

CHILLED PEAR HALVES (CANNED)-USDA

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, Halves, #2413	4 #10 cans

DIRECTIONS

- Chill the cans of pears in the refrigerator overnight.
CCP: Cover and hold under refrigeration (41 degrees F or lower).
- Open the cans of pears and do not drain the liquid.
- Portion the pears with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate the pears until it is time for service.
ALTERNATE INSTRUCTIONS: Place the pears and juice in 2-inch deep steamtable pans. Cover the steamtable pans and place them under refrigeration until ready for service.
CCP: Hold product under refrigeration (41 degrees F or lower) until ready for service.
- Place the pears on the line for service.
CCP: Hold product under refrigeration (41 degrees F or lower).
- If serving individual portions, portion one individual portion container per serving. If serving the pears from the steamtable pans, portion with 2 pear halves for ½ cup fruit.
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

- Chill the cans of pears in the refrigerator overnight.

PURCHASING GUIDE

- Use USDA Food products when available.

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	52	Dietary Fiber	2.58 g	Sodium	9.00 mg	Sat. Fat	0.00 g
Carbohydrates	13.74 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g