

Turkey Sandwich

Meat/Meat Alternate

Salads and Salad Dressings

E-07 KSU Modified

	48 Servings		_____ Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Sliced turkey lunchmeat	9 lbs				<p>1. Portion 3 oz of sliced turkey onto a slice of bread. Distribute the meat evenly and top with a second slice of bread.</p> <p>2. Cut into four even quarter pieces if serving children age 5 years and under.</p> <p>3. Cover. Refrigerate until service.</p> <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 70° F to 41° F within four hours for safety</i></p> <p><i>Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.</i></p> <p><i>Cold foods must be held under temperature control at 41° F or lower. Food temperatures must be checked every four hours, and discarded if found to be greater than 41° F.</i></p>
WGR bread, slice, 1 oz		96 slices			

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Notes:
 Nutrient information from Food Processor based on 1 oz bread slice.
 Note: 3 oz sliced turkey (Army's vendor) = 2 oz meat

Serving: 1 sandwich provides 2 oz equivalent meat/meat alternate and 2 grain equivalents.	Yield:
1-2 years: 2 quarter pieces of sandwich	48 Servings: 48 sandwiches
3-5 years: 3 quarter pieces of sandwich	
6-18:1 full sandwich	96 Servings: 96 sandwiches

Nutrients Per Serving			
Calories	251.12	Saturated Fat	1.90 g
Protein	22.97 g	Cholesterol	45.00 mg
Carbohydrate	24.92 g	Vitamin A	0.08 RAE mcg
Total Fat	5.96 g	Vitamin C	1.20 mg
		Iron	1.74 mg
		Calcium	90.16 mg
		Sodium	604.80 mg
		Dietary Fiber	3.36 g