

# BLUEBERRIES WITH WHIPPED TOPPING



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)
Blueberries, Frozen, Unsweetened	26 pounds
Whipped Topping, Tube, Frozen, #1322	1 quart + 3 cups

**DIRECTIONS**

- Thaw the blueberries under refrigeration until they reach the desired consistency for serving.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Portion ½ cup of blueberries with a #8 scoop or a 4 ounce spoodle into individual portion containers for service.
- Dollop one tablespoon of whipped topping over the blueberries. Cover and chill the blueberries until ready for service.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Place on the refrigerated portion of the line for service.  
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.
- Portion one individual dish per serving. Each portion provides ½ cup of fruit.  
CCP: Hold under refrigeration (41 degrees F or lower). Check temperature every 30 minutes. Cover, label, and date any leftovers. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DoD) 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	74	Dietary Fiber	3.18 g	Sodium	1.00 mg	Sat. Fat	1.18 g
Carbohydrates	15.47 g	Protein	0.50 g	Total Fat	1.87 g	Trans Fat	0.00 g