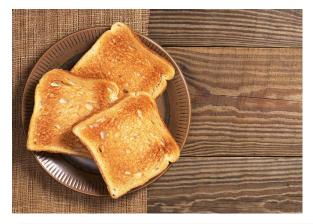
## **Toast**



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8373
School:	Graves County High School		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	1 Each	Thaw and serve. If desired, can be toasted or baked.	266547

## **Preparation Instructions**

Place bread on sheet pan and spray with butter spray. Toast for 3-5 minutes.

CCP: Heat to 135 F or higher.

# Meal Components (SLE) Amount Per Serving

Amount i el delving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories					
Fat					
SaturatedFat					
Trans Fat*					
Cholesterol					
Sodium					
Carbohydrates					
Fiber					
Sugar					
Protein					
0.00IU	Vitamin C	0.00mg			
30.00mg	Iron	1.00mg			
	ries at tedFat s Fat* sterol ium ydrates per gar tein	ries 80.00 at 1.00g tedFat 0.00g s Fat* 0.00g sterol 0.00mg ium 135.00mg ydrates 16.00g per 2.00g gar 2.00g tein 3.00g 0.00IU Vitamin C			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available