

**RECIPE NAME:** Assorted Juice or “various,” “choice”

**File No:** Bev#654 **use your facility’s filing system**

Grade Group: K-8	Grade Group: 9-12	Grade Group:	<b>HACCP Process:</b> <input checked="" type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	Number of Portions: 50	Number of Portions:	
Portion Size: 1 ea (1/2 c, 4 fl oz)	Portion Size: 2 ea (1 c, 8 fl oz)	Portion Size:	
Serving Utensil:	Serving Utensil:	Serving Utensil:	
Servings per Pan:	Servings per Pan:	Servings per Pan:	

Ingredients:	Weight:	Measure:	Procedure:
Apple juice, ABC Brand #147 (4 fl oz) Orange juice, ABC Brand #148 (4 fl oz) Grape juice, ABC Brand #149 (4 fl oz)  Specify all of the assorted products offered. Use brand, product number, etc.	Fill in the “weight” column if measuring by ounces or pounds.  Fill in the “measure” column if measuring by fluid ounces, cups, each, TBSP, gallon, etc.	50 each 100 each 50 each Base these counts on your students’ average consumption. At this school, the FSD knows most students will select orange juice, and how much on average daily.	1. Remove the juice cups from... 2. Put the juice cups in... 3. List all instructions, even the seemingly obvious 4. ... serve the juice cups...  Updated Spring 2018 [if helpful, include date the recipe was updated. Update twice per school year, or when you notice student preferences have changed.]

<b>Total Yield</b>	<b>200 ea = total juice cups</b>	Number of Pans:	<b>Equipment</b> (if not specified in procedures above): <b>Did you use a breakfast cart, cooler, etc.?</b>
Weight:	Measure (volume):	Pan Size:	

**Meal Component Contribution/Nutrition Analysis Based on Portion Size**

Specify the grade group in the columns:	Grade Group: K-8					Grade Group: 9-12					Grade Group:				
Meat/Meat Alternate															
Vegetable Subgroups	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O	DG	B/P	R/O	S	O
Fruits	½ cup					1 cup									
Grains															
Calories:	Complete based on nutrition facts														
Saturated Fat (g):	Complete based on nutrition facts														
Sodium (g):	Complete based on nutrition facts														

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other