

VARIETY OF CEREAL BARS



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

2 oz serving whole grains

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

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Lemon Chip Cereal Oat Bar	50 bars
Triple Berry Cereal Oat Bar	50 bars

DIRECTIONS

1. Thaw the bars at room temperature, according to instructions on the case and/or package.
2. Place a variety of bars on line for service
3. Portion one bar per serving. Each portion provides 2 oz. eq. whole grain.
Cereal bars are credited as a whole grain for breakfast. When menued at lunch, cereal bars are credited as a whole grain-based dessert.

PRODUCTION NOTES

- Refer to the 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

MISCELLANEOUS NOTES

Cereal bars are credited as a whole grain for breakfast. When menued at lunch, cereal bars are credited as a whole grain-based dessert.

NUTRIENTS PER SERVING

Calories	260	Dietary Fiber	2.00 g	Sodium	135.00 mg	Sat. Fat	2.00 g
Carbohydrates	47.50 g	Protein	4.00 g	Total Fat	8.00 g	Trans Fat	0.00 g