

FOOD LOAF - BREAKFAST HM (23.4 OZ. WT.)

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protein	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
1135 kcal	205.2 gm	49.6 gm	14.7 gm	11.5 %	11 mg	1064 mg	13.1 gm	1122 mg

Step	Ingredients	Weight	Measure	Issue
1	Egg, Whites, Frz, K (30 lb cont)	4 oz wt	3-2/3 fl oz	
3	Bread Crumbs, Coarse (oz wt) <rec>	4 oz wt		
	Orange Juice, Vit C&D (Frz) <rec>		8 fl oz	
4	Cereal, Whole Wheat Flake (Wheatie) Dry K	2 oz wt	1-7/8 cup	
	Milk, Non-Fat, Lo Heat, Dry K	2 oz wt	7-1/2 tbsp	
5	Margarine, Solid, K, contains Milk	1/3 oz wt	2 tsp	
6	Raisins, Bulk, Dried	2 oz wt	6-1/4 tbsp	

1 2 Days in Advance:

- Remove frozen egg product and place egg container(s) on sheet pan(s) and store in cooler at $\leq 41^{\circ}\text{F}$. (CCP)

2 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

3 See Recipes:

- "Bread Crumbs, Coarse (oz. wt.)"
 - "Orange Jc (Frz) (fl oz)"
 - Prepare according to recipe direction

4 - In a mixing bowl, combine bread crumbs, cereal, and dry milk

5 - Place margarine in a food grade container and melt on the stove top or in the microwave.

6 - Beat egg whites.

- Add beaten egg white, juice, melted margarine, and raisins to dry mixture.
 - Mix thoroughly.

7 Combi Cooking:

- Preheat combi oven to 325°F .
 - Transfer ~ 1.5 lb. of mixture to each greased bread pan(s).
 - Bake uncovered ~ 1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$. (CCP)

8 - Remove from oven.

- Transfer to steam table pan(s).
 - Cover with foil and a nested lid.
 - Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. (CCP)

9 Serving:

- Using plastic disposable gloves, portion as ordered.

Note: 1 loaf = 23.4 oz. wt. (655 gm)

10 Leftovers & Decentralized Service:

- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.

FOOD LOAF - BREAKFAST HM (23.4 OZ. WT.)**Freezer Storage:**

- Cover, label, date, and store product in sealed food grade container at $\leq 0^{\circ}\text{F}$ for not more than 30 days. (CCP)

Cooling:

- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within 4 additional hours (6 hours total). (CCP)

- Never mix or combine old product with new product

11 Reheating:

- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. (CCP)

- Cover, label, date, hold and serve at $\geq 140^{\circ}\text{F}$. (CCP)

FOOD LOAF - VEGAN BREAKFAST HM (25 OZ WT)

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protein	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
1061 kcal	216.3 gm	20.9 gm	16.2 gm	13.3 %	0 mg	591 mg	14.2 gm	675 mg

Step	Ingredients	Weight	Measure	Issue
2	Bread Crumbs, Coarse (oz wt) <rec>	4 oz wt		
	Orange Juice, Vit C&D (Frz) <rec>		14 fl oz	
3	Cereal, Whole Wheat Flake (Wheatie) Dry K	2 oz wt	1-7/8 cup	
4	Margarine, Solid, K, contains Milk	3/8 oz wt	2-1/2 tsp	
5	Raisins, Bulk, Dried	3 oz wt	9-3/8 tbsp	

1 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

2 See recipe:

- "Bread Crumbs, Coarse".
- "Orange Jc (Frz) (fl oz)"
- Prepare according to recipe direction.

3 - In a mixing bowl combine bread crumbs and cereal.

4 - Place margarine in a food grade container and melt on the stove top or in the microwave.

5 - Add juice, melted margarine, and raisins to dry mixture.
 - Mix thoroughly.

6 Combi Cooking:

- Preheat combi oven to 325°F
- Transfer ~1.5 lb of mixture to each greased 5x8x4 bread pan(s).
- Bake uncovered approximately 1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$. (CCP)

7 - Remove from oven.
 - Transfer to steam table pan(s).
 - Cover with foil and a nested lid.
 - Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. (CCP)

8 **Serving:** Using plastic disposable gloves, portion as ordered.

Note: 1 loaf = 25oz wt (702 g)

9 Leftovers & Decentralized Service:

- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.

