## **Fresh Winter Citrus Mix**



Servings:	50.00	Category:	Fruit
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-33223
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY	70 Each	Order Piazza #08139. Cut oranges into wedges using the sectionizer.	198021
GRAPEFRUIT RED FCY	24 Each	Order Piazza #8945 Cut into wedges using the sectionizer.	197882

## **Preparation Instructions**

Slice all citrus into a large bowl, mix well.

Serve 6 wedges assorted citrus into a side dish container.

CCP: Hold for cold service at 41° or less.

# Meal Components (SLE) Amount Per Serving

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Meat	0.000		
Grain	0.000		
Fruit	0.590		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		111.32			
Fat		0.49g			
SaturatedFat		0.12g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		0.00mg			
Carbohydrates		27.18g			
Fiber		5.02g			
Sugar		8.16g			
Protein		2.24g			
Vitamin A 10	647.72IU	Vitamin C	97.95mg		
Calcium 7	6.38mg	Iron	0.21mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available