

CHILLED MANDARIN ORANGES (CANNED)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 SIZE OF PORTION: ½ cup

RECIPE HACCP PROCESS: #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Oranges, Mandarin, (Tangerine), #2410	4 #10 cans + 2 cups

DIRECTIONS

- Chill the cans of mandarin oranges in the refrigerator overnight.
CCP: Hold under refrigeration (41 degrees F or lower).
- Open the cans and do not drain liquid.
- Portion with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate until time for service.
ALTERNATE INSTRUCTIONS: Place fruit in 2 inch deep steamtable pans. Cover and place under refrigeration until ready for service.
CCP: Hold the product under refrigeration (41 degrees F or lower) until ready for service.
- If serving the Mandarin Oranges from the steamtable pans, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. If serving individual portions, portion 1 individual portion container per serving.
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 service of oranges.

NUTRIENTS PER SERVING

Calories	76	Dietary Fiber	0.87 g	Sodium	7.44 mg	Sat. Fat	0.01 g
Carbohydrates	20.07 g	Protein	0.56 g	Total Fat	0.12 g	Trans Fat	0.00 g