

# CHILLED PEAR HALVES (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, Halves, #2413	4 #10 cans

**DIRECTIONS**

1. Open cans and do not drain liquid.
2. Portion ½ cup of fruit 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 fruit cocktail from the 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 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 frozen).

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	69	Dietary Fiber	1.92 g	Sodium	6.00 mg	Sat. Fat	0.00 g
Carbohydrates	18.23 g	Protein	0.23 g	Total Fat	0.04 g	Trans Fat	0.00 g