

Recipe Report:

Recipe Name: Egg & Cheese Morning Burger

Recipe Code: 8273

Number of Servings: 24

Recipe's Ingredients (** = A CN Database Serving Type)			
Ingredient Name	Code	Primary Measure	Secondary Measure

BUN, HAMBURGER, WG (30/cs)	304	24 Each	
CHEESE, AMERICAN, SLICED (960 slc/cs)	038156	24 Slice	
EGG PATTIE (300/cs)	038168	24 Each	

Recipe Instructions

Preparation Description

1. Thaw egg patties completely.
 2. Cook egg patties for 8 minutes at 250°F or until patties reach an internal temperature of 155°F.
- Note: Watch egg patties carefully while cooking.
3. Heat 4" hamburger bun on grill for 15-30 seconds.
 4. Place 1 egg patty on bottom half of bun.
 5. Place 1 cheese slice on egg patty. Top with the top of bun.
 6. Neatly wrap in yellow and white checked wrap (#041760) and shingle into 2" full steam table pan.

HACCP Information

- CCP: Heat to internal temperature of 135°F for 15 seconds.
- CCP: Hold and serve at 135°F or higher.
- CCP: Discard after service.

Allergens

Eggs, Soy, Wheat, High Fructose Corn Syrup, Milk

Local Serving Details				
Serving Size	Serving Type	Weight (g)	Proj. Num.Of Servings	Serving Description

1	Each	109.438	24	1 egg pattie, 1 slice cheese & 1 hamburger bun
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Recipe Report:



Item Nutrition Composition for One Serving of 109.438 g							
Calories	280.000 Kcal	Carbohydrate	30.500 g	Calcium	175.000 mg	Ash **	*** g
Total Fat	13.000 g	Dietary Fiber	3.000 g	Iron	2.160 mg	% Kcal From Sat. Fat	14.464 %
Sat. Fat	4.500 g	Total Sugars	5.000 g	Potassium	*** mg	% Kcal From Fat	41.786 %
Total Trans	.000 g	Added Sugars	*** g	Vitamin A (IU) **	250.000 IU	% Kcal From Protein	17.857 %
Cholesterol	107.500 mg	Protein	12.500 g	Vitamin C **	1.200 mg	% Kcal From Carb	43.571 %
Sodium	615.000 mg	Vitamin D	*** mcg	Moisture **	*** g	% Weight from Total Sugars	4.569 %

** Nutrient not listed in table below due to space limitations.

Item Nutrition Composition for Contribution Per One Serving of (109.438)																					
Code	Ingredient Name	Cal (KCal)	Fat (g)	SFat (g)	TTr (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Tot Sugars (g)	Added Sugars (g)	Pro (g)	Vit D (mcg)	Ca (mg)	Fe (mg)	K(mg)	% Kcal From Pro	% Kcal From Carb.	% Kcal From Fat	% Kcal From SFat	% Weight from Total Sugars
304	BUN, HAMBURGER, WG (30/cs)	160.000	2.500	.500	.000	.000	280.000	29.000	3.000	5.000	***	7.000	***	80.000	1.800	***	17.500	72.500	14.063	2.812	4.569
038156	CHEESE, AMERICAN, SLICED (960 slc/cs)	50.000	4.500	2.500	.000	12.500	225.000	.500	.000	.000	***	2.500	***	75.000	.000	***	20.000	4.000	81.000	45.000	.000
038168	EGG PATTIE (300/cs)	70.000	6.000	1.500	.000	95.000	110.000	1.000	.000	.000	***	3.000	***	20.000	.360	***	17.143	5.714	77.143	19.286	.000

Legend			
*** = Missing Nutrient Values != Missing nutrient value in one or more of the ingredients	Carb = Carbohydrate	Vit A (IU) = Vitamin A-IU	Mois = Moisture
Cal = Calories	SFat = Saturated fat	TDF = Dietary Fiber	K = Potassium
Pro = Protein	TTr* = Total Trans	Chol = Cholesterol	Disclaimer: Trans Fat Values are for informational purposes, not for monitoring purposes
Na = Sodium	Fe = Iron	Ca = Calcium	Some ingredients may have "as consumed" nutrients and yield factors applied to obtain an accurate nutrient analysis. Refer to the recipe for more information.

Recipe Report:



Food Based Nutrition Summary

Ingredient Name	General			M/MA		V			F		B/G			D		
	Amount	Serving Type	Weight (g)	Value	Unit	Value	Unit	Subgroup	Value	Unit	Value	Unit	Subgroup	Value	Unit	Subgroup
	1	Each	109.438	1.5	Oz eq	0	Cups		0		2	Oz eq	WGR	0	Cups	
EGG PATTIE (300/cs)				1	Oz eq											
BUN, HAMBURGER, WG (30/cs)											2	Oz eq	WGR			
CHEESE, AMERICAN, SLICED (960 slc/cs)				0.5	Oz eq											

Legend

M/MA	Meat / Meat Alternative	V	Vegetable
B/G	Bread / Grain	V Subgroup	DG= Dark Green, R/O= Red/Orange, B/P= Beans/Peas, S= Starchy, O= Other
B/G Subgroup	WGR= Whole Grain Rich, O= Other	D	Dairy (Milk)
F	Fruit	D Subgroup	FFF= Fat-Free Flavored, FFU= Fat-Free Unflavored, LFU= Low-Fat Unflavored LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored, WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored.
Oz eq	Ounce equivalent		