

# TROPICAL FRUIT (CANNED)



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)
Fruit, Tropical, Bulk, #2405	4 #10 can(s) + 9 3/4 cup(s)

**DIRECTIONS**

- Do not drain fruit.  
 CCP: Hold cut product under refrigeration (41 degrees F or lower).
- Portion ½ cup of fruit cocktail into individual serving dishes or place in 2 inch deep serving pans. Cover and place under refrigeration until ready for service.
- If serving fruit cocktail from the serving pan, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. Each portion 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.

**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 another type of canned fruit).  
 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**

Tropical fruit may be poured into serving line pans and portioned for service on the service line.

**NUTRIENTS PER SERVING**

Calories	126	Dietary Fiber	1.90 g	Sodium	2.93 mg	Sat. Fat	0.03 g
Carbohydrates	32.73 g	Protein	0.60 g	Total Fat	0.15 g	Trans Fat	0.00 g