

# CHILLED DICED PEARS (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)
Canned Sliced Pears	4 #10 cans + 6 1/2 cups

**DIRECTIONS**

- Chill the cans of peaches in the refrigerator overnight.  
 CCP: Hold product under refrigeration (41 degrees F or lower).
- Open the cans of peaches and do not drain liquid.
- Portion the diced peaches with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate the diced peaches until time for service.  
 ALTERNATE INSTRUCTIONS: Place the diced peaches and juice in 2 inch deep steamtable pans. Cover the steamtable pans and place them under refrigeration until ready for service.  
 CCP: Cover and hold the product under refrigeration (41 degrees F or lower).
- Place the diced peaches on the line for service.  
 CCP: Hold product under refrigeration (41 degrees F or lower).
- If serving individual portions, portion 1 individual portion container per serving. If serving peaches from the serving pan, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. 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 leftover s. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

- Chill the cans of peaches in the refrigerator overnight.

**PURCHASING GUIDE**

- Use USDA Foods 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.

**NUTRIENTS PER SERVING**

Calories	66	Dietary Fiber	0.00 g	Sodium	11.00 mg	Sat. Fat	0.00 g
Carbohydrates	15.29 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g