

# APPLE AND ORANGE WEDGES (FRESH)

## 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)
Apples, Raw, Red Delicious, #4202	8 pounds
Oranges, Assorted Varieties, Fresh, #4211	18 pounds

## DIRECTIONS

1. Rinse the fruit in cool, running water. Drain the fruit thoroughly.
2. Use a fruit wedger with a corer to slice the apples into 6 wedges each. The wedger should be cleaned and sanitized before use. A knife may be also used to cut the apples into 6 wedges.
3. The apples should be soaked for 5 minutes in a solution of 1 cup pineapple juice to 1 quart of water. Drain the apple slices thoroughly after they have soaked.
4. Use a fruit wedger to slice the oranges into 6 wedges each. The wedger should be cleaned and sanitized before use. A knife may be also used to cut the oranges into 6 wedges.
5. Cover the fruit with plastic wrap and refrigerate it until ready for assembly.

CCP: Hold the cut product under refrigeration 41 degrees F or lower.

6. Portion 3 apple slices and 3 orange slices in individual serving containers 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.

## PRODUCTION NOTES

- The food wedger should be cleaned and sanitized before use.

## 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.

## NUTRIENTS PER SERVING

Calories	57	Dietary Fiber	2.80 g	Sodium	0.36 mg	Sat. Fat	0.03 g
Carbohydrates	14.61 g	Protein	0.86 g	Total Fat	0.16 g	Trans Fat	0.00 g