

# CHILLED MIXED BERRIES - USDA FOODS

**MEAL COMPONENT CONTRIBUTION:**

1/2 cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1/2 cup

**RECIPE HACCP PROCESS:** #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Berries, Mixed, Frozen, Cups, USDA Foods	100 containers , 1/2 cup

**DIRECTIONS**

- Thaw the individual containers of mixed berries in the refrigerator. Do not refreeze.  
 CCP: Hold product under refrigeration (41 degrees F or lower).
- At the time of service, place the containers on the refrigerated portion of the line for service.  
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1/2 cup container for serving. Each portion provides 1/2 cup serving fruit.  
 CCP: Cover and hold under refrigeration (41 degrees F or lower). Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower. Do not refreeze.

**PRODUCTION NOTES**

Thaw the individual containers of berry mix overnight in the refrigerator.  
 Use USDA Foods products when available.

**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	90	Dietary Fiber	2.00 g	Sodium	0.00 mg	Sat. Fat	0.00 g
Carbohydrates	20.00 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g