

# CHILLED PEAR SLICES(CANNED)

**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

**DIRECTIONS**

- Chill the cans of pears in the refrigerator overnight.  
CCP: Hold under refrigeration (41 degrees F or lower).
- Open the cans of pears and do not drain the liquid.
- Portion the pears and juice with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate the pears until it is time for service.  
ALTERNATE INSTRUCTIONS: Place the pears 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) until ready for service.
- Place the pears 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 the pears from the steamtable pans, portion with a 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 leftovers. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

- Chill the cans of pears in the refrigerator overnight.

**PURCHASING GUIDE**

- Use USDA Food 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	63	Dietary Fiber	2.09 g	Sodium	11.00 mg	Sat. Fat	0.00 g
Carbohydrates	16.65 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g