

990151 - Berry Yogurt Pancake Parfait

Recipe HACCP Process: #2 Same Day Service Source: Number of Portions: 20 Portion Size: each

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 required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Recipe Prep Sheet

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Recipe Prep Sheet

Ingredient #	Ingredient Name	Measurements	Instructions
001119	YOGURT, VANILLA, LOFAT, 11 GRAMS PROT PER 8 OZ	5 LB	No Instructions Assigned
90397	Strawberries - frozen IQF	5 LB	
121177	Pancakes WG Wholesome Choice Mpl Chip Mini 3"	40 (2 Pancakes)	
			CCP: Hold for cold service at 41° F or lower. Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean towe or air-dry them.
			CCP: Refrigerate until served.
			1. If strawberries are frozen in syrup, thaw and drain in colander
			Note: frozen diced or sliced berries don not need to be thawed before adding to cup
			3. Thaw pancakes - use 4 pancakes per parfait
			Assemble in a 12oz cup:
			Layer: 2 mini pancakes,1/4 cup yogurt,1/4 cup strawberries - repeat layering process
			Cover and keep refrigerated until service
			Serve chilled,can be held overnight
*Nutrients ar	e based upon 1 Portion Size (each)		

Calories ¹	335.388 kcal	Total Fat	5.418 g	Total Dietary Fiber	4.000 g	Vitamin C	*0.907* mg	14.538% Calories from Total Fat
Saturated Fat1	0.914 g	Trans Fat ²	*0.000* g	Protein	9.591 g	Iron	*1.479* mg	2.453% Calories from Sat Fat
Sodium ¹	316.843 mg	Cholesterol	15.670 mg	Vitamin A	*48.761* IU	Water	*89.584* g	*0.000%* Calories from Trans Fat
Sugars	34.649 g	Carbohydrate	59.649 g	Calcium	*253.911* mg	Ash	*N/A* g	71.140% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			11.439% Calories from Protein
Type of Fat -								

Components					
Meat/Meat ALT 2 oz eq	Grain 2 oz eq	Fruit .5 cup	Vegetable cup	Milk cup	

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