Source: MRS 2015 MRS: 1202 – Fruit (1200s)

# **APPLE SLICES IN A BAG**

### **MEAL COMPONENT CONTRIBUTION:**

1/2 cup fruit

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

**RECIPE HACCP PROCESS:** #1 - No cook



INGREDIENT MEASURE (FOR 100 SERVINGS)

Apple Slices, #4217 100 bag(s)

### **DIRECTIONS**

1. Refrigerate until ready for service.

2. Portion 1 bag per serving. Each portion provides 1/2 cup of fruit.

CCP: Refrigerate fruit for service at 41 degrees F or lower. Any leftover fruit should be refrigerated for service later in the week.

# **PRODUCTION NOTES**

Use commodity products or Department of Defense (DoD) Fresh Fruit and Vegetable Program products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase of different sizes or vareities of apples.

"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides excellent seasoning and serving ideas for fruits.

# **NUTRIENTS PER SERVING**

Calories	45	Dietary Fiber	2.00 g	Sodium	0.00 mg	Sat. Fat	0.00 g
Carbohydrates	12.00 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g