

# SLICED APPLES (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)
Apples, Canned, Water Pack, Sliced, #10 Can, #2401	4 #10 cans

**DIRECTIONS**

1. Open cans and do not drain liquid.
2. Using a # 8 scoop or a 4 ounce spoodle, portion ½ cup fruit into individual serving dishes.
3. Portion ½ cup apples for each serving. Each portion provides ½ cup fruit.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**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 fresh).

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**

Apples and liquid can be poured into serving line pans for service of ½ cup on service line.

**NUTRIENTS PER SERVING**

Calories	32	Dietary Fiber	0.81 g	Sodium	12.00 mg	Sat. Fat	0.00 g
Carbohydrates	8.07 g	Protein	0.40 g	Total Fat	0.00 g	Trans Fat	0.00 g