

FRUIT COCKTAIL (CANNED)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Fruit Cocktail, Canned in Lite Syrup, Bulk, #2404	4 #10 cans + 6 1/2 cups

DIRECTIONS

1. Do not drain fruit.
2. Portion ½ cup of fruit cocktail 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 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 canned 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	58	Dietary Fiber	1.41 g	Sodium	5.00 mg	Sat. Fat	0.01 g
Carbohydrates	14.91 g	Protein	0.51 g	Total Fat	0.09 g	Trans Fat	0.00 g