

# WALDORF TROPICAL FRUIT CUP-MERCHANTS

## 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, Tropical, Bulk, #2405	3 #10 cans
Apples, Raw, Red Delicious, #4202	5 pounds + 8 ounces
Lemon Juice, Canned/Bottled, #2247	1/2 cup

## DIRECTIONS

- Chill the cans of fruit in the refrigerator  
CCP: Hold product under refrigeration (41 degrees F or lower).
- Rinse the apples in cool, running water. Drain the apples thoroughly and allow them to dry.
- Slice the apples into wedges (6 slices per apple) using an apple wedger with a corer.
- Place the apple wedges in a large bowl. Sprinkle the apples with lemon juice to prevent discoloration.  
CCP: Cover and refrigerate at 41 degrees F or lower. Hold for assembly,
- Open the cans of tropical fruit salad. Do not drain the juice off.  
Add the tropical fruit to the apples in the bowl. Toss the ingredients gently to mix. For best results, serve salad the same day that it is prepared.
- Cover the Tropical Waldorf Salad with plastic wrap and refrigerate it until ready for service  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion with 4-ounce spoodle or #8 scoop in individual portion container per serving. Each portion provides ½ cup fruit.  
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.  
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## PRODUCTION NOTES

- Chill cans of fruit in the refrigerator.

Rinse the apples in cool, running water. Drain the apples thoroughly and allow them to dry.

## PURCHASING GUIDE

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

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.

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## NUTRIENTS PER SERVING

Calories	72	Dietary Fiber	1.25 g	Sodium	3.80 mg	Sat. Fat	0.01 g
Carbohydrates	15.47 g	Protein	0.07 g	Total Fat	0.05 g	Trans Fat	0.00 g