

## Fruit Component for the Child Nutrition Programs

Regulations for the Child Nutrition Programs require that each reimbursable meal contain fruits. Fruits may be served as part of a reimbursable snack for the National School Lunch Program (NSLP) Afterschool Snack Service, Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP). The meal pattern requirements are described in the Charts located on pages I-7 and I-13.

## Specific requirements:

Fruits that are fresh, frozen, dried, canned (packed in water, full-strength juice, or light syrup) and full-strength fruit juice may contribute toward the fruit requirement.
> Any liquid or frozen product labeled "juice," "full-strength juice,"
 "single-strength juice," " $100 \%$ juice" or "reconstituted juice" is considered full-strength juice. To be used in meeting the fruit requirement, the product must be $100 \%$ full-strength juice.
> Juice products that are less than full-strength or that contain concentrates that are not fully reconstituted may not be served as part of a reimbursable meal or snack.
> Juice cannot be credited when used as an ingredient in another food or beverage product with the exception of smoothies.
> In School Meal Programs, no more than $1 / 2$ of the total weekly fruit requirements may be met with full-strength fruit juice.
> In the CACFP, full-strength juice may be used to meet the fruit component or vegetable component no more than once per day.
> Snack-type fruit products do not contribute toward meal pattern requirements. Please refer to the section titled "Products That Do Not Meet Requirements" on page 3-6 for more information.

- The minimum creditable serving size for fruit is $1 / 8$ cup. The importance of adequate and recognizable amounts of fruits must be considered in menu planning in order to ensure a well-balanced meal, to illustrate healthy choices from the MyPlate food guidance system and to meet the meal pattern requirements.
> In School Meal Programs and the CACFP, whole dried fruit and whole dried fruit pieces credit at twice the volume served.
- For example, if you have $1 / 8$ cup of dried cranberries, it credits as $1 / 4$ cup fruit. Please note that $1 / 8$ cup of any fruit (frozen, fresh, or dried) is the minimum creditable amount; $1 / 16$ cup ( 1 Tbsp ) of dried fruit does not credit as $1 / 8$ cup.
- Full-strength juice may be used as one component of a snack when the other component is not fluid milk.
> For School Meal Programs and the CACFP, menu items that are mixtures of fruits and vegetables, for example, carrot-raisin salad, must be credited separately for the fruit and the vegetable components. For each component to credit, the serving must contain a minimum of $1 / 8$ cup.

To help meet nutritional standards and the Dietary Guidelines for Americans, the fruit requirements are based on the following recommendations:
> Include a variety of fruits each week;

- Fruits are sources of many essential nutrients such as potassium, dietary fiber, vitamin C, and folate. Serve a variety of fruit choices, as each fruit differs in nutrient content.
- At least half of the recommended amount of fruits should come from whole fruits.
- Fruit juice is lower than whole fruit in dietary fiber and when consumed in excess can contribute extra calories.
- Serve fruits with more potassium often, such as bananas, prunes and prune juice, dried peaches and apricots, cantaloupe, honeydew melon and orange juice.

- When serving canned fruits, purchase fruit canned in $100 \%$ fruit juice or water rather than syrup.
- Keep saturated fat and added sugars low when preparing fruit dishes.


## Crediting of Fruits

Please refer to the appropriate program regulatory guidance for program-specific information related to the fruit requirement.

A serving of canned fruit (as described in Column 4) may include the juice or liquid syrup in which the fruit is packed. Serving information is also provided for drained fruit. A serving of cooked fruit includes the fruit and juice or liquid. A serving of thawed frozen fruit consists of fruit plus the juice or liquid that accumulated during thawing unless otherwise noted in Column 4.


## Crediting of Fruit Juice Concentrates How to Use Information on Concentrates

Fruit juice concentrates are allowed to be credited when fully reconstituted. The actual amount of fruit concentrate, before reconstituting, is used to determine the credible amount.

See the following example:

Multiply the number of 32 fl oz cans of concentrate in the recipe by the number of creditable tablespoons of concentrate ( 1 Tbsp concentrate credits as $1 / 4$ cup fruit juice when fully reconstituted) provided by one $32 \mathrm{fl} \mathrm{oz} \mathrm{can} \mathrm{of} \mathrm{concentrate}$.

