

Gelatin Fruit Fluff

Servings:	96.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-44437

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Peaches CND 6-10	2 #10 CAN		100220
6/10 Diced Pears	2 #10 CAN		120443
GELATIN MIX ORNG	1 1/2 Cup		524638
TOPPING WHIP I/BG	1 Package	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED THAW 1. Open Bag On Dotted Line 2. Push Through Perforation To Position Tip 3. Twist Top Of Bag 4. Squeeze & Twist Top Of Bag To Dispense Storage: Arrives Frozen. Thawing Instructions: Single Bag, Thaw In Refrigerator Overnight Or For At Least 6 Hours. Full Case, Thaw In Refrigerator 2-3 Days. Shelf Life: 2 Weeks Refrigerated Do Not Massage Frozen Or Partially Thawed Bag Perishable. Keep Refrigerated.	330442

Preparation Instructions

Place whip topping in large bowl
sprinkle gelatin mix on top and blend
Fold in drained fruit, pears, peaches, or pineapple
Spoon 5 oz spoodle in to black cups
Cover and refrigerate
Can garnish with cherry
Hold for cold service at 41 F or lower

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	38.87
Fat	0.32g
SaturatedFat	0.32g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	5.63mg
Carbohydrates	8.41g
Fiber	0.54g
Sugar	7.87g
Protein	0.05g
Vitamin A 0.00IU	Vitamin C 0.47mg
Calcium 0.04mg	Iron 0.00mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available