

VARIETY OF FROZEN FRUIT JUICE CUPS (SS)

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) |
|--|----------------------------|
| Freeze Cup, Fruit Juice, Blue Raspberry, #2452 | 50 frozen fruit juice cup |
| Freeze Cup, Fruit Juice, Strawberry #2450 | 50 frozen fruit juice cup |

DIRECTIONS

- Shake the cups of fruit juice well. Then place them in the freezer prior to service. Keep them frozen for service.
CCP: Hold in the freezer (32 degrees F or lower) until ready for service.
- Place a variety of frozen fruit juice cups on the line for service.
CCP: Hold in freezer (32 degrees F or lower) until ready for service.
- Portion one frozen fruit juice cup per serving. Each portion provides ½ cup of fruit juice.
CCP: Hold in freezer (32 degrees F or lower) until ready for service. Check temperature every 30 minutes. Label and date any leftovers. Freeze at 32 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 | 100 | Dietary Fiber | 0.00 g | Sodium | 40.00 mg | Sat. Fat | 0.00 g |
| Carbohydrates | 25.00 g | Protein | 0.00 g | Total Fat | 0.00 g | Trans Fat | 0.00 g |