

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 of Mandarin Oranges. Do not drain the liquid.
- Portion the Mandarin Oranges with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover the containers and refrigerate the Fruit Cocktail until time for service.
ALTERNATE INSTRUCTIONS: Place the Mandarin Oranges and juice in 2-inch deep steamtable pans. Cover the steamtable pans and place them under refrigeration until ready for service.
CCP: Hold the product under refrigeration (41 degrees F or lower) until ready for service.
- Place the Mandarin Oranges on the line for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- If serving individual portions, portion one individual portion container per serving. If serving Mandarin Oranges from the steamtable pans, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit.
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. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

Chill the cans of mandarin oranges in the refrigerator overnight.

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	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