

# TANGERINES (FRESH)



FRUITS

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 2 tangerines**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Tangerine, Satsuma, Fresh, #4215	50 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	120	Dietary Fiber	4.08 g	Sodium	4.54 mg	Sat. Fat	0.09 g
Carbohydrates	30.25 g	Protein	1.84 g	Total Fat	0.70 g	Trans Fat	0.00 g