

# BLUEBERRIES (FRESH)-FARM TO SCHOOL

**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)
Blueberries, Fresh	19 pounds

**DIRECTIONS**

- Rinse the blueberries in cool, running water. Then drain the blueberries thoroughly.
- Portion ½ cup of blueberries with a #8 scoop or a 4 ounce spoodle into individual portion containers. Cover with plastic wrap and chill until ready for service.  
 CCP: Hold product under refrigeration (41 degrees F or lower) until ready for service.
- Portion ½ cup of blueberries per serving. Each portion provides ½ cup of 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.

**PURCHASING GUIDE**

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	49	Dietary Fiber	2.07 g	Sodium	0.86 mg	Sat. Fat	0.03 g
Carbohydrates	12.49 g	Protein	0.64 g	Total Fat	0.29 g	Trans Fat	0.00 g