

VARIETY OF FRUIT JUICES (FROZEN)-4 OUNCE

MEAL COMPONENT CONTRIBUTION:

½ cup fruit juice

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 4 ounce carton

RECIPE HACCP PROCESS: #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Juice, Apple, Frozen, 4-ounce carton, #1515	33 cartons
Juice, Orange Pineapple, #1518	34 cartons
Juice, Grape, Frozen, 4-ounce carton, #1516	33 cartons

DIRECTIONS

- Thaw the juices under refrigeration according to the manufacturer's instructions on the case or package.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Serve a variety of juices on the line.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one 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. Label and date any leftovers. Refrigerate at 41 degrees F or lower.

MISCELLANEOUS NOTES

Refer to the 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	67	Dietary Fiber	0.00 g	Sodium	7.00 mg	Sat. Fat	0.00 g
Carbohydrates	16.00 g	Protein	0.03 g	Total Fat	0.00 g	Trans Fat	0.00 g