

# 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. Open cans. Do not drain liquid.
2. Portion ½ cup of peaches into individual serving dishes or place in 2 inch deep serving pans. Cover and place under refrigeration until ready for service.  
CCP: Hold product under refrigeration (41 degrees F or lower).
3. If serving peaches from a serving pan, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. Each portion provides ½ cup fruit.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**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 1/2 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