

BISCUIT (1 OZ. EQ.) (WGR) MERCHANTS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

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

RECIPE HACCP PROCESS: #2 - Same day service



WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Biscuit, WGR, 1 oz. eq., #1231	100 biscuits-1 grain

DIRECTIONS

- Prepare the frozen biscuits according to the package or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations
- Place the biscuits on the line for service, or cover them and hold them in a warmer.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one biscuit per serving. Each portion provides 1 oz. eq. whole grain.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Prepare the biscuits for just-in-ti- me service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

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.

NUTRIENTS PER SERVING

Calories	110	Dietary Fiber	2.00 g	Sodium	280.00 mg	Sat. Fat	3.00 g
Carbohydrates	15.00 g	Protein	2.00 g	Total Fat	5.00 g	Trans Fat	0.00 g