# **Orange Delight**



Servings:	96.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-16147
School:	ANDERSON COUNTY HIGH		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE	4 #10 CAN	Drain very well	612448
GELATIN MIX ORNG	1 Package		524638
TOPPING WHIP I/BG	6 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	330442

## **Preparation Instructions**

Drain oranges very well. Drain overnight if you can. Thaw out on top over night at least. Mix all together and serve according to your managers instructions.

# Meal Components (SLE) Amount Per Serving

7 tillount 1 of Colving				
Meat	0.000			
Grain	0.000			
Fruit	0.540			
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		66.94			
Fat		0.06g			
SaturatedFat		0.06g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		12.60mg			
Carbohydrates		15.51g			
Fiber		0.00g			
Sugar		12.27g			
Protein		1.10g			
Vitamin A	0.00IU	Vitamin C	0.31mg		
Calcium	21.56mg	Iron	0.43mg		

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

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

No 100g Conversion Available