Source: MRS 2025 MRS: 6755 – Fruit (6500s)

# WALDORF TROPICAL FRUIT CUP

#### 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	3 #10 cans
Apples, Raw, Red Delicious, #4202	5 pounds + 8 ounces
Lemon Juice, Canned/Bottled, #2247	1/2 cup

#### **DIRECTIONS**

- Chill the cans of fruit in the refrigerator
   CCP: Hold product under refrigeration (41 degrees F or lower).
- Rinse the apples in cool, running water. Drain the apples thoroughly and allow them to dry.
- 3. Slice the apples into wedges (6 slices per apple) using an apple wedger with a corer.
- 4. Place the apple wedges in a large bowl. Sprinkle the apples with lemon juice to prevent discoloration. CCP: Cover and refrigerate at 41 degrees F or lower. Hold for assembly,
- 5. Open the cans of tropical fruit salad. Do not drain the juice off.
  Add the tropical fruit to the apples in the bowl. Toss the ingredients gently to mix. For best results, serve salad the same day that it is prepared.
- 6. Cover the Tropical Waldorf Salad with plastic wrap and refrigerate it until ready for service
  - CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- 7. Portion with 4-ounce spoodle or #8 scoop in individual portion container per serving. Each portion provides ½ cup fruit.
  - 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 leftovers. Refrigerate at 41 degrees F or lower.
  - 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 leftovers. Refrigerate at 41 degrees F or lower.

## **PRODUCTION NOTES**

- Chill cans of fruit in the refrigerator.
- -Use USDA Foods or Department of Defense (DOD) products when available.

## **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.

# **WALDORF TROPICAL FRUIT CUP**

#### **NUTRIENTS PER SERVING**

Calories	91	Dietary Fiber	1.87 g	Sodium	2.33 mg	Sat. Fat	0.03 g
Carbohydrates	23.87 g	Protein	0.44 g	Total Fat	0.14 g	Trans Fat	0.00 g

## ILLUSTRATED PRESENTATION OF WALDORF TROPICAL FRUIT CUP

1.



1 serving of Waldorf Tropical Fruit Cup