

STRAWBERRY SLICES (FROZEN)

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)
Strawberries, Frozen, Sweetened, Sliced, #1530	28 pounds + 4 ounces

DIRECTIONS

1. Thaw the frozen strawberries in the refrigerator.
2. Portion ½ cup strawberries with #8 scoop or 4 ounce spoodle for serving. Each portion provides ½ cup fruit. Do not refreeze leftovers.

CCP: Hold and maintain the product at a maximum temperature of 41 degree s F. Check temperature every 30 minutes. Discard any leftovers.

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	82	Dietary Fiber	1.83 g	Sodium	0.91 mg	Sat. Fat	0.00 g
Carbohydrates	21.05 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g