

VARIETY OF FRUIT JUICES (SHELF STABLE)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit juice

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 4 ounce carton

RECIPE HACCP PROCESS: #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Juice, Apple, 4 oz. Shelf Stable,#2525	33 cartons
Juice,OrangeTangerine, 4 oz., Shelf Stable, #2527	33 cartons
Juice, StrawberryKiwi, 4 oz. Shelf Stable, #2526	34 cartons

DIRECTIONS

1. Refrigerate the juices at 41 degrees F or lower the day before service.
 CCP: Refrigerate at 41 degrees F or lower.
2. Serve a variety of chilled juices on the line.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
3. Portion one 4-ounce carton of juice per serving. Each portion provides ½ cup of fruit juice.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Label and date any leftovers. Refrigerate at 41 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	8.35 mg	Sat. Fat	0.00 g
Carbohydrates	14.30 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g