

# APPLESAUCE (CANNED)



FRUITS

**MEAL COMPONENT CONTRIBUTION:** $\frac{1}{2}$  cup fruit**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:**  $\frac{1}{2}$  cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Applesauce, #2400	4 #10 cans + 6 $\frac{1}{2}$ cups

**DIRECTIONS**

- Chill the cans of applesauce in the refrigerator overnight.  
On the day of service, open the cans and do not drain liquid.
- Using a # 8 scoop or a 4 oz. spoodle, portion  $\frac{1}{2}$  cup of applesauce into individual portion containers for serving.  
Cover and refrigerate until ready for service.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
- Portion one container per servings. Each portion provides  $\frac{1}{2}$  cup fruit.  
CCP: Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different varieties of fruit are used.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

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

**SERVING NOTES**Cans of applesauce may also be poured into serving line pans and served with a #8 scoop or a 4 ounce spoodle ( $\frac{1}{2}$  cup).**NUTRIENTS PER SERVING**

Calories	59	Dietary Fiber	1.70 g	Sodium	2.00 mg	Sat. Fat	0.01 g
Carbohydrates	15.62 g	Protein	0.24 g	Total Fat	0.07 g	Trans Fat	0.00 g