

BREAKFAST CHICKEN PATTY

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 1/4 oz. eq. whole grain

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

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---|----------------------------|
| Chicken Patty, Breakfast, Breaded, #122 | 100 pattie(s) |

DIRECTIONS

1. Thaw and heat product according to directions on case and/or package.
2. Place on line for service.
3. Portion 1 chicken patty per serving. Each portion provides 1 oz. eq. meat/meat alternate and 1/4 oz. eq. whole grain.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 89 | Dietary Fiber | 1.30 g | Sodium | 225.00 mg | Sat. Fat | 1.30 g |
| Carbohydrates | 6.50 g | Protein | 6.00 g | Total Fat | 4.40 g | Trans Fat | 0.00 g |

SCRAMBLED EGGS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 1/4 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service

| INGREDIENT | MEASURE (FOR 50 SERVINGS) |
|-----------------------------------|---------------------------|
| Egg Product, Scrambled, Mix, #117 | 1 bag(s), 5 pound |

DIRECTIONS

- Prepare scrambled eggs according to instructions on bag/case. Place in steamtable pan for service.
CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
- Place on line for service.
- Portion with a #16 scoop or a 2 ounce spoodle of scrambled eggs per serving. Each portion provides 1 1/4 oz. eq. meat/meat alternate.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 53 | Dietary Fiber | 0.00 g | Sodium | 56.34 mg | Sat. Fat | 1.07 g |
| Carbohydrates | 1.01 g | Protein | 4.43 g | Total Fat | 3.26 g | Trans Fat | 0.00 g |

CHEESE OMELET



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 144 **SIZE OF PORTION:** 1 omelet

RECIPE HACCP PROCESS: #2 - Same day service

| INGREDIENT | MEASURE (FOR 144 SERVINGS) |
|---------------------------------|----------------------------|
| Omelets, Cheese, Individual, #8 | 144 omelet(s) |

DIRECTIONS

1. Heat according to package and/or case directions.
2. Place on heated line for service.
3. Portion 1 omelet per serving. Each portion provides 2 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 134 | Dietary Fiber | 0.00 g | Sodium | 281.30 mg | Sat. Fat | 3.47 g |
| Carbohydrates | 1.42 g | Protein | 7.12 g | Total Fat | 10.86 g | Trans Fat | 0.00 g |

SAUSAGE PATTY (SMALL)



MEAL COMPONENT CONTRIBUTION:

1/4 oz. eq. meat/meat alternate

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

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|-----------------------------------|----------------------------|
| Sausage Patty, Fully Cooked, #124 | 100 pattie(s) |

DIRECTIONS

1. Prepare product according to directions on package and/or case.
2. Place on heated line for service.
3. Poriton 1 patty per serving. Each portion provides 1/4 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 60 | Dietary Fiber | 0.00 g | Sodium | 140.00 mg | Sat. Fat | 1.50 g |
| Carbohydrates | 0.00 g | Protein | 6.00 g | Total Fat | 4.50 g | Trans Fat | 0.00 g |

SAUSAGE PATTY (LARGE)



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

3/4 oz. eq. meat/meat alternate

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

RECIPE HACCP PROCESS: #2 - Same day service

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|-----------------------------------|----------------------------|
| Sausage Patty, Fully Cooked, #125 | 100 pattie(s) |

DIRECTIONS

1. Prepare product according to directions on package and/or case.
2. Place on heated line for service.
3. Portion 1 patty per serving. Each portion provides 3/4 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 110 | Dietary Fiber | 0.00 g | Sodium | 360.00 mg | Sat. Fat | 5.00 g |
| Carbohydrates | 0.00 g | Protein | 7.00 g | Total Fat | 10.00 g | Trans Fat | 0.00 g |

SCRAMBLED EGG PATTY



MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 200 **SIZE OF PORTION:** 1 egg patty

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE

| INGREDIENT | MEASURE (FOR 200 SERVINGS) |
|-------------------------------------|----------------------------|
| Egg Pattie, Scrambled, Frozen, #116 | 200 pattie(s) |

DIRECTIONS

1. Thaw and heat product according to directions on case and/or package.
2. Place on line for service.
3. Portion 1 patty per serving. Each portion provides 1 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 46 | Dietary Fiber | 0.00 g | Sodium | 95.00 mg | Sat. Fat | 0.86 g |
| Carbohydrates | 0.76 g | Protein | 2.66 g | Total Fat | 3.45 g | Trans Fat | 0.00 g |

RASPBERRY YOGURT



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. of meat/meat alternate

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

RECIPE HACCP PROCESS: #1 - No cook

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|-------------------------|----------------------------|
| Yogurt, Raspberry, #554 | 100 4-ounce carton(s) |

DIRECTIONS

- Place on refrigerated line for service.
- Portion 1 4-ounce container of yogurt per serving. Each portion provides 1 oz. eq. of meat/meat alternate.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 100 | Dietary Fiber | 0.00 g | Sodium | 50.00 mg | Sat. Fat | 0.50 g |
| Carbohydrates | 20.00 g | Protein | 3.00 g | Total Fat | 0.50 g | Trans Fat | 0.00 g |

STRAWBERRY BANANA YOGURT



MEAL COMPONENT CONTRIBUTION:

1 oz. eq. of meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 4 ounce cup

RECIPE HACCP PROCESS: #1 - No cook

MEAT/MEAT ALTERNATE

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---------------------------------|----------------------------|
| Yogurt, Strawberry Banana, #553 | 100 4 ounce container(s) |

DIRECTIONS

- Place on refrigerated line for service.
- Portion 1-4 ounce container of yogurt per serving. Each portion provides 1 oz. eq. of meat/meat alternate.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|----------|-----------|--------|
| Calories | 100 | Dietary Fiber | 0.00 g | Sodium | 50.00 mg | Sat. Fat | 0.50 g |
| Carbohydrates | 20.00 g | Protein | 3.00 g | Total Fat | 0.50 g | Trans Fat | 0.00 g |

HAM SLICE



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, #123 | 100 slice(s) |

DIRECTIONS

1. Thaw and heat product according to directions on case and/or package.
2. Place on line for service.
3. Portion 1 slice per serving. Each portion provides 1 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

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 |