# BELGIAN WAFFLES VARIETY (WGR)

**MEAL COMPONENT CONTRIBUTION:**
2 oz. eq. whole grains
**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 waffle pouch
**RECIPE HACCP PROCESS:** #1 - No cook

WHOLE GRAINS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---|---|
| Waffle, Belgian, WGR Maple #1215 | 50 waffles |
| Waffle, Belgoan, WGR Blueberry #1216 | 50 waffles |

**DIRECTIONS**

1. Prepare the frozen waffle pouches according to the case and/or package directions.
   The product may be heated or thawed and served at room temperature. DO NOT refreeze.
   CCP: If heated, heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
2. Place a variety of waffle pouches on the line for service.
3. Portion one waffle pouch for serving. Each portion provides 2 oz. eq. whole grains.
   Discard any leftovers.

**PRODUCTION NOTES**
Prepare the frozen waffle pouches according to the case and/or package directions.

**PURCHASING GUIDE**
-Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product -formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Calories | 240 | Dietary Fiber | 2.00 g | Sodium | 210.00 mg | Sat. Fat | 2.50 g |
| Carbohydrates | 34.00 g | Protein | 5.00 g | Total Fat | 9.00 g | Trans Fat | 0.00 g |