

# CHILLED DICED PEARS (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)
Pears, Canned, Light Syrup, Diced, #2414	4 #10 cans + 6 1/2 cups

**DIRECTIONS**

1. Chill the cans of pears in the refrigerator overnight.
2. Open the cans of pears and do not drain 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 pears 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).

4. If serving pears from the serving 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 leftover s. 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 (such as fresh 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.

**NUTRIENTS PER SERVING**

Calories	78	Dietary Fiber	2.18 g	Sodium	7.00 mg	Sat. Fat	0.00 g
Carbohydrates	20.69 g	Protein	0.26 g	Total Fat	0.04 g	Trans Fat	0.00 g