

GRAPEFRUIT HALVES (FRESH)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** grapefruit half

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Grapefruit, Fresh, Whole	25 medium , (4" diameter)

DIRECTIONS

- Rinse grapefruit under cool running water. Drain.
- Cut each grapefruit in half. Cover and chill.
 CCP: Refrigerate fruit for service at 41 degrees F or lower.
- Portion half of grapefruit per serving. Each portion provides ½ cup fruit.
 CCP: Refrigerate fruit for service at 41 degrees F or lower. Any leftover fruit should be refrigerated for service later in the week.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DoD) 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 another type of citrus).
 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	41	Dietary Fiber	1.41 g	Sodium	0.00 mg	Sat. Fat	0.02 g
Carbohydrates	10.34 g	Protein	0.81 g	Total Fat	0.13 g	Trans Fat	0.00 g