

CHOCOLATE PUDDING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pudding, Chocolate, RTS, Fat Free, #10 Can, #2309	4 #10 cans
Whipped Topping, Tube, Frozen, #1322	1 tube

DIRECTIONS

- Refrigerate the unopened cans of pudding overnight.
 CCP: Chill at 41 degrees F or below.
- Portion ½ cup of pudding with a #8 scoop in individual serving dishes or pour the pudding into serving line pans.
- Top each serving of pudding with a tablespoon of whipped topping. Cover and refrigerate the pudding until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion ½ cup pudding per serving. The Chocolate Pudding does not provide any meal components.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

NUTRIENTS PER SERVING

Calories	133	Dietary Fiber	0.00 g	Sodium	189.00 mg	Sat. Fat	1.13 g
Carbohydrates	24.95 g	Protein	0.00 g	Total Fat	4.11 g	Trans Fat	0.00 g