EXAMPLE: Two 32 fl oz cans of frozen orange juice concentrate are reconstituted with water to make $100 \%$ orange juice. The yield data states that one 32 fl oz can of frozen orange juice concentrate provides 64 tablespoons of concentrate. Thus, $2 \times 64=128$. Therefore, 128 creditable $1 / 4$ cup servings of fruit juice are provided by the reconstituted frozen orange juice concentrate.

Juice concentrates that are not fully reconstituted do not credit and may not be served as part of a reimbursable meal. Only $100 \%$ juice that is offered in a beverage form may credit toward the fruit requirement. In schools, up to half of the weekly fruit requirement may be served as $100 \%$ juice. In the CACFP, pasteurized full-strength juice may only be served at one meal, including snack, per day.

Please note that 1 Tbsp concentrate +3 Tbsp water $=4$ Tbsp full-strength reconstituted juice or 1/4 cup credit.

## Factors Affecting Yields

Yield figures for fruits are for on-site preparation. They do not allow for losses that may occur in prepared products (both pre-portioned and bulk) during freezing, storage, heating, and serving. Other factors may affect your yields: quality and condition of the food, storage conditions and handling, equipment used in preparation, cooking and holding times, serving utensils, and portion control.

Yields of fruits vary according to the form of the food when it is purchased (before preparations). For example:
> Dehydrated fruits yield more servings per pound than fresh, frozen, or canned because they gain weight and volume as they absorb water during soaking and cooking. Some dehydrated products,
 particularly fruits, continue to expand while cooling.
> The weight of canned fruits varies due to different densities of the food. A No. 10 can yields an average of 12 to $13-2 / 3$ cups and $96 \mathrm{oz}(6 \mathrm{lb})$ to $117 \mathrm{oz}(7 \mathrm{lb} 5 \mathrm{oz})$.

## Definitions

| Count | The number of whole fruits contained or packed in a specific container. <br> The higher the count the smaller the size of each fruit. |
| :--- | :--- |
| Pared | When the outer covering (skin or peel) of a fruit has been removed. |
| Size | The number of pieces of whole fruits in 10 pounds of product. |
| Tempered | Frozen fruit brought to room temperature; thawed but not heated. |
| Unpared | When the outer covering (skin or peel) of a fruit has not been removed. |

## Products That Do Not Meet Requirements

The following products do not contribute to the fruit component and may not be credited toward meeting the fruit requirement in any meal served under the Child Nutrition Programs:
> Snack-type foods made from fruits, such as fried banana chips;
> Pickle relish, jam, or jelly; or
> Home canned fruit products (for food safety reasons).

## Information Included In This Section

Over 360 entries for fruits - fresh, canned, frozen, and dehydrated - are listed alphabetically. Data for canned and frozen juices are also
 included in this section. Fruit information includes:
> Yield information on common institutional packs, smaller packs, and 1-pound units of many fresh, canned, and frozen fruits.
> Data on unsweetened canned and frozen fruits or those packed in juice, light syrup, or water.
$>$ Net weight of contents of the can (including liquid) under the can size in Column 2, except where noted.
> Minimum weight and volume of drained fruits in Column 6.
> Yields in terms of $1 / 4$ cup servings, unless noted.
> Contribution to the meal patterns.
> Yield information on juice concentrates, if reconstituted to full-strength.
> Yield information for all fruits are based on volume not weight. This includes pureed, dried, or dehydrated fruits.

## Explanation of the Columns

The data on fruits in the following tables include yield information on common types and customary serving sizes of products that you can buy on the market as well as some USDA Foods products.

## Column 1: Food As Purchased, AP

The individual foods are arranged in alphabetical order.

## Column 2: Purchase Unit

The purchase unit is specified, for example, 1 can (generally No. 10, No. 2-1/2, or No. 300), 1 pound, or 1 package. You can use data for one purchase unit to determine how much product you need for a specific number of servings.

Column 3: Servings per Purchase Unit, EP (Edible Portion)
This column shows the number of servings of a given size (found in Column 4) from each purchase unit (found in Column 2). Numbers in this column have sometimes been rounded down in order to help ensure enough food for the number of servings.

Column 4: Serving Size per Meal Contribution
The size of a serving is given as a measure and/or weight or number of pieces. In most cases the serving size and contribution to the meal pattern are the same. When they differ, the contribution is stated along with the serving size.

Column 5: Purchase Units for 100 Servings
This column shows the number of purchase units (found in Column 2) you need for 100 servings. Numbers in this column are generally rounded up in order to help ensure enough food is purchased for the number of servings.

