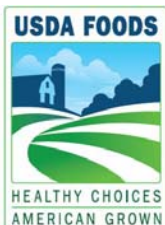


USDA Foods Product Information Sheet

For Child Nutrition Programs



100279— Pears, D'Anjou, Fresh

Category: **Fruit**



PRODUCT DESCRIPTION

This product is U.S. Grade 2 or better fresh D'Anjou pears in size 90-165. These can be in a tray pack or wrapped pack with variable counts depending on product size. This item is available in 45 pound cases.

CREDITING/YIELD

- One case yields about 178 ½-cup servings of raw, sliced pears.
- CN Crediting: ½ cup fresh pears credit as ½ cup fruit. Please see the food buying guide for more information about how whole pears credit in the meal pattern according to size.

CULINARY TIPS AND RECIPES

- Serve fresh pears whole, sliced in salads, dice and cook as a fruit chutney for meat, or bake with cinnamon for a healthy dessert.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (70g) green anjou pears

Amount Per Serving

Calories 46

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 11g

Dietary Fiber 2g

Sugars 7g

Protein 0g

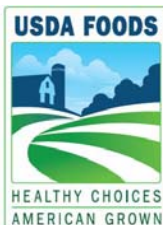
Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100280— Pears, Bosc, Fresh

Category: **Fruit**



PRODUCT DESCRIPTION

This product is U.S. Grade 2 or better fresh Bosc pears in size 90-165. These can be in a tray pack or wrapped pack with variable counts depending on product size. This item is available in 45 pound cases.

CREDITING/YIELD

- One case yields about 178 ½-cup servings of raw, sliced pears.
- CN Crediting: ½ cup fresh pears credit as ½ cup fruit. Please see the food buying guide for more information about how whole pears credit in the meal pattern according to size.

CULINARY TIPS AND RECIPES

- Serve fresh pears whole, sliced in salads, dice and cook as a fruit chutney for meat, or bake with cinnamon for a healthy dessert.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (70g) Bosc pears

Amount Per Serving

Calories 47

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 11g

Dietary Fiber 2g

Sugars 7g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100282— Pears, Bartlett, Fresh

Category: **Fruit**



PRODUCT DESCRIPTION

This product is U.S. Grade 2 or better fresh Bartlett pears in size 90-165. These can be in a tray pack or wrapped pack with variable counts depending on product size. This item is available in 45 pound cases.

CREDITING/YIELD

- One case yields about 178 ½-cup servings of raw, sliced pears.
- CN Crediting: ½ cup fresh pears credit as ½ cup fruit. Please see the food buying guide for more information about how whole pears credit in the meal pattern according to size.

CULINARY TIPS AND RECIPES

- Serve fresh pears whole, sliced in salads, dice and cook as a fruit chutney for meat, or bake with cinnamon for a healthy dessert.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (70g) Bartlett pears

Amount Per Serving

Calories 44

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 11g

Dietary Fiber 2g

Sugars 7g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100283 — Oranges, Fresh

Category: **Fruit**



PRODUCT DESCRIPTION

This item is U.S. Grade 1 or better fresh oranges. It can include Navel, Valencia, Pineapple or Hamlin varieties, but the varieties must be consistent within each pallet. The oranges can range in size from 100-138 and the total case weights can range from 34-39 pounds.

CREDITING/YIELD

- One case of fruit yields about 95-137 ½-cup servings of fruit.
- CN Crediting: ½ cup peeled oranges credits as ½ cup fruit.

CULINARY TIPS AND RECIPES

- Serve fresh oranges whole, quartered, or sectioned for meals or snacks. Cut fruit into sections to maximize consumption in younger children.
- Orange sections can be used on salad bars or premade salads to add color and flavor.
- To find culinary techniques and recipe ideas, visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup orange sections without peel or membrane (93 g)

Amount Per Serving

Calories 43

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 0mg

Total Carbohydrate 11g

Dietary Fiber 2g

Sugars 8g

Protein 1g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100514—Apples, Red Delicious, Fresh

Category: **Fruits**



PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Red Delicious apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving

Calories 32

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 8g

Dietary Fiber 1g

Sugars 6g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100517—Apples, Empire, Fresh

Category: **Fruits**



PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Empire apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving

Calories 32

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 8g

Dietary Fiber 1g

Sugars 6g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100521—Apples, Gala, Fresh

Category: **Fruits**



PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Gala apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving

Calories 32

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 8g

Dietary Fiber 1g

Sugars 6g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100522—Apples, Fuji, Fresh

Category: **Fruits****PRODUCT DESCRIPTION**

These are fresh U.S. Fancy Grade Fuji apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving**Calories** 32**Total Fat** 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg**Sodium** 1mg**Total Carbohydrate** 8g

Dietary Fiber 1g

Sugars 6g

Protein 0gSource: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



100523—Apples, Braeburn, Fresh

Category: **Fruits**



PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Braeburn apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving

Calories 32

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 8g

Dietary Fiber 1g

Sugars 6g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

USDA Foods Product Information Sheet

For Child Nutrition Programs



110543—Apples, Granny Smith, Fresh

Category: **Fruits**



PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Granny Smith apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the [Food Buying Guide](#) for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit [NFSMI](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving

Calories 32

Total Fat 0g

Saturated Fat 0g

Trans Fat 0g

Cholesterol 0mg

Sodium 1mg

Total Carbohydrate 8g

Dietary Fiber 1g

Sugars 6g

Protein 0g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.



