

# VARIETY OF FROZEN FRUIT JUICE CUPS (FROZEN)

## MEAL COMPONENT CONTRIBUTION:

½ cup fruit juice

**NUMBER OF PORTIONS:** 150 **SIZE OF PORTION:** ½ cup

**RECIPE HACCP PROCESS:** #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 150 SERVINGS)
Fruit Freeze, Wild Cherry, #1500	50 frozen fruit juice cup
Fruit Freeze, Orange/Pineapple, #1501	50 frozen fruit juice cup
Fruit Freeze, Mixed Berry/Lemon, #1502	50 frozen fruit juice cup

## DIRECTIONS

- Keep the fruit juice cups frozen until service.  
CCP: Hold in freezer (32 degrees F or lower) until ready for service.
- Place a variety of frozen fruit juice cups on the line for service.  
CCP: Hold in freezer (32 degrees F or lower) until ready for service.
- Portion one frozen fruit juice cup per serving. Each portion provides ½ cup of fruit juice.  
Hold in the freezer (32 degrees F or lower) until ready for service. Check temperature every 30 minutes. Label, and date any leftovers. Freeze at 32 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 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.

## PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

## MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

## 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