Column 6: Additional Information
This column gives other information to help you calculate the amount of food you need to prepare meals. Column 6 information is not available for every food item.

# Food Buying Guide for Child Nutrition Programs Section 3 <br> Fruits 

## Section 3 - Fruits

| 1. Food As Purchased, <br> AP | 2. Purchase <br> Unit | 3. Servings <br> per <br> Purchase <br> Unit, EP | 4. Serving Size | 5. Purchase <br> Units for <br> 100 <br> Servings | 6. Additional Information |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| APPLES | Pound | 14.80 | $1 / 4$ cup raw, <br> unpeeled fruit (about <br> $1 / 4$ apple) | 6.80 | 1 lb AP = 0.91 lb (3-2/3 cups) <br> ready-to-serve or -cook raw, <br> cored, unpeeled apples |
| Apples, fresh <br> 125-138 count Whole, <br> Includes USDA Foods | Pound | 3.00 | 1 baked apple <br> (about 1/2 cup <br> cooked fruit) | 33.40 |  |

NOTE: For Footnotes please see the end of the section.

Section 3 - Fruits

| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| APPLESAUCE |  |  |  |  |  |
| Applesauce ${ }^{1}$, canned Smooth or Chunky, Includes USDA Foods | $\text { No. } 10 \text { Can }$ (108 oz) | 47.60 | 1/4 cup fruit | 2.20 | 1 No. 10 can = about 12 cups applesauce |
|  | No. 2-1/2 Can (29 oz) | 12.80 | 1/4 cup fruit | 7.90 | 1 No. 2-1/2 can = about 3-1/8 cups applesauce |
|  | 23 oz Jar | 10.10 | 1/4 cup fruit | 10.00 |  |
| APRICOTS |  |  |  |  |  |
| Apricots, fresh Medium (approx. 1-3/8 inch diameter), Whole | Pound | 11.90 | 1/4 cup fruit (about 1 whole, medium, raw apricot) | 8.50 | $1 \mathrm{lb} \mathrm{AP}=0.93 \mathrm{lb}$ ready-toserve, raw apricots |
|  | Pound | 10.80 | 1/4 cup raw, seeded, unpeeled fruit halves | 9.30 |  |
| Apricots, canned Diced, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (108 \mathrm{oz}) \end{aligned}$ | 48.00 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about 12 cups fruit and liquid |
| Apricots, canned Halves, Unpeeled, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 48.00 | 1/4 cup fruit and liquid | 2.10 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 29.32 | 1/4 cup drained fruit | 3.42 | 1 No. 10 can = about 62.0 oz ( $7-1 / 3$ cups) drained apricots |
|  | No. 2-1/2 Can (29 oz) | 13.20 | 1/4 cup fruit and liquid | 7.60 |  |
|  | $\begin{aligned} & \text { No. 2-1/2 Can } \\ & (29 \mathrm{oz}) \end{aligned}$ | 7.50 | 1/4 cup drained fruit | 13.34 | 1 No. $2-1 / 2$ can = about 16.0 oz (1-7/8 cups) drained apricots |
| Apricots, canned Halves, Unpeeled | $\begin{aligned} & \text { No. } 300 \mathrm{Can} \\ & (15-1 / 4 \mathrm{oz}) \end{aligned}$ | 6.54 | $1 / 4$ cup fruit and liquid | 15.30 |  |
|  | $\begin{aligned} & \text { No. } 300 \mathrm{Can} \\ & (15-1 / 4 \mathrm{oz}) \end{aligned}$ | 6.08 | 1/4 cup heated, drained fruit | 16.50 |  |
| Apricots, canned Slices, Peeled | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 45.70 | 1/4 cup fruit and liquid | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 30.64 | 1/4 cup drained fruit | 3.27 | 1 No. 10 can = about 62.0 oz ( $7-2 / 3$ cups) drained apricots |
|  | No. 2-1/2 Can (29 oz) | 12.50 | $1 / 4$ cup fruit and liquid | 8.00 |  |
|  | No. 2-1/2 Can (29 oz) | 8.00 | 1/4 cup drained fruit | 12.50 | 1 No. 2-1/2 can = about 17.2 oz (2 cups) drained apricots |
|  | Pound | 6.90 | $1 / 4$ cup fruit and liquid | 14.50 |  |
|  | Pound | 4.50 | 1/4 cup drained fruit | 22.23 | 1 lb AP = about $8.9 \mathrm{oz}(1-1 / 8$ cups) drained apricots |
| Apricots, canned Whole, With pits, Peeled | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 44.20 | $1 / 4$ cup pitted fruit and liquid | 2.30 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 29.00 | 1/4 cup pitted, drained fruit | 3.45 | 1 No. 10 can = about 52.0 oz ( $7-1 / 4$ cups) drained, pitted apricots |
|  | No. 2-1/2 Can (29 oz) | 12.10 | 1/4 cup pitted fruit and liquid | 8.30 |  |

