

990030 - Smoothie, Fruit (Breakfast)

Recipe HACCP Process: #1 No Cook

Source: DSB

Number of Portions: 50 Portion Size: 10 ounces

Ingredient #	Ingredient Name	Measurements	Instructions	
009214	ORANGE JUC,FRZ CONC,UNSWTND,UNDIL	3 qt + 1/2 CUP		
001218	YOGURT,FRUIT VAR,NONFAT,FORT W/ VITAMIN D	1 1/2 gal + 1 CUP	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at	
009318	STRAWBERRIES,FRZ,UNSWTND	3 qt + 1/2 CUP (thawed)	least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean towel	
			or air-dry them.	
			 Using a blender that holds more than 1 gallon of product. Measure and add all ingredients along with 4 cups of ice. Blend Potion 10oz of product into a 12oz cup and top with lid. Serve with straw. 	
			NOTE: Breakfast smoothie counts as 1 Bread/Meat Alternate & 1 Fruit Serving. Students must take at least one more choice to make it a meal,but may take all three. (Bread,Fruit/Veg or Milk)	
			CCP: Hold for cold service at 41° F or lower.	
			CCP: Refrigerate until served.	

*Nutrients are	boood upon	1 Dortion	Ci-0 (10	(Locacia)
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Calories ¹	232.652 kcal	Total Fat	0.470 g	Total Dietary Fiber	1.815 g	Vitamin C	118.464 mg	1.816% Calories from Total Fat
Saturated Fat ¹	0.188 g	Trans Fat ²	*0.000* g	Protein	7.200 g	Iron	0.716 mg	0.726% Calories from Sat Fat
Sodium ¹	76.740 mg	Cholesterol	2.450 mg	Vitamin A	212.482 IU	Water	181.747 g	*0.000%* Calories from Trans Fat
Sugars	45.235 g	Carbohydrate	51.369 g	Calcium	219.930 mg	Ash	2.477 g	88.319% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			12.379% Calories from Protein
Type of Fat -								

Components						
Meat/Meat ALT 1 oz eq	Grain oz eq	Fruit .5 cup	Vegetable cup	Milk cup		

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.