



### **USDA Foods Fact Sheet for Schools & Child Nutrition Institutions**

Visit us at www.fns.usda.gov/fdd

(last updated, 01-30-14)

# 100253 - STRAWBERRIES, FROZEN, WHOLE, UNSWEETENED, IQF, 30 LB

| CATEGORY                                | • Fruits   |  |
|---|--|--|
| PRODUCT<br>DESCRIPTION                  | U.S. Grade A (except U.S. Grade B character), medium sized, whole strawberries, individually quick frozen (IQF). Each individual berry is frozen separately so that a scoop can be used to take out exactly what is needed from the container. |  |
| PACK/YIELD                              | • 30 lb case   |  |
|   | • One 30 lb case AP yields about 89½ cups thawed, ready-to-serve, whole strawberries and provides about 357 ½-cup servings thawed fruit.   |  |
|   | • One lb AP yields 1 lb (about 2% cups) thawed, ready-to-serve, whole strawberries and provides about 11.9 ¼-cup servings thawed fruit.  |  |
|   | • CN Crediting: ½ cup thawed, whole strawberries provides ½ cup fruit.   |  |
| STORAGE                                 | • Store frozen strawberries at 0 °F or below, off the floor and away from the walls to allow for circulation of cold air. Temperature changes shorten shelf life and speed deterioration.  |  |
|   | • Store opened thawed strawberries covered and labeled in dated nonmetallic container under refrigeration and use within 2 days.   |  |
|   | • Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.  |  |
| PREPARATION/<br>COOKING<br>INSTRUCTIONS | • Proper thawing is the key to product quality. For best results, thaw strawberries at 40 °F to minimize oxidation. Promptly return any unused product to the refrigerator.  |  |

# **Nutrition Information**

Strawberries, whole, thawed, unsweetened

|               | ¼ cup   | ½ cup   |
|---------------|---------|---------|
|               | (55 g)  | (110 g) |
| Calories      | 19      | 39      |
| Protein       | 0.24 g  | 0.48 g  |
| Carbohydrate  | 5.04 g  | 10.09 g |
| Dietary Fiber | 1.2 g   | 2.3 g   |
| Sugars        | 2.52 g  | 5.04 g  |
| Total Fat     | 0.06 g  | 0.12 g  |
| Saturated Fat | 0 g     | 0.01 g  |
| Trans Fat     | 0 g     | 0 g     |
| Cholesterol   | 0 mg    | 0 mg    |
| Iron          | 0.41 mg | 0.83 mg |
| Calcium       | 9 mg    | 18 mg   |
| Sodium        | 1 mg    | 2 mg    |
| Magnesium     | 6 mg    | 12 mg   |
| Potassium     | 82 mg   | 164 mg  |
| Vitamin A     | 25 IU   | 50 IU   |
| Vitamin A     | 1 RAE   | 2 RAE   |
| Vitamin C     | 22.8 mg | 45.5 mg |
| Vitamin E     | 0.16 mg | 0.32 mg |
|               |         |         |







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| USES AND TIPS               | <ul> <li>Serve thawed strawberries in fruit cups, salads, and over hot or cold cereals. Use in recipes for salads, glazes, and baked items, such as breakfast grains.</li> <li>Use as topping for yogurt, pudding, pancakes and French toast.</li> </ul>   |
|-----------------------------|--|
| FOOD SAFETY<br>INFORMATION  | Do not refreeze strawberries.  |
| BEST IF USED<br>BY GUIDANCE | <ul> <li>For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: <a href="http://www.fns.usda.gov/fdd/facts/biubguidance.htm">http://www.fns.usda.gov/fdd/facts/biubguidance.htm</a>.</li> <li>For additional information on product dating, go to page 13of <i>Choice Plus Food Safety Supplement</i> at: <a href="http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf">http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf</a>.</li> </ul> |

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.