

NECTARINES (FRESH)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 each

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Nectarines, Raw, #4210	23 pounds

DIRECTIONS

1. Rinse fruit under cool running water. Drain.
2. Portion 1 nectarine per serving. Each portion provides ½ cup of 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 a different kind of citrus fruit). 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	46	Dietary Fiber	1.77 g	Sodium	0.00 mg	Sat. Fat	0.03 g
Carbohydrates	11.01 g	Protein	1.11 g	Total Fat	0.33 g	Trans Fat	0.00 g