

VINTAGE CHEDDAR CHEESE PLANK



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

MEAT/MEAT ALTERNATE

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

DIRECTIONS

- Store vintage cheddar cheese planks under refrigeration for best flavor retention and shelf life.
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.

NUTRIENTS PER SERVING

Calories	100	Dietary Fiber	0.00 g	Sodium	360.00 mg	Sat. Fat	6.00 g
Carbohydrates	1.00 g	Protein	6.00 g	Total Fat	8.00 g	Trans Fat	0.00 g