NOTE: For Footnotes please see the end of the section.

| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| APRICOTS (continued) |  |  |  |  |  |
| Apricots, canned Whole, With pits, Peeled | No. 2-1/2 Can (29 oz) | 7.00 | 1/4 cup pitted, drained fruit | 14.29 | 1 No. 2-1/2 can = about 12.4 oz (1-3/4 cups) drained, pitted apricots |
|  | Pound | 6.67 | 1/4 cup pitted fruit and liquid | 15.00 |  |
|  | Pound | 4.00 | 1/4 cup pitted, drained fruit | 25.00 | 1 lb AP = about 6.9 oz (1 cup) drained, pitted apricots |
| Apricots, canned Whole, With pits, Unpeeled | No. 10 Can (106 oz) | 43.60 | 1/4 cup pitted fruit and liquid | 2.30 |  |
|  | No. 10 Can (106 oz) | 25.32 | 1/4 cup pitted, drained fruit | 4.00 | 1 No. 10 can = about 53.0 oz ( $6-1 / 3$ cups) drained, pitted apricots |
|  | No. 2-1/2 Can (29 oz) | 11.90 | 1/4 cup pitted fruit and liquid | 8.50 |  |
|  | No. 2-1/2 Can (29 oz) | 7.00 | 1/4 cup pitted, drained fruit | 14.29 | 1 No. 2-1/2 can = about 12.8 oz ( $1-3 / 4$ cups) drained, pitted apricots |
|  | Pound | 6.58 | 1/4 cup pitted fruit and liquid | 15.20 |  |
|  | Pound | 3.50 | 1/4 cup pitted, drained fruit | 28.58 | 1 lb AP = about 7.0 oz (7/8 cup) drained, pitted apricots |
| Apricots, frozen Unsweetened, Halves, Unpeeled | Pound | 6.70 | 1/4 cup cooked fruit and liquid | 15.00 | 1 lb AP = 1-2/3 cups cooked fruit |
|  | Pound | 7.25 | 1/4 cup thawed fruit and liquid | 13.80 | 1 lb AP = 1-3/4 cups thawed fruit and liquid |
|  | Pound | 4.90 | 1/4 cup thawed, drained fruit | 20.50 | 1 lb AP = 1-1/8 cups thawed, drained fruit |
| Apricots, frozen Unsweetened, Sliced, Unpeeled, Includes USDA Foods | Pound | 7.26 | 1/4 cup thawed fruit and liquid | 13.80 | $1 \mathrm{lb} \mathrm{AP}=0.98 \mathrm{lb}$ (about 1-3/4 cups) ready-to-serve, thawed, apricots with juice |
|  | Pound | 4.91 | 1/4 cup thawed, drained fruit | 20.40 | $1 \mathrm{lb} \mathrm{AP}=0.63 \mathrm{lb}$ (about 1-1/8 cups) ready-to-serve, thawed, drained apricots |
|  | 20 lb Bag | 142.60 | 1/4 cup thawed fruit and liquid | 0.71 | 20 lb Bag = about $35-2 / 3$ cups thawed apricots and liquid |
|  | 20 lb Bag | 96.40 | 1/4 cup thawed, drained fruit | 1.10 | 20 lb Bag = about 24-1/8 cups thawed, drained apricots |
| Apricots, dried Halves, Regular moisture | Pound | 11.30 | 1/4 cup fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP), 9 medium dried halves | 8.90 | 1 lb dry = about 2-7/8 cups or 100 apricot halves |
|  | Pound | 23.40 | 1/4 cup cooked fruit | 4.30 | 1 lb dry = about 2-7/8 cups or 100 apricot halves |

