

APPLESAUCE IN A BAG



FRUITS

MEAL COMPONENT CONTRIBUTION: $\frac{1}{2}$ cup fruit**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 pouch**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Apple Puree in a Bag, #2424	100 pouches

DIRECTIONS

- Chill the apple puree pouches in the refrigerator.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- At service time place the apple pouches on the serving line. Return any leftovers to the refrigerator.
- Portion one pouch per serving. Each portion provides $\frac{1}{2}$ cup fruit.
CCP: Hold under refrigeration (41 degrees F or lower). Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

NUTRIENTS PER SERVING

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