WALDORF TROPICAL FRUIT CUP

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)
Apples, Raw, Red Delicious, #4202	5 pounds + 8 ounces
Lemon Juice, Canned/Bottled, #2247	1/2 cup
Fruit, Tropical, Bulk, #2405	3 #10 cans

DIRECTIONS

1. Chill the cans of fruit overnight in the refrigerator. Open the cans of tropical fruit salad and do not drain the liquid.

    CCP: Refrigerate at 41 degrees F or lower.

2. Wash the apples in cool, running water, then drain.

3. Slice the apples into wedges (6 slices per apple) using apple wedger with a corer.

4. Place the apple wedges in a large bowl. Sprinkle the apples with lemon juice to prevent discoloration.

5. Open the cans of tropical fruit and do not drain.

6. Add the tropical fruit to the apples in the large bowl. Toss the ingredients gently to mix well.

7. Cover with plastic wrap and refrigerate until ready for service.

    CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.

8. Portion with 4 ounce spoodle or #8 scoop in individual portion container for serving. Each portion provides ½ cup of 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.

PRODUCTION NOTES
Use commodity products or Department of Defense (DoD) Fresh Fruit and Vegetable Program products when available.

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

WALDORF TROPICAL FRUIT CUP

ILLUSTRATED PRESENTATION OF WALDORF TROPICAL FRUIT CUP

1.

1 serving of Waldorf Tropical Fruit Cup