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| BANANAS |  |  |  |  |  |
| Bananas, fresh 150 count, 7 to $7-7 / 8$ inch, Whole | Pound | 3.60 | ```1 banana (1/2 cup fruit)``` | 27.80 |  |
|  | Pound | 7.20 | 1/4 cup sliced fruit | 13.90 | $1 \mathrm{lb} \mathrm{AP}=0.64 \mathrm{lb}$ (about 1-5/8 cups) ready-to-serve banana slices |
| Bananas, fresh 100-120 count, Regular, Whole | Pound | 7.07 | 1/4 cup raw, 1/2-inch sliced fruit | 14.20 | 1 lb AP $=0.64 \mathrm{lb}$ (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) | 18.60 |  |
|  | Pound | 5.20 | 1/4 cup mashed fruit | 19.30 |  |
| Bananas, canned Mashed | No. 10 Can (116 oz) | 50.90 | 1/4 cup fruit | 2.00 |  |
|  | Pound | 7.00 | 1/4 cup fruit | 14.30 |  |
| Bananas, dried ${ }^{2}$ Slices, 100\% dried fruit only | Pound | 19.60 | 1/4 cup dried fruit slices (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 5.20 | 1 lb AP $=1 \mathrm{lb}$ (about 4-7/8 cups) ready-to-serve dried bananas |
| BLACKBERRIES (BOYSENBERRIES) |  |  |  |  |  |
| Blackberries (Boysenberries), fresh, Whole | Quart (20 oz) | 14.90 | 1/4 cup raw fruit | 6.80 | 1 qt AP = 1.2 lb (about 3-3/4 cups) ready-to-serve raw blackberries |
| Blackberries <br> (Boysenberries), fresh Whole | Pound | 11.90 | 1/4 cup raw fruit | 8.50 | 1 lb AP = 0.96 lb (about 2-7/8 cups) ready-to-serve raw blackberries |
| Blackberries <br> (Boysenberries), canned <br> Whole | No. 10 Can (103 oz) | 47.80 | 1/4 cup fruit and liquid | 2.10 |  |
|  | No. 10 Can (103 oz) | 42.64 | 1/4 cup drained fruit | 2.35 | 1 No. 10 can = about 66.0 oz (10-2/3 cups) drained blackberries |
|  | Pound | 7.42 | 1/4 cup fruit and liquid | 13.50 |  |
|  | Pound | 6.00 | 1/4 cup drained | 16.67 | 1 lb AP = about 9.2 oz (1-1/2 cups) drained blackberries |
| Blackberries (Boysenberries), frozen Unsweetened, Whole | Pound | 8.00 | 1/4 cup cooked fruit (sugar added by SFA during cooking) | 12.50 |  |
|  | Pound | 9.00 | 1/4 cup thawed fruit (sugar added by SFA) | 11.20 |  |
| Blackberries (Boysenberries), frozen Unsweetened, Puree ${ }^{1}$, Includes USDA Foods | Pound | 7.70 | 1/4 cup thawed fruit | 13.00 | 1 lb AP = about 1-7/8 cups thawed fruit juice |
|  | 5 lb 12 oz Container | 44.20 | 1/4 cup thawed fruit | 2.30 | 5 lb 12 oz container = about 11 cups thawed fruit juice |

