

# ORANGE SMILES (FRESH)



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 6 wedges

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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Oranges, Assorted Varieties, Fresh, #4211	36 pounds

**DIRECTIONS**

1. Rinse oranges in cool running water. Drain.
2. Slice oranges into 6 wedges each using wedger or knife.
3. Place 6 wedges in individual serving dishes or place in pan. Cover and store in refrigerator until time for service. Portion 6 orange wedges per serving. Each portion provides ½ cup of fruit.

CCP: Refrigerate fruit for service at 41 degrees F or lower. Any leftover fruit should be refrigerated for service later in the week.

**PRODUCTION NOTES**

Wedger should be cleaned and sanitized before use.

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 (such as a different kind of citrus).

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	77	Dietary Fiber	3.87 g	Sodium	0.00 mg	Sat. Fat	0.03 g
Carbohydrates	19.19 g	Protein	1.53 g	Total Fat	0.20 g	Trans Fat	0.00 g