

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

- Chill the cans of pears in the refrigerator overnight.
 CCP: Cover and hold under refrigeration (41 degrees F or lower).
- Open the cans and do not drain liquid.
- 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) until ready for service.
- Portion 2 pear halves and juice with 4-ounce spoodle or #8 scoop for service. Each portion provides ½ cup of 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 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