

CHILLED PEACHES (FROZEN)

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) |
|---|---------------------------------------|
| Peaches, Frozen, Diced, PC, USDA, #A416 | 100 containers , (1/2 cup containers) |

DIRECTIONS

- Thaw the individual containers of peaches in the refrigerator. Do not refreeze.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service
- Portion ½ cup container per serving. 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

Use USDA Foods 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 canned).

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.

SERVING NOTES

Maybe garnished with ½ maraschino cherry.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|---------|-----------|--------|
| Calories | 80 | Dietary Fiber | 1.00 g | Sodium | 0.00 mg | Sat. Fat | 0.00 g |
| Carbohydrates | 19.00 g | Protein | 1.00 g | Total Fat | 0.00 g | Trans Fat | 0.00 g |