

BLUEBERRY MUFFIN LOAF



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	100 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 the muffin loaves.
2. Place the Blueberry Muffin Loaves on the line for service.
3. Portion 1 Blueberry Muffin Loaf per serving. Each portion provides 1 oz. eq. whole grain.

NUTRIENTS PER SERVING

Calories	150	Dietary Fiber	1.00 g	Sodium	105.00 mg	Sat. Fat	0.50 g
Carbohydrates	26.00 g	Protein	3.00 g	Total Fat	4.50 g	Trans Fat	0.00 g