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| BLUEBERRIES |  |  |  |  |  |
| Blueberries, fresh Whole, Includes USDA Foods | $\begin{aligned} & \text { Pint (14-1/4 } \\ & \text { oz) } \end{aligned}$ | 10.70 | 1/4 cup raw fruit | 9.40 | $1 \mathrm{pt} \mathrm{AP}=0.87 \mathrm{lb}$ (about 2-2/3 cups) ready-to-serve raw blueberries |
|  | Pound | 11.90 | 1/4 cup raw fruit | 8.50 | 1 lb AP $=0.96 \mathrm{lb}$ ready-toserve raw blueberries |
| Blueberries, canned Whole | No. 10 Can (105 oz) | 47.60 | 1/4 cup fruit and liquid | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 37.00 | 1/4 cup drained fruit | 2.71 | 1 No. 10 can = about 55.0 oz (9-1/4 cups) drained blueberries |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & (15 \mathrm{oz}) \end{aligned}$ | 6.80 | 1/4 cup fruit and liquid | 14.80 |  |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & (15 \mathrm{oz}) \end{aligned}$ | 5.50 | 1/4 cup drained fruit | 18.20 | 1 No. 300 can = about 8.2 oz (1-3/8 cups) drained blueberries |
|  | Pound | 7.20 | 1/4 cup fruit and liquid | 13.90 |  |
| Blueberries, frozen Unsweetened, Whole | Pound | 7.80 | 1/4 cup cooked fruit (sugar added by SFA during cooking) | 12.90 |  |
| Blueberries, frozen Unsweetened, Whole, Individually-quickfrozen, Includes USDA Foods | Pound | 11.90 | 1/4 cup thawed, unsweetened fruit | 8.50 | 1 lb AP $=0.91 \mathrm{lb}$ (2-7/8 cups) ready-to-serve blueberries |
| Blueberries, wild Frozen, Includes USDA Foods | Pound | 15.00 | 1/4 cup thawed fruit | 6.70 |  |
| Blueberries, dried Whole | Pound | 12.40 | 1/4 cup dried fruit (credits as 1/2 cup fruit in NSLP/SBP and CACFP) | 8.10 | 1 lb AP = 1 lb (about 3 cups) ready-to-serve dried blueberries |
| CACTUS FRUIT (PRICKLY PEAR) |  |  |  |  |  |
| Cactus Fruit (Prickly Pear), fresh Whole fruit | Pound | 4.99 | 1/4 cup peeled, diced fruit, with seeds | 20.10 | 1 lb AP $=0.61 \mathrm{lb}$ (about $1-1 / 8$ cups) ready-to-serve raw, peeled, diced cactus with seeds |
|  | Pound | 3.74 | 1/4 cup peeled, juice and pulp, without seeds | 26.80 | $1 \mathrm{lb}=0.48 \mathrm{lb}$ (about $7 / 8 \mathrm{cup}$ ) ready-to-cook peeled cactus juice and pulp without seeds |
| CANTALOUPE |  |  |  |  |  |
| Cantaloupe, fresh ${ }^{3}$ Whole, 18 Count (5-inch diameter, about 30 oz) | Pound | 5.73 | 1/4 cup cubed or diced fruit (about 1/10 medium melon) | 17.50 | ```1 lb AP = 0.47 lb (about 1-3/8 cups) ready-to-serve raw melon, 1 melon = about 14 oz EP``` |
| Cantaloupe, fresh ${ }^{3}$ Whole, 15 Count (5-3/4inch diameter, about 40 oz) | Pound | 6.74 | 1/4 cup cubed or diced fruit (about 1/16 large melon) | 14.90 | 1 lb AP $=0.56 \mathrm{lb}$ (about 1-2/3 cups) ready-to-serve, raw, peeled, diced melon, 1 melon = about 1.3 lb EP |

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| CANTALOUPE (continued) |  |  |  |  |  |
| Cantaloupe, frozen Melon balls, Unsweetened | Pound | 8.70 | 1/4 cup fruit | 11.50 | $1 \mathrm{lb}=35$ melon balls |
| CHERRIES, MARASCHINO |  |  |  |  |  |
| Cherries, Maraschino, canned Large | Pound | 6.20 | 1/4 cup drained fruit | 16.20 |  |
| Cherries, Maraschino, canned Small | Pound | 5.70 | 1/4 cup drained fruit | 17.60 |  |
| CHERRIES, RED TART |  |  |  |  |  |
| Cherries, Red Tart, fresh, Whole | Pound | 6.40 | 1/4 cup cooked, pitted fruit, sugar added | 15.70 | 1 lb AP $=0.87 \mathrm{lb}$ pitted cherries |
| Cherries, Red Tart, canned Pitted, Water packed, Includes USDA Foods | No. 10 Can (102 oz) | 46.80 | 1/4 cup fruit and liquid | 2.20 | 1 No. 10 can = about $11-3 / 4$ cups pitted cherries and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (102 \mathrm{oz}) \end{aligned}$ | 36.20 | 1/4 cup drained fruit | 2.80 | 1 No. 10 can = about 70.0 oz (9 cups) drained, pitted cherries |
|  | Pound | 7.29 | 1/4 cup fruit and liquid | 13.80 |  |
|  | Pound | 5.79 | 1/4 cup drained fruit | 17.30 |  |
| Cherries, Red Tart, frozen Unsweetened, Pitted, Includes USDA Foods | Pound | 11.40 | 1/4 cup thawed, fruit and liquid | 8.80 | 1 lb AP $=0.98 \mathrm{lb}$ (about 2-3/4 cups) thawed cherries and liquid |
|  | Pound | 7.00 | 1/4 cup drained fruit | 14.30 | 1 lb AP $=0.70 \mathrm{lb}$ (about 1-3/4 cups) thawed, drained cherries |
|  | Pound | 5.90 | 1/4 cup cooked fruit and liquid | 17.00 |  |
|  | 40 lb Package | 457.40 | 1/4 cup thawed, fruit and liquid | 0.22 | $40 \mathrm{lb} \mathrm{pkg}=$ about $114-1 / 4$ cups thawed cherries and liquid |
|  | 40 lb Package | 280.80 | 1/4 cup thawed, drained fruit | 0.36 | $40 \mathrm{lb} \mathrm{pkg}=$ about $70-1 / 8 \mathrm{cups}$ thawed, drained cherries |
| Cherries, Red Tart, dried Whole, Without pits, Includes USDA Foods | 40 lb Package | 236.70 | 1/4 cup cooked fruit and liquid | 0.43 |  |
|  | Pound | 11.80 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 8.50 |  |
|  | 2 lb Package | 23.60 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 4.30 |  |

