

# ASSORTED MUFFIN LOAVES - 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	50 muffin loaves
Muffin Loaf, Chocolate Chip, WGR, #1214	50 muffin loaves

**DIRECTIONS**

1. Thaw the 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 muffin loaves.
2. Place an assortment of muffin loaves on the line for service.
3. Portion one 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	155	Dietary Fiber	1.50 g	Sodium	115.00 mg	Sat. Fat	0.75 g
Carbohydrates	26.00 g	Protein	3.00 g	Total Fat	4.75 g	Trans Fat	0.00 g