

# ASSORTED MUFFIN LOAVES



WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 muffin loaf

**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Muffin Loaf, Blueberry, WGR, #1213	50 muffin loaves
Muffin Loaf, Chocolate Chip, WGR, #1214	50 muffin loaves

**DIRECTIONS**

1. Thaw the muffin loaves according to the directions on the package and/or case. If desired, the product can be warmed from the thawed state in the warmer set at 150 -175 degrees F. for 2 minutes at a time until the desired temperature is reached. Times may vary based on equipment. Do not refreeze.
2. Place an assortment of muffin loaves on the line for service.
3. Portion 1 muffin loaf per serving. Each portion provides 1 oz. eq. whole grain.

**NUTRIENTS PER SERVING**

Calories	155	Dietary Fiber	1.00 g	Sodium	105.00 mg	Sat. Fat	0.75 g
Carbohydrates	26.00 g	Protein	3.00 g	Total Fat	4.50 g	Trans Fat	0.00 g