

CINNAMON CRUNCH FILLED PASTRY

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. whole grains

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

RECIPE HACCP PROCESS: #1 - No cook



WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pastry, Breakfast Filled, Frozen, #1244	100 pastries

DIRECTIONS

- Heat the frozen filled bars in an ovenable pouch according to the case or package directions. For thaw and serve, thaw the pastries at room temperature for 2 hours prior to serving. Discard the thawed products after 6 hours.
 - Place the pastries on the line for service.
 - Portion 1 pastry per serving. Each portion provides 2 oz. eq. whole grain.
- CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	264	Dietary Fiber	3.04 g	Sodium	294.00 mg	Sat. Fat	2.53 g
Carbohydrates	41.56 g	Protein	6.08 g	Total Fat	8.11 g	Trans Fat	0.00 g