

# KIWIFRUIT HALVES (FRESH)



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 3 halves

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Kiwi Fruit, Fresh, Whole, #4208	18 pounds + 12 ounces

**DIRECTIONS**

- Rinse kiwifruit under cool, running water. Drain the kiwifruit thoroughly and allow them to dry.
- Slice the kiwifruits in half.
- Portion three halves in individual serving dishes per serving. Cover the kiwifruit and store them in the refrigerator until it is time for service.  
 ALTERNATE INSTRUCTIONS: Place the kiwifruit halves in 2-inch deep steamtable pans. Cover the steamtable pans and place them in the refrigerator until ready for service.  
 CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.
- Place the kiwifruit on the line for service.  
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- If serving individual portions, portion one individual portion container per serving. If serving kiwifruit from the steamtable pans, portion with three halves for ½ cup fruit.  
 Each portion provides ½ cup fruit.  
 CCP: Cover and 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**

Kiwifruit may be peeled for service.

**SERVING NOTES**

An optional service is to serve the kiwifruit with a spoon and children can scoop out the fruit.

**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	52	Dietary Fiber	2.55 g	Sodium	2.55 mg	Sat. Fat	0.02 g
Carbohydrates	12.47 g	Protein	0.97 g	Total Fat	0.44 g	Trans Fat	0.00 g