

BLUEBERRY MUFFIN LOAF-MERCHANTS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 muffin loaf

RECIPE HACCP PROCESS: #1 - No cook



WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Muffin Loaf, Blueberry, WGR, #1213	100 muffin loaves

DIRECTIONS

1. Thaw the Blueberry Muffin Loaves according to the directions on the package and/or case. If desired, the product can be warmed from the thawed state in a warmer set at 150-175 degrees F. for 2 minutes at a time until the desired temperature is reached. Times may vary based on equipment. Do not refreeze the thawed Blueberry Muffin Loaves.
2. Place the Blueberry Muffin Loaves on the line for service.
3. Portion one Blueberry Muffin Loaf per serving. Each portion provides 1 oz. eq. whole grain.

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.

NUTRIENTS PER SERVING

Calories	150	Dietary Fiber	2.00 g	Sodium	180.00 mg	Sat. Fat	0.50 g
Carbohydrates	25.00 g	Protein	3.00 g	Total Fat	4.50 g	Trans Fat	0.00 g