

# CHILLED MANDARIN ORANGES (CANNED)

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1/2 cup**RECIPE HACCP PROCESS:** #1 - No cook

FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Oranges, Mandarin, (Tangerine), #2410	4 #10 can(s)

**DIRECTIONS**

1. Open cans and do not drain liquid.
2. Portion ½ cup mandarin oranges with a 4 ounce spoodle or #8 scoop into individual serving dishes. Cover and place under refrigeration until ready for service.

CCP: Hold portioned product under refrigeration (41 degrees F or lower).

3. Each portion provides ½ cup fruit.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different varieties of fruit are used (such as another type of canned fruit).

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides seasoning and serving ideas for fruits.

**SERVING NOTES**

Mandarin oranges and liquid may be poured into serving line pans and portioned on service line with a 4 ounce spoodle or #8 scoop for ½ cup of fruit.

**NUTRIENTS PER SERVING**

Calories	73	Dietary Fiber	0.84 g	Sodium	7.00 mg	Sat. Fat	0.01 g
Carbohydrates	19.46 g	Protein	0.54 g	Total Fat	0.12 g	Trans Fat	0.00 g