

STRAWBERRY YOGURT



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. of meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 yogurt

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Yogurt, Strawberry, #1324	100 (4-ounce) cartons

DIRECTIONS

- Place the yogurt on the refrigerated portion of the service line for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one 4-ounce container of yogurt per serving. Each portion provides 1 oz. eq. of meat/meat alternate.
 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

- 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.
- Use USDA Foods or Department of Defense (DoD) products when available.

NUTRIENTS PER SERVING

Calories	70	Dietary Fiber	0.00 g	Sodium	60.00 mg	Sat. Fat	0.00 g
Carbohydrates	14.00 g	Protein	4.00 g	Total Fat	0.00 g	Trans Fat	0.00 g