

WATERMELON CHUNKS (FRESH)

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Watermelon, Fresh, #4216	33 pounds

DIRECTIONS

1. Rinse the watermelons under cool, running water. Drain the melons thoroughly and allow them to dry.
2. Cut the watermelons in half.

CCP: Hold cut product under refrigeration 41 degrees F or lower.

3. Three options for service:
 - Cut the watermelons into wedges to equal ½ cup serving.
 - Cut the watermelons into cubes. Portion with #8 scoop or 4 ounce ladle for ½ cup serving.
 - Use a #8 scoop, scoop ½ cup servings into individual portion containers.

4. Portion ½ cup of watermelon per 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

- Melons are sensitive to extreme heat or cold.
- Flavor and texture can be improved if the product is held for a few days at 60 F, prior to use.
- Use USDA Foods or Department of Defense (DoD) products when available.

SERVING NOTES

Other options for service: Cut watermelon into cubes and portion ½ cup cut melons into individual serving dishes or place in 2-inch deep serving pans. If serving melon from the serving pan, portion with 4-ounce spoodle or # 8 scoop for ½ cup fruit.

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.

NUTRIENTS PER SERVING

Calories	45	Dietary Fiber	0.60 g	Sodium	1.49 mg	Sat. Fat	0.02 g
Carbohydrates	11.30 g	Protein	0.91 g	Total Fat	0.22 g	Trans Fat	0.00 g