

Sun Butter Banana Roll-Up - CACFP



General Information

Recipe #	Category	Source
2040993	Breakfast Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	25 tortilla	
Seeds, sunflower seed butter, without salt	3 lbs., 8 oz.	
Bananas, raw	12 ½ medium (7" to 7-7/8" long)	

Preparation Instructions

HACCP Process: #1 - No Cook

1. Prep Ingredients

- Wash hands and put on gloves.
- Peel bananas and cut each in half lengthwise.

2. Assemble Roll-Ups

- Lay one tortilla flat on a clean surface.
- Spread 2 Tbsp (1 oz) SunButter evenly over tortilla, leaving ½-inch border.
- Place one banana half along one edge of tortilla.

3. Roll & Portion

- Roll tortilla tightly around banana.
- Slice in half diagonally or into 4 bite-size pieces if serving to younger students.

4. Serve

- Serve immediately or cover and refrigerate until service at ≤41°F.

Holding & Storage

- Best served fresh to maintain tortilla texture.
- Can be refrigerated up to 24 hours before service.
- Do not freeze; texture of banana will degrade.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.



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Serving Size	Yield
1 Each	25.00

Nutrition Facts

Serving Size 1 Each (154 gm)

Amount Per Serving		
Calories		534.323
		% Daily Value*
Total Fat	37.248 gm	57.305%
Saturated Fat	3.537 gm	17.684%
Trans Fat	0.017 gm	
Cholesterol	0.000 mg	
Sodium	192.495 mg	8.021%
Total	43.284 gm	14.428%
Carbohydrate		
Dietary Fiber	7.154 gm	28.615%
Total Sugars	13.909 gm	
Includes 0.000 gm of Added Sugars		
Protein	13.616 gm	27.233%
Vitamin A	1.770* mcg RAE	0.197%
Vitamin C	6.848 mg	11.413%
Vitamin D	0.000* mcg	
Calcium	113.592 mg	11.359%
Iron	3.490 mg	19.387%
Potassium	576.997* mg	12.277%
Saturated Fat % of Calories		5.957 %
Added Sugar % of Calories		0.000 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

CCP: Record time and internal temperature of completed recipe on daily log.

daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz
Grains	1 oz
Fruits	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 📄

Dates

Last Updated	Created
02-02-2026	01-06-2026

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