Freezer Storage:

- Cover, label, date, and store product in sealed food grade container at $\leq 0^{\circ}\text{F}$ for not more than 30 days. (CCP)

Cooling:

- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within an additional 4 hours (6 hours total).
- Never mix or combine old product with new product. (CCP)

FOOD LOAF - VEGAN BREAKFAST HM (25 OZ WT)

10 Reheating:

- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. (CCP)
- Cover, label, date, hold and serve at $\geq 140^{\circ}\text{F}$. (CCP)

FOOD LOAF - VEGAN, NOON & EVENING, HM (24.9 OZ.)

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protem	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
1024 kcal	168.1 gm	36.2 gm	24.9 gm	21.5 %	0 mg	847 mg	30.9 gm	250 mg

Step	Ingredients	Weight	Measure	Issue
2	Bread Crumbs, Coarse (oz wt) <rec>	4 oz wt		
	Celery, Chopped, Raw (oz wt) <rec>	1 oz wt		
	Onion, Diced, Fine, Raw (oz wt) <rec>	1 oz wt		
	Carrots, Shredded, Raw (oz wt) <rec>	1 oz wt		
3	Potatoes, Inst Gran w/oMilk, Dry (96 ozwt) K	1 oz wt	2-3/8 tbsp	
4	Apricot Hlvs, Jc Pk, 96-122 Ct, Cnd (105ozwt/#10)K	4 oz wt	7-3/8 tbsp	<1/8 #10
5	Pinto Beans, Ckd (Dry) (oz wt) <rec>	5 oz wt		
	Beans, Great Northern, Cnd (110 oz wt/#10 can)	5 oz wt	8-2/3 tbsp	<1/8 #10
	Oil, Mixed Veg, Sld, L1q (Cottonseed, Soybean, Corn) K	1/2 oz wt	1 tbsp	
6	Water, Cool	2-1/8 oz wt	2 fl oz	

1 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

2 See Recipe:

- "Bread Crumbs, Coarse (oz. wt.)"
- "Celery, Chopped, Raw (oz wt)"
- "Onion, Diced, Fine, Raw (oz wt)"
- "Carrots, Shredded, Raw (oz wt)"
- Prepare according to recipe.

- 3 - In a mixing bowl, combine potato flakes and bread crumbs.

- 4 - Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
 - Open can(s) of apricots.
 - Chop apricots mechanically.
 - Add apricots with juice to dry ingredients.

- 5 - Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
 - Open cans of beans.
 - Empty undrained beans into a food grade container
 - Add oil to beans.
 - Mash or blend until well mixed.
 - Add to dry ingredients.

Note: May substitute an equal quantity of " Pinto Beans (from dry)" and/or " Great Northern Beans (from Dry)". Prepare in advance according to recipe and mash.

- 6 - Add water to mixture.
- 7 - Add fresh vegetables to mixture.
 - Stir until well mixed

8 Combi Cooking:

- Preheat combi oven to 325°F.

FOOD LOAF - VEGAN, NOON & EVENING, HM (24.9 OZ.)

- Transfer ~ 1 5 lb of mixture to each greased 5x8x4 bread pan(s).
- Bake uncovered ~ 1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$ (CCP)

- 9
- Remove from oven.
 - Transfer to steam table pan(s).
 - Cover with foil and a nested lid.
 - Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. (CCP)

10 **Serving:**

- Using plastic disposable gloves, portion as ordered.

Note: 1 loaf = 24.9 oz. wt. (698 gm)

11 **Leftovers & Decentralized Service:**

- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.

Freezer Storage:

- Cover, label, date, and store product in sealed food grade container or plastic wrap individual loafs and label, date and store at $\leq 0^{\circ}\text{F}$ for not more than 30 days. (CCP)

Cooling:

- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within 4 additional hours (6 hours total). (CCP)
- Never mix or combine old product with new product.

12 **Reheating:**

- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. (CCP)
- Cover, hold and serve at $\geq 140^{\circ}\text{F}$ (CCP)

FOOD LOAF -NOON & EVENING, HM (23.5 OZ. WT.)

