

MANDARIN FRUIT CUP (CANNED)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook



FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Fruit Cocktail, Canned in Lite Syrup, Bulk, #2404	2 #10 cans + 6 1/2 cups
Oranges, Mandarin, (Tangerine), #2410	3 #10 can + 6 1/2 cups

DIRECTIONS

- Chill the cans of fruit in the refrigerator overnight.
CCP: Hold under refrigeration (41 degrees F or lower).
- Open the cans and DO NOT drain the liquid.
- Combine the fruit cocktail and Mandarin oranges in a large bowl.
- Portion ½ cup of fruit mixture with a 4 ounce spoodle or #8 scoop into individual portion per serving. Cover and refrigerate until time for service. Each portion provides ½ cup fruit.
ALTERNATE INSTRUCTIONS: Fruit cocktail, Mandarin oranges, and all liquid can be poured into serving line pans for service.
CCP: Hold the product under refrigeration (41 degrees F or lower) until ready for service.
- If serving the Mandarin Orange fruit cups from the serving pan, the portion with 4-ounce spoodle or # 8 scoop for ½ cup fruit. If serving individual portions, portion 1 individual portion container per serving. Each portion provides ½ cup 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. Refrigerate at 41 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 fruit 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	93	Dietary Fiber	1.47 g	Sodium	8.87 mg	Sat. Fat	0.02 g
Carbohydrates	24.50 g	Protein	0.73 g	Total Fat	0.15 g	Trans Fat	0.00 g