## 990072 - Fruit & Yogurt Parfait ~ Asteroid

Recipe HACCP Process: #1 No Cook Source: DSB Number of Portions: 50 Portion Size: EACH

| Ingredient # | # Ingredient Name                            | Measurements | Instructions   |
|--------------|--|--------------|--|
| 001297       | YOGURT,GREEK,VANILLA,LOWFAT                  | 12 1/2 LB    | No Instructions Assigned   |
| 902451       | CEREAL, FRUIT RINGS REDUCED SUGAR GRAB 'N GO | 50 cup       |  |
| 051477       | Peaches, Diced, Extra Light Syrup, Canned    | 3 1/4 gal    |  |
|              |  |              | <ul> <li>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at 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.</li> <li>To Build the Parfait: Layer #16 scoop of yogurt, then #8 scoop of drained diced peaches, then #16 scoop of yogurt. Serve with Asteroids (Fruit Rings Reduced Sugar Cereal Bowl).</li> <li>Students may still take a milk and an additional fruit/juice serving</li> <li>CCP: Hold for cold service at 41° F or lower.</li> <li>CCP: Refrigerate until served.</li> </ul> |

\*Nutrients are based upon 1 Portion Size (EACH)

| Calories <sup>1</sup>      | 335.697 kcal | Total Fat              | 3.969 g  | Total Dietary Fiber | 4.990 g     | Vitamin C | 15.814 mg  | 10.641% Ca | lories from Total Fat      |  |  |  |
|----------------------------|--------------|------------------------|----------|---------------------|-------------|-----------|------------|------------|----------------------------|--|--|--|
| Saturated Fat <sup>1</sup> | 2.115 g      | Trans Fat <sup>2</sup> | 0.006 g  | Protein             | 11.584 g    | Iron      | 4.043 mg   | 5.670% Ca  | lories from Sat Fat        |  |  |  |
| Sodium <sup>1</sup>        | 215.345 mg   | Cholesterol            | 5.670 mg | Vitamin A           | 1487.796 IU | Water     | *90.021* g | 0.015% Ca  | lories from Trans Fat      |  |  |  |
| Sugars                     | *37.839* g   | Carbohydrate           | 63.692 g | Calcium             | 113.398 mg  | Ash       | *N/A* g    | 75.892% Ca | lories from Carbohydrates  |  |  |  |
| Moisture Change            | 0.000 %      | Fat Change             | 0.000 %  | Portion Cost        | \$0.000     |           |            | 13.803% Ca | 803% Calories from Protein |  |  |  |
| Type of Fat                | -            |                        |          |                     |             |           |            |            |                            |  |  |  |
| Components                 |              |                        |          |                     |             |           |            |            |                            |  |  |  |
| Meat/Meat ALT 1 oz eq      |              | Grain 1 oz eq F        |          | uit .5 cup          | Vegetable   | cup       | Milk cu    | р          |                            |  |  |  |

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

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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.