

CHEDDAR CHEESE PLANK



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cheese plank

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cheese, Cheddar, Plank 1 oz, #1299	100 planks

DIRECTIONS

- To preserve flavor and shelf life, the manufacturer recommends that Cheddar Cheese Planks be stored in the refrigerator. If they are not stored in the refrigerator, refrigerate the cheese planks prior to service.
 Hold under refrigeration (41 degrees or lower) until ready for service.
- Place cheese planks on the serving line for service.
- Portion 1 plank of cheese per serving. Each portion provides 1 oz. eq. meat/meat alternate.
 Hold under refrigeration (41 degrees or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

NUTRIENTS PER SERVING

Calories	110	Dietary Fiber	0.00 g	Sodium	170.00 mg	Sat. Fat	5.50 g
Carbohydrates	1.00 g	Protein	7.00 g	Total Fat	9.00 g	Trans Fat	0.00 g