

Quest Food Management Service

001515 - bread-cheddar herb biscuit

Recipe HACCP Process: #2 Same Day Service

Source: ebh
 Number of Portions: 1
 Size of Portion: each

Meat/Alt: 0 oz.
 Grain/Bread: 0.75 SRV.
 F/V/J: 0 Cup
 Milk: 0 FLOZ

903207 bread biscuit cheddar herb gfs142210...	1 each	Basic Preparation PLACE FROZEN DOUGH ON A PARCHMENT PAPER LINED SHEET PAN IN A 5X7 FORMATION. BAKE FOR 18-23 MINUTES IN A CONVECTION OVEN @ 350°F (CONVENTIONAL-425°F FOR 22-27 MIN.) BAKE UNTIL GOLDEN BROWN.
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*Nutrients are based upon 1 Portion Size (each)

Calories	100 kcal	Cholesterol	0.00 mg	Protein	2.00 g	Calcium	0.00 mg	45.00%	Calories from Total Fat
Total Fat	5.00 g	Sodium	380.00 mg	Vitamin A	0.00 RE	Iron	0.72 mg	18.00%	Calories from Sat Fat
Saturated Fat	2.00 g	Carbohydrate	12.00 g	Vitamin A	0.00 IU	Water ¹	0.00 g	18.00%	Calories from Trans Fat
Trans Fat ¹	2.00 g	Dietary Fiber	0.00 g	Vitamin C	15.00 mg	Ash ¹	0.00 g	48.00%	Calories from Carbohydrates
								8.00%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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