

ASSORTED FRUIT JUICES (SHELF STABLE)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit juice

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 4 ounce carton

RECIPE HACCP PROCESS: #1 - No cook


FRUITS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Juice, Apple, 4 oz. Shelf Stable, #2525	33 (4-ounce) cartons
Juice, OrangeTangerine, 4 oz., Shelf Stable, #2527	33 (4-ounce) cartons
Juice, StrawberryKiwi, 4 oz. Shelf Stable, #2526	34 (4-ounce) cartons

DIRECTIONS

1. The day before service, refrigerate the juices at 41 degrees F or lower.

CCP: Refrigerate at 41 degrees F or lower .

2. Serve a variety of chilled juices on the line.

3. Serve a variety of juices on line.

Portion ½ cup of juice per serving. Each portion provides ½ cup of fruit juice.

CCP: Cover and 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.

NUTRIENTS PER SERVING

Calories	62	Dietary Fiber	0.00 g	Sodium	9.00 mg	Sat. Fat	0.00 g
Carbohydrates	14.93 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g