

# ROSEY APPLESAUCE (CANNED)



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Applesauce, #2400	4 #10 cans + 6 1/2 cups
Gelatin, Cherry Flavored, #2303	2 cups

**DIRECTIONS**

- Combine the applesauce and gelatin in a large container.
- Cover the container with plastic wrap and chill.  
CCP: Refrigerate for service at 41 degrees F or lower. Check temperature every 30 minutes.
- Portion ½ cup applesauce with a 4 oz spoodle or #8 scoop into individual serving dishes. Then cover the dishes and chill for service.  
CCP: Refrigerate for service at 41 degrees F or lower until ready for service.
- Portion one dish 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 a different type of fruit).

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**

Applesauce mixture can also be poured into serving line pans for service of ½ cup portion on line. Cover and chill for service.

**NUTRIENTS PER SERVING**

Calories	70	Dietary Fiber	1.70 g	Sodium	11.00 mg	Sat. Fat	0.01 g
Carbohydrates	18.34 g	Protein	0.40 g	Total Fat	0.07 g	Trans Fat	0.00 g