Commodity Processor

Fresh Sliced Apple

Fresh-Cut & Ready-to-Eat

Any way you "slice it" Peterson Farms apples taste great! Sliced apples are perfect for —
Cafeteria Lunches • Breakfast in the Classroom
After School Programs • Sack Lunches
A La Carte



SPECIFICATIONS	
Bag Size	2 oz = 1/2 cup
Case Count	100
Pallet Count	70 cs
Cases per Raw Apple Truckload	3700 cs (100 - 2 oz)

NUTRITION FACTS	
Serving Size	2 oz (1/2 cup)
Calories	30
Total Fat	0 g
Cholesterol	0 g
Sodium	0 mg
Carbohydrates	7 g
Dietary Fiber	1 g
Sugars	6 g
Protein	0 g
Vitamin A	0 %
Vitamin C	35 %
Calcium	2 %
Iron	0 %

- Healthy & Nutritious
- Excellent Source of Vitamin C
- USDA Approved Servings
- USDA NPA Holder
- Whole Apple for Processing Code 110149
- BP ID 5003777
- Kosher & Parve
- Storage 34° - 40°F

INGREDIENTS: Apples, Calcium Ascorbate (to maintain freshness and color).



PRODUCT OF USA

Section 2 – Fruits

1. Food As Purchased, AP	2. Purchase Unit	3. Servings Per Purchase Unit, EP	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servings	6. Additional Information
STARFRUIT (CARAMBOLA)					
Star Fruit (Carambola), fresh <i>Whole</i>	Pound	13.50	1/4 cup sliced fruit	7.5	1 lb AP = 0.97 lb (about 3-7/8 cups) ready-to-serve 1/4-inch sliced (about 46 slices) or about 2-7/8 cups chopped star fruit
	Pound	9.50	1/4 cup chopped fruit	10.3	
STRAWBERRIES					
Strawberries, fresh <i>Whole</i>	Pint (11-1/2 oz)	7.90	1/4 cup raw, whole fruit	12.	1 pt AP = about 0.66 lb ready-to-serve raw strawberries
	Pound	10.50	1/4 cup raw, whole fruit	9.6	1 lb AP = 0.88 lb ready-to-serve raw strawberries
Strawberries, frozen <i>Sliced Unsweetened Includes USDA Foods</i>	Pound	7.28	1/4 cup thawed fruit and liquid	13.8	1 lb AP = 1 lb (about 1-3/4 cups) ready-to-serve thawed strawberries and liquid
Strawberries, frozen <i>Whole, Grade A Unsweetened Individually-quick-frozen Includes USDA Foods</i>	Pound	11.90	1/4 cup thawed fruit	8.5	1 lb AP = 1 lb (about 2-7/8 cups) ready-to-serve, thawed strawberries

Section 2 – Fruits

1. Food As Purchased, AP	2. Purchase Unit	3. Servings Per Purchase Unit, EP	4. Serving Size per Meal Contribution	5. Purchase Units for 100 Servings	6. Additional Information
APRICOTS (continued)					
Apricots, dried <i>Halves</i> <i>Regular</i> <i>moisture</i>	Pound	11.30	9 medium dried halves (1/4 cup fruit, credits as 1/2 cup fruit in NSLP/ SBP)	8.9	1 lb dry = about 2-7/8 cups or 100 apricot halves
	Pound	23.40	1/4 cup cooked fruit	4.3	
BANANAS					
Bananas, fresh <i>150 count</i> <i>7 to 7-7/8 inch</i> <i>Whole</i>	Pound	3.60	1 banana (1/2 cup fruit)	27.8	
	Pound	7.20	1/4 cup sliced fruit	13.9	1 lb AP = 0.64 lb (about 1-5/8 cups) ready-to-serve banana slices
Bananas, fresh <i>100-120 count</i> <i>Regular</i> <i>Whole</i>	Pound	7.07	1/4 cup raw 1/2-inch sliced fruit	14.2	1 lb AP = 0.64 lb (about 1-3/4 cups) peeled 1/2-inch slices of bananas
	Pound	5.39	1/4 cup raw fruit, unpeeled (about 1/2 banana)	18.6	
	Pound	5.20	1/4 cup mashed fruit	19.3	
Bananas, canned <i>Mashed</i>	No. 10 can (116 oz)	50.90	1/4 cup fruit	2.0	
	Pound	7.00	1/4 cup fruit	14.3	
Bananas, dried⁷ <i>Slices</i> <i>100% dried fruit only</i>	Pound	19.60	1/4 cup dried fruit slices (credits as 1/2 cup fruit in NSLP/SBP)	5.2	1 lb AP = 1 lb (about 4-7/8 cups) ready-to-serve dried bananas

⁷ Note: Fried banana chips are not creditable towards meal pattern requirements.