

BISCUIT WITH BACON (2 OZ. EQ.)(WGR)-

MERCHANTS



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit and 2

slices of bacon

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Biscuit, Whole Grain, #1202	100 biscuits-2 grain
Bacon, Sliced, Precooked, #1050	200 slices

DIRECTIONS

- Prepare the frozen biscuits according to the package or case directions.
- Heat the bacon until the desired temperature is reached.
 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.
- Place the biscuits and bacon on the serving line for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
- Portion one biscuit and two slices of bacon per serving. Each portion provides 2 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 Biscuits with Bacon for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- 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.

NUTRIENTS PER SERVING

Calories	233	Dietary Fiber	2.00 g	Sodium	543.00 mg	Sat. Fat	3.67 g
Carbohydrates	27.00 g	Protein	7.33 g	Total Fat	11.67 g	Trans Fat	0.00 g