



Reci	pe group		Additional name		Diet factors	Portions 25	Portion size 8.23 OZ	
	Name of ingredient	Capacity measure	Raw weight	Purchase weight	Methods			
1	Oil, canola	2 1/2 tbsp	0 lb 1.20 oz	0 lb 1.20 oz	Combine the canola and sesame oil.			
	Oil, sesame, salad or cooking	2 1/2 tbsp	0 lb 1.20 oz	0 lb 1.20 oz	Heat 1/2 of the oil over high heat.			
	Name of ingredient	Capacity measure	Raw weight	Purchase weight	Methods			
2	Vegan, pork, Hungry Planet		2 lb 8.00 oz	2 lb 8.00 oz	Break pork into bite-size pieces and stir-fry in the sm browned, about 3 minutes. Remove from pan.	oking hot oil until liç	ghtly	
	Name of ingredient	Capacity measure	Raw weight	Purchase weight	Methods			
3	Spice, red pepper flakes	1 1/4 tsp	0 lb 0.07 oz	0 lb 0.07 oz	Add remaining oil to pan. Add red pepper flakes, garlic, ginger, and sca			
	Garlic, raw <i>Minced</i>	2 1/2 tsp	0 lb 0.25 oz	0 lb 0.25 oz	fry for 1 minute.			
	Ginger root, raw <i>Minced</i>	1 2/3 tbsp	0 lb 0.35 oz	0 lb 0.35 oz				
	Onions, scallions, chopped	1 1/4 cup	0 lb 2.50 oz	0 lb 2.50 oz				
	Name of ingredient	Capacity measure	Raw weight	Purchase weight	Methods			
4	Rice, white, medium-grain, enriched, cooked	3 3/4 qt	6 lb 2.41 oz	6 lb 2.41 oz	Add cooked rice and stir-fry until rice is hot.			

## **FRIED RICE**

Made with Hungry Planet Pork™



	Name of ingredient	Capacity measure	Raw weight	Purchase weight	Methods
5	Peas and carrots, frozen, unprepared	2 qt	2 lb 8.00 oz	2 lb 8.00 oz	Add peas & carrots, soy sauce, chopped scrambled eggs, and the stir-fried pork.
	Soy sauce made from hydrolyzed vegetable protein	~ 1 cup	0 lb 6.75 oz	0 lb 6.75 oz	Stir-fry until hot.
	Egg, whole, raw, fresh	7.5 ea	0 lb 15.00 oz	0 lb 15.00 oz	
	Scrambled and chopped				

## WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	12 lb 13.74 oz	0 %	12 lb 13.74 oz	0 %	12 lb 13.74 oz
Size of portion	8.23 oz		8.23 oz		8.23 oz

## NUTRITION INFORMATION

supply / 100 g

				Minerals			
Energy nutritives		% of energy	Energy	Salt	0.62 g		
Fat	2.08 g	19.20 %	95.68 kcal	Salt	0.62 %	Vitamins	
Saturated	0.40 g	3.71 %	400.34 kJ	Sodium	249.56 mg	Vitamin A	104.73 μg
Monounsaturated	0.91 g	8.44 %	0.40 MJ	Phosphorus	47.23 mg	Vitamin D	0.15 <i>μ</i> g
Polyunsaturated	0.63 g	5.79 %		Potassium	78.21 mg	Thiamine	0.12 mg
Trans	0.01 g	0.05 %		Iron	1.07 mg	Riboflavin	0.06 mg
Cholesterol	27.12 mg			Calcium	11.62 mg	Niacin	1.26 mg
Linolenic acid	0.53 g			Zinc	0.41 mg	Vitamin B6	0.06 mg
Alpha-linolenic acid	55.98 mg			Magnesium	11.70 mg	Vitamin B12	0.06 <i>µ</i> g
Carbohydrate	16.24 g	68.98 %		lodine	0.00 <i>µ</i> g	Folic acid	26.79 μg
Sugars	0.08 g	0.33 %		Selenium	6.11 <i>µ</i> g	Vitamin C	2.25 mg
Sugar	0.00 g			Copper	0.04 mg	Vitamin E	0.20 mg
Lactose	0.00 g					Vitamin K	0.55 <i>μ</i> g
Fibre	0.84 g	1.67 %					
Organic acids	0.00 g	0.00 %					
Sugar alcohol	0.00 g	0.00 %				Others	
Starch	0.00 g	0.00 %				Water	57.21 g
Protein	2.96 g	12.57 %					C C
Alcohol	0.00 g	0.00 %					



HUNGRY PLANET.

## CO2

0		Comparable values			
	0.00 1	Snacks	0.30 kg		
	0.00 kg	Main courses	0.42 kg		
		Desserts	0.19 kg		

Comparable CO2 emissions per 100 g.

Though the reported CO2 emissions represent a major part of the actual emissions, they do not make up the whole amount. Rather than comparing the absolute values, we recommend comparing the portions in relation to each other. The CO2 emissions are based on the size of the portions and the average climate impact of the ingredients, but they do not take into account the general climate impact allocated for all the portions in restaurant services or the climate impact caused by the manufacturing. The average CO2 emission values have been calculated from the JAMIX sample database, which contains different types of recipes.