

# STRAWBERRY SLICES (FROZEN)



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)
Strawberries, Frozen, Sweetened, Sliced, #1530	18 pound(s)

**DIRECTIONS**

1. Thaw frozen strawberries in refrigerator.
2. Portion strawberries with #8 scoop or 4 ounce ladle (½ cup) per serving. Each portion provides ½ cup fruit. Do not refreeze leftovers.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Discard any leftover strawberries that were thawed. Do not reuse.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DoD) 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 or canned).  
 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	51	Dietary Fiber	1.28 g	Sodium	0.00 mg	Sat. Fat	0.00 g
Carbohydrates	12.12 g	Protein	0.64 g	Total Fat	0.00 g	Trans Fat	0.00 g