

# WHOLE WHEAT BREAD CRUMBS (WGR)

**MEAL COMPONENT CONTRIBUTION:**

14 oz. eq. whole grains

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

WHOLE GRAINS

INGREDIENT	MEASURE (FOR 1 SERVINGS)
Bun, Hamburger, WGR, #1228	7 buns

**DIRECTIONS**

1. Save leftover whole grain bread slices, rolls, etc. Cut the bread pieces into halves or quarters to speed the toasting in the oven.
2. Place the bread in a single layer on a sheet pan.  
Toast the bread in a low temperature oven (200 degrees F) until slightly golden brown and firm. Cool the bread before preparing crumbs.
3. Break the bread into pieces and place it in a food processor or appropriate grinder. Process the bread until the desired crumb size is obtained.
4. Store the crumbs in an air-tight container (bulk form) in the freezer until needed.  
Use the crumbs as desired in recipes. This recipe makes 14 oz. eq. whole grains.

**PRODUCTION NOTES**

If available, 28 bread loaf heels may be used instead of hamburger buns to make 1 quart of bread crumbs.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.  
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	1050	Dietary Fiber	21.00 g	Sodium	1960.00 mg	Sat. Fat	0.00 g
Carbohydrates	203.00 g	Protein	35.00 g	Total Fat	14.00 g	Trans Fat	0.00 g

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## ILLUSTRATED STEPS FOR PREPARATION OF WHOLE WHEAT BREAD CRUMBS (WGR)

1.



Hamburger buns sliced in half on a sheet pan. (This amount will make about 9 quarts of breadcrumbs).

2.



Toasted hamburger buns.

3.



Breadcrumbs in a storage container.