

BAGEL WITH CREAM CHEESE



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 bagel

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bagel, WGR Sliced, #1200	100 bagels
Cheese, Cream, Strawberry, PC, #1303	100 packets

DIRECTIONS

- Prepare the bagels from a frozen state according to directions on the case or package. The Bagels may also be thawed and served at room temperature.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Cover the bagels and hold them in the warmer for service.
 CCP: Cover and hold for service at 135 degrees F or higher.
- Place the bagels on the line for service.
- Place PC cups of cream cheese on the line for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion 1 bagel and 1 PC of cream cheese per serving. Each portion provides 2 oz. eq. whole grains.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	230	Dietary Fiber	4.00 g	Sodium	255.00 mg	Sat. Fat	5.00 g
Carbohydrates	34.00 g	Protein	7.00 g	Total Fat	9.00 g	Trans Fat	0.00 g