

CHILLED PEACH SLICES (CANNED)

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)
Peaches, Canned, Light Syrup, Sliced, #2412	4 #10 cans

DIRECTIONS

1. Chill the cans of peaches in the refrigerator overnight.
2. Open the cans of Peaches. Do not drain the liquid.
3. Portion with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate until time for service.
 ALTERNATE INSTRUCTIONS: Place peach slices in 2 inch deep steamtable pans. Cover and place under refrigeration until ready for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
4. If serving the peach slices from the steamtable pan, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. If serving individual portions, portion 1 individual portion container 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

Use USDA Foods or Department of Defense (DoD) 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 (such as fresh, canned, or diced).

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

Garnish with ½ maraschino cherry.

NUTRIENTS PER SERVING

Calories	65	Dietary Fiber	1.56 g	Sodium	6.00 mg	Sat. Fat	0.00 g
Carbohydrates	17.49 g	Protein	0.54 g	Total Fat	0.04 g	Trans Fat	0.00 g