

ASSORTED MUFFIN LOAVES - BRIGGS

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 | 1.00 g | Sodium | 105.00 mg | Sat. Fat | 0.75 g |
| Carbohydrates | 26.00 g | Protein | 3.00 g | Total Fat | 4.50 g | Trans Fat | 0.00 g |