or bitter	Original bag; refrigerated	
XANTHAN GUM	White, uniform.	Very fine powder, no clumping.	Mild smell reminiscent of tortilla cips.	Room temperature	