

STRAWBERRY SLICES (FROZEN PC)-USDA FOODS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 container**RECIPE HACCP PROCESS:** #1 - No cook

FRUITS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---------------------------------------|--------------------------------|
| Strawberries, Frozen, Diced, 4½ ounce | 100 each , (1/2 cup container) |

DIRECTIONS

1. Thaw the frozen individual containers of strawberries in the refrigerator.
2. Portion one ½ cup container per serving. Each portion provides ½ cup fruit. Do not refreeze.

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 leftover s. Refrigerate at 41 degrees F or lower.

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 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 | 90 | Dietary Fiber | 2.00 g | Sodium | 0.00 mg | Sat. Fat | 0.00 g |
| Carbohydrates | 22.00 g | Protein | 1.00 g | Total Fat | 0.00 g | Trans Fat | 0.00 g |