## ASSORTED FRUIT JUICES (FROZEN)-4 OUNCE

MEAL COMPONENT CONTRIBUTION:
$1 / 2$ cup fruit juice
NUMBER OF PORTIONS: 96 SIZE OF PORTION: 4 ounce carton
RECIPE HACCP PROCESS: \#1 - No cook
FRUITS

| INGREDIENT | MEASURE (FOR 96 SERVINGS) |
| :--- | :--- |
| Juice, Apple, Frozen, 4-ounce carton, \#1515 | 33 cartons |
| Juice, Grape, Frozen, 4-ounce carton, \#1516 | 33 cartons |
| Juice, Orange, Frozen, 4-ounce carton, \#1517 | 34 cartons |

## DIRECTIONS

1. Thaw the juices under refrigeration according to the manufacturer instructions on the case or package. CCP: Keep refrigerated at 41 degrees F or lower.
2. Serve a variety of juices on line.
3. Portion 14 -ounce carton of juice per serving. Each portion provides $1 / 2$ cup of fruit juice. CCP: 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 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 juices are used.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

| Calories | 69 | Dietary Fiber | 0.00 g | Sodium | 7.00 mg | Sat. Fat | 0.00 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 16.66 g | Protein | 0.03 g | Total Fat | 0.00 g | Trans Fat | 0.00 g |

