

# PINEAPPLE TIDBITS (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)
Pineapple, Canned, Tidbits in Juice, #2415	4 #10 cans

**DIRECTIONS**

- Chill cans of pineapple in the refrigerator overnight.  
CP: Hold under refrigeration (41 degrees F or lower).
- Open the cans of pineapple. Do not drain the liquid.
- Portion pineapples with a 4 ounce spoodle or #8 scoop into individual portion containers. Cover and refrigerate until time for service.  
ALTERNATE INSTRUCTIONS: Place pineapples in 2 inch deep steamtable pans. Cover and place under refrigeration until ready for service.  
CCP: Hold under refrigeration (41 degrees F or lower).
- If serving pineapple from the steamtable pans, 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: 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**

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different varieties of fruit are used (such as fresh or chunks, crushed or sliced).

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	72	Dietary Fiber	0.96 g	Sodium	1.00 mg	Sat. Fat	0.01 g
Carbohydrates	18.87 g	Protein	0.50 g	Total Fat	0.10 g	Trans Fat	0.00 g