

ROSEY APPLESAUCE



FRUITS

MEAL COMPONENT CONTRIBUTION:

1/2 cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Applesauce, Canned, Without Sugar, #2400	4 #10 cans + 6 1/2 cups
Gelatin, Cherry Flavored, #2303	2 cups

DIRECTIONS

1. Combine applesauce and gelatin in large container.
2. Cover with plastic wrap and chill.
3. Portion with a 4 ounce spoodle or #8 scoop (½ cup) 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

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