

# FRUITED GELATIN



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)
Peaches, Canned, Light Syrup, Sliced, #2412	2 #10 cans
Pears, Canned, Light Syrup, Diced, #2414	2 #10 cans + 3 1/4 cups
Water, Municipal, Mississippi	2 quarts
Gelatin, Strawberry Flavor, #2307	1 pound + 8 ounces
Water, Municipal, Cold	2 quarts

**DIRECTIONS**

- Chill the cans of peaches and pears in the refrigerator overnight.  
CCP: Hold product under refrigeration (41 degrees F or lower).
- Drain the canned peaches and pears. RESERVE the juice for Direction #5.
- Combine the peaches and pears in a large bowl.
- Portion the fruit with a 4-ounce spoodle or #8 scoop into individual portion containers.
- Add enough water to the reserved juice from Direction #2 to equal the liquid required for hot water for gelatin.
- Pour the water and reserved juice into a pot and bring it to a boil.
- Pour the hot liquid over the gelatin. Stir the mixture until the gelatin is completely dissolved.
- Add the cold water to the hot liquid mixture and stir until it is completely mixed together.
- Fill the individual portion containers of fruit with the gelatin mixture.
- Cover the individual, filled portion containers and place them into the refrigerator to congeal.  
CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.
- Place the containers of gelatin on the refrigerated portion of the line for service.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one individual portion container of fruit with gelatin per serving. Each serving 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. Refrigerate at 41 degrees F or lower.

**PRODUCTION NOTES**

-Alternative preparation idea: Pour enough fruit into a full-sized steamtable to credit for twenty-five ½-cup portions of fruit. Prepare the gelatin mixture using the reserved fruit juice and water. Then pour the gelatin mixture over the fruit. Place the steamtable pans in the refrigerator to congeal the gelatin. Cut fruited gelatin 5 x 5. Serve 1 square of fruited gelatin per serving. Each serving provides ½ cup fruit.

-Any flavor of gelatin may be used.

-Use USDA Foods products when available.

# FRUITED GELATIN

**PURCHASING GUIDE**

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

**MISCELLANEOUS NOTES**

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

Calories	96	Dietary Fiber	1.87 g	Sodium	34.42 mg	Sat. Fat	0.00 g
Carbohydrates	25.18 g	Protein	0.76 g	Total Fat	0.04 g	Trans Fat	0.00 g

**ILLUSTRATED PRESENTATION OF FRUITED GELATIN**



1 serving of Fruited Gelatin in an individual serving cups



1 serving of Fruited Gelatin prepared in a sheet pan.