

TANGERINES (FRESH)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 tangerine

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Tangerine, Satsuma, Fresh, #4215	20 pound(s)

DIRECTIONS

1. Rinse tangerines in cool running water. Drain.
2. Portion two tangerines per serving. Each portion provides 1/2 cup fruit.

CCP: Refrigerate fruit for service at 41 degrees F or lower. Any leftover fruit should be refrigerated for service later in the week.

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.

SERVING NOTES

Optional: Tangerines may be placed in a large bowl for self-service on the serving line.

NUTRIENTS PER SERVING

Calories	48	Dietary Fiber	1.63 g	Sodium	2.00 mg	Sat. Fat	0.04 g
Carbohydrates	12.10 g	Protein	0.73 g	Total Fat	0.28 g	Trans Fat	0.00 g