

ASSORTED FRUIT JUICES (FROZEN)

MEAL COMPONENT CONTRIBUTION:

½ 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, #1515	33 (4-ounce) cartons
Juice, Grape, #1516	33 (4-ounce) cartons
Juice, Orange, #1517	34 (4-ounce) cartons

DIRECTIONS

1. Thaw the juices under refrigeration according to the manufacturer instructions on the case or package. Keep refrigerated at 41 degrees F or lower.
2. Serve a variety of juices on line.
3. Portion 1 4-ounce carton of juice per serving. Each portion provides ½ 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	3.00 mg	Sat. Fat	0.00 g
Carbohydrates	16.30 g	Protein	0.03 g	Total Fat	0.00 g	Trans Fat	0.00 g