NOTE: For Footnotes please see the end of the section.

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| CHERRIES, RED TART (continued) |  |  |  |  |  |
| Cherries, Red Tart, dried Whole, Without pits, Includes USDA Foods | 4 lb Package | 47.20 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 2.20 | 1 lb AP $=1 \mathrm{lb}$ (about 2-7/8 cups) dried cherries |
| CHERRIES, SWEET |  |  |  |  |  |
| Cherries, Sweet, fresh Whole, With pits | Pound | 8.50 | 1/4 cup raw, pitted cherries (about 7 whole cherries) | 11.80 | 1 lb AP $=0.98 \mathrm{lb}$ ready-toserve with pits or 0.84 lb pitted cherries |
| Cherries, Sweet, canned Whole, With pits | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & \text { (106 oz) } \end{aligned}$ | 45.80 | 1/4 cup pitted, fruit and liquid | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 37.00 | 1/4 cup pitted, drained fruit | 2.70 | 1 No. 10 can = about 59.0 oz ( $9-1 / 4$ cups) drained, pitted cherries |
|  | No. 2-1/2 Can (29 oz) | 12.50 | $1 / 4$ cup pitted, fruit and liquid | 8.00 |  |
|  | No. 2-1/2 Can (29 oz) | 9.50 | 1/4 cup pitted, drained fruit | 10.50 | 1 No. $2-1 / 2$ can = about 17.6 oz (2-3/8 cups) drained, pitted cherries |
|  | Pound | 6.91 | $1 / 4$ cup pitted, fruit and liquid | 14.50 |  |
|  | Pound | 5.32 | 1/4 cup pitted, drained fruit | 18.80 | 1 lb AP = about $8.4 \mathrm{oz}(1-1 / 3$ cups) drained, pitted cherries |
| CLEMENTINES |  |  |  |  |  |
| Clementines, fresh Whole | Pound | 6.00 | 1 whole, peeled clementine (about $3 / 8$ cup fruit) | 16.70 | 1 lb AP $=0.86 \mathrm{lb}$ (about 2-1/4 cups) peeled clementine sections |
| CRANBERRIES |  |  |  |  |  |
| Cranberries, fresh Whole | Pound | 15.60 | 1/4 cup raw, chopped fruit | 6.50 | 1 lb AP $=0.95 \mathrm{lb}$ ready-toserve or -cook raw cranberries |
|  | Pound | 11.10 | 1/4 cup cooked fruit, sugar added, whole berry | 9.10 | $1 \mathrm{lb} \mathrm{AP}=0.95$ ready-to-serve or -cook raw cranberries |
|  | Pound | 9.90 | 1/4 cup cooked fruit, sugar added, strained | 10.20 | $1 \mathrm{lb} \mathrm{AP}=0.95 \mathrm{lb}$ ready-toserve or -cook raw cranberries |
| Cranberries, dried Sweetened, Whole, Includes USDA Foods | Pound | 13.80 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 7.30 | 1 lb AP $=1 \mathrm{lb}$ (about 3-3/8 cups) ready-to-serve or -cook cranberries |
|  | 5 lb Package | 69.00 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 1.50 | 1 lb AP = 1 lb (about 3-3/8 cups) ready-to-serve or -cook cranberries |
|  | 30 lb Package | 414.00 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 0.25 | 1 lb AP $=1 \mathrm{lb}$ (about 3-3/8 cups) ready-to-serve or -cook cranberries |

