FRENCH TOAST STICKS

MEAL COMPONENT CONTRIBUTION:

21/4 oz. eq. whole grains

 $\textbf{NUMBER OF PORTIONS:}\ 100\ \ \textbf{SIZE OF PORTION:}\ 3\ \text{sticks}$

RECIPE HACCP PROCESS: #2 - Same day service



INGREDIENT MEASURE (FOR 100 SERVINGS)

French Toast, Sticks, WGR, #1209 300 sticks

DIRECTIONS

1. Prepare the product from a frozen state according to the package and/or case directions. Do not refreeze the French Toast Sticks.

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.

- 2. Place the French Toast Sticks on the line for service.
- 3. Portion 3 French toast sticks per portion. Each portion provides 2¼ 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.

PRODUCTION NOTES

Prepare only what can be served in a 30 minute period to maintain maximum quality.

NUTRIENTS PER SERVING

Calories	270	Dietary Fiber	2.00 g	Sodium	290.00 mg	Sat. Fat	1.00 g
Carbohydrates	43.00 g	Protein	7.00 g	Total Fat	8.00 g	Trans Fat	0.00 g