

YOUR MICRO-BATCH PLANNER

Plan one recipe batch from cooking day to the last stored portion

STORAGE RULE

Keep up to 3 days of cooked-base portions in the refrigerator. If the recipe allows freezing, freeze later cooked-base portions without oil or premix for up to 3 months. Thaw in the refrigerator. Add oil and premix fresh before serving.

Recipe: _____

Date cooked: _____

Total cooked base: _____

Daily cooked-base amount: _____

CHECK THE RECIPE CARD FIRST

- ☐ Freezing allowed
- ☐ Do Not Freeze
- ☐ Recipe-specific Storage instructions checked

PORTION THIS BATCH

Where	Portion / Amount	Date	Note
TODAY	_____	_____	Serve today
FRIDGE	_____	_____	Use within recipe storage window
FRIDGE	_____	_____	Use within recipe storage window
FRIDGE	_____	_____	Use within recipe storage window
FREEZER	_____	_____	Only if freezing is allowed
FREEZER	_____	_____	Only if freezing is allowed
FREEZER	_____	_____	Only if freezing is allowed

DO NOT FREEZE?

Prepare a smaller batch that fits the recipe's refrigerator storage window. Keep the recipe order unchanged.

BEFORE SERVING

- ☐ Measure the cooked base for today's portion.
- ☐ Add the recipe's assigned oil amount (if any) shown in the current recipe's Portion Guide.
- ☐ Add the Chef's Canine Complete premix amount for your dog's weight.
- ☐ If the portion was frozen, thaw it in the refrigerator before serving.

NEXT BATCH

Current recipe remaining: _____

- ☐ About one day left - prepare the next recipe.
- ☐ More than one day left - continue the current recipe.