

APPLESAUCE (CANNED)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Applesauce, #2400	4 #10 cans + 6 1/2 cups

DIRECTIONS

- Chill the cans of applesauce in the refrigerator overnight.
On the day of service, open the cans of apple sauce. Do not drain the liquid.
- Portion the applesauce with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate the applesauce until it is time for service.
ALTERNATE INSTRUCTIONS: Place the applesauce in 2-inch deep steamtable pans. Cover the applesauce and place it under refrigeration until ready for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one container per serving. Each portion provides ½ cup fruit.
CCP: Cover and hold under refrigeration (41 degrees F or lower). Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

- Chill the cans of applesauce in the refrigerator overnight.
- Use USDA Food products when available.

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	59	Dietary Fiber	1.70 g	Sodium	2.00 mg	Sat. Fat	0.01 g
Carbohydrates	15.60 g	Protein	0.23 g	Total Fat	0.07 g	Trans Fat	0.00 g