

BISCUIT (1 OZ. EQ.) (WGR)



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

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

RECIPE HACCP PROCESS: #2 - Same day service

| 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-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 | 110 | Dietary Fiber | 1.00 g | Sodium | 170.00 mg | Sat. Fat | 2.00 g |
| Carbohydrates | 14.00 g | Protein | 2.00 g | Total Fat | 4.50 g | Trans Fat | 0.00 g |