

CHILLED MIXED FRUIT CUP (CANNED)-USDA FOODS

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)
Fruit Cocktail, Canned in Lite Syrup, Bulk, #2404	4 #10 cans + 6 1/2 cups

DIRECTIONS

- Chill the cans of Fruit Cocktail in the refrigerator overnight.
CCP: Hold product under refrigeration (41 degrees F or lower).
- Open the cans, but do not drain the fruit.
- Portion the Fruit Cocktail with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate the Fruit Cocktail until time for service.
ALTERNATE INSTRUCTIONS: Place the Fruit Cocktail and juice in 2 inch deep steamtable pans. Cover the steamtable pans and place them under refrigeration until ready for service.
CCP: Hold product under refrigeration (41 degrees F or lower).
- Place the Fruit Cocktail on the line for service.
CCP: Hold product under refrigeration (41 degrees F or lower).
- If serving individual portions, portion one individual portion container per serving. If serving Fruit Cocktail from the steamtable pans, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit.
Each portion provides ½ cup fruit.
CCP: 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.

PRODUCTION NOTES

Chill the cans of fruit cocktail in refrigerator overnight.

PURCHASING GUIDE

Use USDA Foods or Department of Defense (DoD) products when available.

Refer to 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	1.50 g	Sodium	5.41 mg	Sat. Fat	0.01 g
Carbohydrates	15.70 g	Protein	0.54 g	Total Fat	0.09 g	Trans Fat	0.00 g