

ROSEY APPLESAUCE (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)
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