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protem	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
961 kcal	152.4 gm	52.9 gm	16.9 gm	15.6 %	61 mg	1242 mg	19.6 gm	560 mg

Step	Ingredients	Weight	Measure	Issue
1	Egg, Whites, Frz, K (30 lb cont)	2 oz wt	1-7/8 fl oz	
	Chicken, Thigh, Bnls/Sknls, Raw, Frz	3-1/2 oz wt	11-1/3 tbsp	
2	Bread Crumbs, Coarse (oz wt) <rec>	4 oz wt		
	Celery, Chopped, Raw (oz wt) <rec>	1 oz wt		
	Onion, Diced, Fine, Raw (oz wt) <rec>	1 oz wt		
	Carrots, Shredded, Raw (oz wt) <rec>	1 oz wt		
3	Potatoes, Inst Gran w/oMilk, Dry (96 ozwt) K	1 oz wt	2-3/8 tbsp	
	Milk, Non-Fat, Lo Heat, Dry K	1 oz wt	3-3/4 tbsp	
5	Apricot Hlvs, Jc Pk, 96-122 Ct, Cnd (105ozwt/#10)K	4 oz wt	7-3/8 tbsp	<1/8 #10
6	Beans, Great Northern, Cnd (110 oz wt/#10 can)	6 oz wt	10-3/8 tbsp	<1/8 #10

1 2 Days in Advance:

- Remove frozen egg product and place egg container(s) on sheet pan(s) and store in cooler at <41°F. (CCP)
- Remove bag(s) of meat from box and place unopened bag(s) on sheet pan(s).
- Place sheet pan(s) in cooler and thaw at ≤41°F. (CCP)

2 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

See recipe:

- "Bread Crumbs, Coarse (oz. wt.)"
- "Celery, Chopped, Raw (oz wt)"
- "Onion, Diced, Fine, Raw (oz wt)"
- "Carrots, Shredded, Raw (oz wt)"

Prepare ingredient in advance according to recipe directions.

Day of Service:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)
- Place raw chicken in a perforated pan(s) with solid pan underneath.
- Steam chicken in combi oven approximately 20 -30 min.
- Cut chicken into 1" pieces.

Note: Raw Chicken 1 lb. AP = .88 lb EP Cooked

Note: Immediately after use, thoroughly clean and sanitize sink(s), counter top(s), or any other food contact areas (such as knives, saws, cutting boards, etc) where a raw product has been washed, cleaned, or prepped.

- 3 - In a mixing bowl, combine potato flakes, dry milk, and bread crumbs.
Note: Mashed potato pearls (dry) may be substituted for potato granules.
- 4 - Add diced chicken to dry ingredients.
Note: May substitute an equal quantity of pre-cooked chicken breast, leftover chicken or canned chicken.

FOOD LOAF -NOON & EVENING, HM (23.5 OZ. WT.)

Note: 1 can chicken = 50 oz wt or 3 125 lb

Note: Ground beef may be substituted in equal quantities for poultry allergies.

- 5 - Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
 - Open can(s) of apricots.
 - Chop apricots mechanically.
 - Add apricots with juice to dry ingredients.

- 6 - Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
 - Open cans of beans.
 - Empty undrained beans into a food grade container.
 - Mash or blend until well mixed.
 - Add to dry ingredients.

Note: May substitute an equal quantity of "Great Northern Beans (from Dry)". Prepare in advance according to recipe and mash.

- 7 - Add prepared vegetables and egg to mixture.
 - Stir until well mixed.

8 **Combi Oven Cooking:**

- Preheat combi oven to 325°F.
 - Transfer ~1.5 lb.. of mixture to each greased 5x8x4 bread pan(s).
 - Bake uncovered ~1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$. (CCP)

- 9 - Remove from oven.
 - Transfer to steam table pan(s).
 - Cover with foil and a nested lid.
 - Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. (CCP)

10 **Serving:**

- Using plastic disposable gloves, portion as ordered.

Note: 1 loaf = 23.5 oz. wt (665 gm)

11 **Leftovers & Decentralized Service:**

- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.

Freezer Storage:

- Cover, label, date, and store product in sealed food grade container or plastic wrap individual loafs and label, date and store at $\leq 0^{\circ}\text{F}$ for not more than 30 days. (CCP)

Cooling:

- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within 4 additional hours (6 hours total). (CCP)

- Check temperature of product after 2 hours and again 4 hours later.

- Never mix or combine old product with new product.

