Aug 19, 2013

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000126 - School Food Oven Baked Eggs : Breakfast

HACCP Process: #2 Same Day Service

Number of Portions: 72 Size of Portions: Oz.

050385 OIL, VEGETABLE	1 Tbsp
001123 EGG,WHOLE,RAW,FRESH	4 lbs
001085 MILK,NONFAT,FLUID,W/ VIT A (FAT FREE OR	4 FL OZ
002047 SALT	1 Tbsp
002030 PEPPER	1 tsp
001017 CHEESE,CREAM	4 ozs

Pre-heat convection oven to 250° F. (300° F. for conventional oven)

- 1. Oil hotel pan, alternatively use pan spray.
- 2. Whisk or stir eggs, milk, salt and pepper together in the hotel pan. Add cream cheese (in small pieces).
- 3. Bake in pre-heated oven for up to 30 minutes, stirring every 5-8 minutes until the eggs are firm.and no visible liquid remains. If not serving immediately, hold or chill according to HAACP SOP

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

CCP: Hold at 135° F or higher.

EQUIPMENT:

- 1-2 inch hotel pan, full-sized
- 1-Measuring spoons, full set
- 1-Metal kitchen spoon or whisk
- 2-Liquid measuring cup, cup and quart

*Nutrients are based upon 1 Portion Size (Oz.)

Calories	44 kcal	Cholesterol	96 mg	Protein	3.32 g	Calcium	17.92 mg	64.34% Calories from Total Fat
Total Fat	3.13 g	Sodium	140 mg	Vitamin A	55.2 RE	Iron	0.45 mg	23.05% Calories from Sat Fat

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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Sat Fat	1.12 g	Carbs	0.35 g	Vitamin A	160.9 IU	Water ¹	*21.60* g	*0.00%*	Calories from Trans Fat
Trans Fat1	*0.00* g	D. Fiber	0.01 g	Vitamin C	0.0 mg	Ash ¹	*0.55* g	3.19%	Calories from Carbs
								30.35%	Calories from Protein

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

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

¹ - denotes optional nutrient values