

# VARIETY OF FRUIT SLUSHES



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit juice

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

**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Slushes, Paradise Punch, #2422	50 slushes
Slushes, Strawberry Kiwi, #2423	50 slushes

**DIRECTIONS**

- Place the slush pouches in the freezer. Follow the package or case instructions for service. Keep the pouches frozen.  
 CCP: Hold in the freezer (32 degrees F or lower) until ready for service.
- Place a variety of fruit slushes on the line for service.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one pouch of frozen fruit slush per serving. Each portion provides ½ cup fruit juice.  
 Hold in the freezer (32 degrees F or lower) until ready for service. Check temperature every 30 minutes. Label and date any leftovers. Freeze at 32 degrees F or lower.

**PURCHASING GUIDE**

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**

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

**NUTRIENTS PER SERVING**

Calories	60	Dietary Fiber	0.00 g	Sodium	15.00 mg	Sat. Fat	0.00 g
Carbohydrates	15.50 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g