- Cover, label, date and store at $\leq 41^{\circ}\text{F}$ for no longer than 3 days. (CCP)

12 **Reheating:**

- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. (CCP)

- Cover, hold and serve at $\geq 140^{\circ}\text{F}$. (CCP)

FOOD LOAF -KOSHER-VEGAN BREAKFAST HM (OZ WT) TEST

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protein	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
3071 kcal	680.9 gm	57.6 gm	30.3 gm	8.9 %	0 mg	1694 mg	53.0 gm	186 mg

Step	Ingredients	Weight	Measure	Issue
2	Bread Crumbs, Coarse (oz. wt) <rec>	12 oz wt		
3	Cereal, Whole Wheat Flake (Wheatie) Dry K	6 oz wt	1-3/8 qt	
4	Margarine, Solid, K, contains Milk	3/8 oz wt	2-1/2 tsp	
5	Pineapple, Chnk/Tid Jc Pack, Indiv, Cnd(4 ozwt) K	42 oz wt	1-1/4 qt	
	Raisins, Indiv Pkt (1.5 oz wt) K	9 oz wt		

1 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

-ALL PREP and COOKING MUST BE DONE with DISPOSABLE or KOSHER ONLY utensils and dishware.

- 2 [Using a paper sheet pan liner and a disposable plastic knife, we are hand cutting kosher bread into cubes. We will use kosher pineapple juice rather than orange juice in the breakfast version. We will substitute kosher canned vegetarian baked beans for the vegetables and beans in the dinner/supper variety. All will be mixed by hand-in-gloves in a new plastic bowl that we will reserve to be used for kosher food preparation only. The loaves will be shaped onto oiled aluminum foil and double wrapped for baking in the oven. We will cool and sample the finished product for edibility, and notify the stakeholders of the results.]

-ALL Prep and Serving: Wear disposable gloves.

See recipe:

- "Bread Crumbs, Coarse" *****

****- Use dried KOSHER bread or Matzo crackers

- Cereal may also need to be crumbled in the same method.

-Crumble by hand (wear gloves) on parchment lined sheet pans.

- 3 - In a mixing bowl combine crumbled bread crumbs and cereal.
- 4 - Place margarine in a dedicated Kosher food grade container and melt on the stove top or in the microwave.
- 5 - Add juice, melted margarine, and Kosher raisins to dry mixture.
- Mix well with gloved hands.

6 Combi Cooking:

- Preheat combi oven to 325°F

- Transfer ~1.5 lb of mixture to well-oiled Tin Foil Lined 2 inch pan(s).

- Bake uncovered approximately 1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$. (CCP)

- 7 - Remove from oven.

FOOD LOAF -KOSHER-VEGAN BREAKFAST HM (OZ WT) TEST

- 8 **Serving:** Using plastic disposable gloves, portion per loaf- 3 equal amounts (~8-1/3 oz wt each).
- Double Wrap each portion with tin foil.
- Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. **(CCP)** or freeze.
- DO NOT unwrap portions for service.**
- Note:** 1 loaf = 25oz wt (702 g)
- 9 **Leftovers & Decentralized Service:**
- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.
- Freezer Storage:**
- Cover, label, date, and store product in sealed food grade container at $\leq 0^{\circ}\text{F}$ for not more than 30 days. **(CCP)**
- Cooling:**
- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within an additional 4 hours (6 hours total).
- Never mix or combine old product with new product. **(CCP)**
- 10 **Reheating:**
- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. **(CCP)**
- Cover, label, date, hold and serve at $\geq 140^{\circ}\text{F}$. **(CCP)**

FOOD LOAF -KOSHER-VEGAN, NOON/EVENING, HM TEST

Yield 1 Portion
Each Portion 1 loaf

Calories	Carbs	Protein	Fat	% Cal/Fat	Chol	Sodium	Fiber/Dtry	Calcium
1024 kcal	168.1 gm	36.2 gm	24.9 gm	21.5 %	0 mg	847 mg	30.9 gm	250 mg

