

# ASSORTED FRUIT JUICES



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 4 ounce carton**RECIPE HACCP PROCESS:** #1 - No cook

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. Keep juices refrigerated at 41 degrees F or lower until ready for service.
2. Serve a variety of juices on line.  
Portion 1 4-ounce carton of juice per serving. Each portion provides ½ cup of 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 juices are used.

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	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