

ASSORTED TOASTER PASTRIES (1 OZ. EQ.)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. Whole Grain

NUMBER OF PORTIONS: 120 **SIZE OF PORTION:** 1 Pastry

RECIPE HACCP PROCESS: #1 - No cook



WHOLE GRAINS

INGREDIENT	MEASURE (FOR 120 SERVINGS)
Toaster Pastry, Strawberry, #2102	60 pastry
Toaster Pastry, Blueberry, #2100	60 pastry

DIRECTIONS

1. Place an assortment of strawberry and blueberry toaster pastries on the line for service.
2. Portion one toaster pastry per serving. Each portion provides 1 oz. eq. whole grains. Toaster pastries are credited as a whole grain for breakfast. When menued at lunch, toaster pastries are credited as a whole grain based dessert.

PURCHASING GUIDE

- 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.

MISCELLANEOUS NOTES

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

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NUTRIENTS PER SERVING

Calories	170	Dietary Fiber	3.00 g	Sodium	115.00 mg	Sat. Fat	1.00 g
Carbohydrates	36.00 g	Protein	1.90 g	Total Fat	2.50 g	Trans Fat	0.00 g