Step	Ingredients	Weight	Measure	Issue
2	Bread Crumbs, Coarse (oz wt) <rec>	4 oz wt		
	Celery, Chopped, Raw (oz wt) <rec>	1 oz wt		
	Onion, Diced, Fine, Raw (oz wt) <rec>	1 oz wt		
	Carrots, Shredded, Raw (oz wt) <rec>	1 oz wt		
3	Potatoes, Inst Gran w/oMilk, Dry (96 ozwt) K	1 oz wt	2-3/8 tbsp	
4	Apricot Hlvs, Jc Pk, 96-122 Ct, Cnd (105ozwt/#10)K	4 oz wt	7-3/8 tbsp	<1/8 #10
5	Pinto Beans, Ckd (Dry) (oz wt) <rec>	5 oz wt		
	Beans, Great Northern, Cnd (110 oz wt/#10 can)	5 oz wt	8-2/3 tbsp	<1/8 #10
	Oil, Mixed Veg, Sld,Liq(Cottonseed,Soybean,Corn) K	1/2 oz wt	1 tbsp	
6	Water, Cool	2-1/8 oz wt	2 fl oz	

1 Day of Service or Preparation:

- Wash hands thoroughly prior to preparation of food and whenever changing tasks. (CCP)

-ALL PREP and COOKING MUST BE DONE with DISPOSABLE or KOSHER ONLY utensils and dishware.

- 2 [Using a paper sheet pan liner and a disposable plastic knife, we are hand cutting kosher bread into cubes We will use kosher pineapple juice rather than orange juice in the breakfast version We will substitute kosher canned vegetarian baked beans for the vegetables and beans in the dinner/supper variety All will be mixed by hand-in-gloves in a new plastic bowl that we will reserve to be used for kosher food preparation only The loaves will be shaped onto oiled aluminum foil and double wrapped for baking in the oven. We will cool and sample the finished product for edibility, and notify the stakeholders of the results.]

-ALL Prep and Serving: Wear disposable gloves.

See recipe:

- "Bread Crumbs, Coarse". *****

****- Use dried KOSHER bread or Matzo crackers.

- Cereal may also need to be crumbled in the same method.

-Crumble by hand (wear gloves) on parchment lined sheet pans.

- "Celery, Chopped, Raw (oz wt)"

- "Onion, Diced, Fine, Raw (oz wt)"

- "Carrots, Shredded, Raw (oz wt)"

- Prepare according to recipe.

- 3 - In a mixing bowl, combine potato flakes and bread crumbs.

- 4 - Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
- Open can(s) of apricots.

FOOD LOAF -KOSHER-VEGAN, NOON/EVENING, HM TEST

- Chop apricots mechanically.
 - Add apricots with juice to dry ingredients.
- 5
- Prior to opening, wipe off tops of unopened can(s) with an appropriate sanitizing agent. (CCP)
 - Open cans of beans.
 - Empty undrained beans into a food grade container.
 - Add oil to beans.
 - Mash or blend until well mixed.
 - Add to dry ingredients.
- Note:** May substitute an equal quantity of " Pinto Beans (from dry)" and/or " Great Northern Beans (from Dry)". Prepare in advance according to recipe and mash.
- 6
- Add water to mixture.
- 7
- Add fresh vegetables to mixture.
 - Stir until well mixed.
- 8 **Combi Cooking:**
- Preheat combi oven to 325°F.
 - Transfer ~ 1.5 lb of mixture to each greased 5x8x4 bread pan(s).
 - Bake uncovered ~ 1 hour to a final internal temperature $\geq 165^{\circ}\text{F}$. (CCP)
- 9
- Remove from oven
 - Transfer to steam table pan(s).
 - Cover with foil and a nested lid
 - Label, date, hold, and serve at $\geq 140^{\circ}\text{F}$. (CCP)
- 10 **Serving:**
- Using plastic disposable gloves, portion as ordered.
- Note:** 1 loaf = 24.9 oz. wt. (698 gm)
- 11 **Leftovers & Decentralized Service:**
- Once a hot product leaves the Main Kitchen, any leftover product should be discarded.

Freezer Storage:

- Cover, label, date, and store product in sealed food grade container or plastic wrap individual loafs and label, date and store at $\leq 0^{\circ}\text{F}$ for not more than 30 days. (CCP)

Cooling:

- Temperature must reach an internal temperature $\leq 70^{\circ}\text{F}$ within 2 hours and $\leq 41^{\circ}\text{F}$ within 4 additional hours (6 hours total). (CCP)
- Never mix or combine old product with new product.

12 **Reheating:**

- Reheat to an internal temperature of $\geq 165^{\circ}\text{F}$ for 15 seconds. (CCP)
- Cover, hold and serve at $\geq 140^{\circ}\text{F}$. (CCP)