

**HAM SLICE-BRIGGS**

MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 slice**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Ham, Sliced for Biscuit, #1055	100 slices

**DIRECTIONS**

1. Prepare product from a cold state according to the directions on the case and/or package.

CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

2. Place the ham slices on the service line for service.

3. Portion 1 slice per serving. Each portion provides 1 oz. eq. meat/meat alternate.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill with in 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

**NUTRIENTS PER SERVING**

Calories	40	Dietary Fiber	0.00 g	Sodium	390.00 mg	Sat. Fat	0.50 g
Carbohydrates	0.00 g	Protein	6.00 g	Total Fat	1.00 g	Trans Fat	0.00 g