

VARIETY OF FROZENFRUIT SLUSHES

MEAL COMPONENT CONTRIBUTION:

½ cup fruit juice

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Slushes, Paradise Punch, #2422	50 pouches
Slushes, Strawberry Kiwi, #2423	50 pouches

DIRECTIONS

- Place the slush pouches in the freezer. Follow the package or case instructions for service. Keep the containers frozen.

CCP: Hold in the freezer (32 degrees F or lower) until ready for service.

- Place a variety of fruit slushes on the line for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

- Portion one pouch of frozen fruit slush per serving. Each portion provides ½ cup fruit juice.

Hold in the 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.

PRODUCTION NOTES

Keep the containers frozen.

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	110	Dietary Fiber	0.00 g	Sodium	35.00 mg	Sat. Fat	0.00 g
Carbohydrates	28.00 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g