MEAL COMPONENT CONTRIBUTION:
$1 / 2$ cup fruit juice
NUMBER OF PORTIONS: 150 SIZE OF PORTION: ½ cup
RECIPE HACCP PROCESS: \#1 - No cook
FRUITS

| INGREDIENT | MEASURE (FOR $\mathbf{1 5 0}$ SERVINGS) |
| :--- | :--- |
| Fruit Freeze, Wild Cherry, \#1500 | 50 each |
| Fruit Freeze, Orange/Pineapple, \#1501 | 50 each |
| Fruit Freeze, Mixed Berry/Lemon, \#1502 | 50 each |

## DIRECTIONS

1. Keep frozen. Serve a variety of frozen fruit cups.

Portion 1 fruit freeze per serving. Each portion provides $1 / 2$ cup fruit juice.
CCP: Hold in freezer (32 degrees F or lower) until ready for service.

## 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 frozen fruit cups 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 | 70 | Dietary Fiber | 3.00 g | Sodium | 7.00 mg | Sat. Fat | 0.00 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 19.33 g | Protein | 0.00 g | Total Fat | 0.03 g | Trans Fat | 0.00 g |

