

Washington County School District

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Recipe

Sep 30, 2014

Recipe: 000005 ROLL: 2 OZ
 Recipe Source: LOCAL
 Recipe Group: BREAD/ROLLS/STARCH
 Alternate Recipe Name:
 Number of Portions: 783
 Size of Portion: ROLL

Recipe HACCP Process: #2 Same Day Service

903232 ULTRA GRAIN WHEAT FLR,WHOLE-GRAIN,SOFT WHEAT.....	60 LB	PUT FLOURS, SUGAR, SALT, DRY MILK, YEAST AND SHORTENING IN BOWL. MIX. PUT WARM WATER WITH EGGS AND POUR IN. ADD WATER AS NEEDED. *PROBABLY WILL NOT USE ALL OF THE LAST GALLON OF WATER.
019335 SUGARS, GRANULATED.....	4 CUP	
018375 LEAVENING AGENTS, YEAST, BAKER'S, ACTIVE DRY.....	2 1/4 CUP	
014429 WATER, MUNICIPAL.....	4 GAL	
902629 EGG SUBSTITUTE, FROZEN.....	5 LB	Do not spread top of rolls with margarine or butter.
900100 Margarine (#1 Solid).....	3 LB	Pan spray on top of rolls is ok, and makes a nice look to the rolls.
002047 SALT, TABLE.....	2 1/2 CUP	

*Nutrients are based upon 1 Portion Size (ROLL)

Calories	138 kcal	Cholesterol	10.72 mg	Protein	3.93 g	Calcium	14.06 mg	Calories from Total Fat
Total Fat	2.34 g	Sodium	380.96 mg	Vitamin A	16.95 RE	Iron	1.36 mg	Calories from Saturated Fat
Saturated Fat	0.49 g	Carbohydrates	27.16 g	Vitamin A	80.79 IU	Water ¹	23.70 g	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	4.70 g	Vitamin C	0.00 mg	Ash ¹	1.51 g	Calories from Carbohydrates
								78.98% Calories from Protein

N/A³ denotes a nutrient that is either missing or incomplete for an individual ingredient.
¹ denotes combined nutrient totals with either missing or incomplete nutrient data.
² denotes optional nutrient values.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....				? - Milk
Grain.....	oz			? - Egg
Fruit.....	2.000 oz			? - Peanut
Vegetable.....	cup			? - Tree Nut
Milk.....	cup			? - Fish
Moisture & Fat Change	cup			? - Shellfish
Moisture Change.....	0%			? - Soy
Fat Change.....	0%			? - Wheat
Type of Fat.....				

Production Specification

NOTICE: The data contained within this report and the NUTRINKIDS® 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.