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| CRANBERRY RELISH or SAUCE |  |  |  |  |  |
| Cranberry Relish or Sauce, canned Whole, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (117 \mathrm{oz}) \end{aligned}$ | 48.00 | 1/4 cup fruit | 2.10 |  |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & (16 \mathrm{oz}) \end{aligned}$ | 6.70 | 1/4 cup fruit | 15.00 |  |
| Cranberry Relish or Sauce, canned Strained, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (117 \mathrm{oz}) \end{aligned}$ | 47.90 | 1/4 cup fruit | 2.10 |  |
|  | No. 300 Can (16 oz) | 6.50 | 1/4 cup fruit | 15.40 |  |
| CURRANTS |  |  |  |  |  |
| Currants, dried | Pound | 13.80 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 7.30 | 1 lb dry = about 3-3/8 cups dry currants |
| DATES |  |  |  |  |  |
| Dates, dried Moisturized, With pits, Whole | Pound | 10.00 | 1/4 cup pitted, dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 10.00 |  |
| Dates, dried Pieces, Regular moisture, Includes USDA Foods | Pound | 12.70 | 1/4 cup dried fruit (credits as 1/2 cup fruit in NSLP/SBP and CACFP) | 7.90 | 1 lb dry = about $3-1 / 8$ cups dried dates |
|  | 30 lb Package | 383.60 | 1/4 cup dried fruit (credits as 1/2 cup fruit in NSLP/SBP and CACFP) | 0.27 | $30 \mathrm{lb} \mathrm{pkg}=$ about $95-7 / 8$ cups dried dates |
| Dates, dried Pitted, Regular moisture, Includes USDA Foods | Pound | 11.10 | 1/4 cup whole, dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 9.10 | 1 lb dry = about $2-3 / 4$ cups dried dates |
|  | Pound | 10.60 | 1/4 cup chopped, dried fruit (credits as 1/2 cup fruit in NSLP/SBP and CACFP) | 9.50 | 1 lb dry = about 2-2/3 cups dried dates |
| FIGS |  |  |  |  |  |
| Figs, fresh Small, Whole | Pound | 8.00 | 1/4 cup small, raw fruit (about 2-1/2 figs) | 12.50 | $1 \mathrm{lb} \mathrm{AP}=1 \mathrm{lb}$ (about 2 cups) ready-to-serve raw figs, $1 \mathrm{lb}=$ about 20 small figs |
| Figs, canned Puree, Includes USDA Foods | 2 Gallons | 128.00 | 1/4 cup fruit | 0.80 | 2 gallon container = 32 cups fruit juice |
| Figs, canned Whole | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (110 \mathrm{oz}) \end{aligned}$ | 49.30 | 1/4 cup fruit and liquid | 2.10 |  |
|  | No. 10 Can (110 oz) | 35.00 | 1/4 cup drained fruit | 2.90 | 1 No. 10 can = about 64.0 oz (8-3/4 cups) drained figs |

NOTE: For Footnotes please see the end of the section.

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| FIGS (continued) |  |  |  |  |  |
| Figs, canned Whole | No. 2-1/2 Can (30 oz) | 13.40 | 1/4 cup fruit and liquid | 7.50 |  |
|  | No. 2-1/2 Can (30 oz) | 10.00 | 1/4 cup drained fruit | 10.00 | 1 No. 2-1/2 can = about 18.6 oz ( $2-1 / 2$ cups) drained figs |
|  | Pound | 7.17 | 1/4 cup fruit and liquid | 14.00 |  |
| Figs, dried Whole, Includes USDA Foods | Pound | 10.40 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP), about 3 figs | 9.70 | 1 lb dry = about $2-5 / 8$ cups or 30 figs |
|  | Pound | 13.40 | 1/4 cup cooked fruit and liquid | 7.50 | 1 lb dry = about $2-5 / 8$ cups or 30 figs |
| Figs, dried Diced and Sugared, Includes USDA Foods | Pound | 12.70 | 1/4 cup dried fruit pieces (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP), about 28 pieces | 7.90 | 1 lb dry = 3-1/8 cups dried, sugared figs |
|  | 25 lb Box | 319.90 | 1/4 cup diced fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP), about 28 pieces | 0.32 | 25 lb Box = about 80 cups dried, sugared figs |
| FRUIT, MIXED |  |  |  |  |  |
| Fruit, Mixed, chilled (may include: honeydew melon, cantaloupe, watermelon, grapes, etc.) | $\begin{aligned} & \text { Gallon }(97.7 \\ & \mathrm{oz}) \end{aligned}$ | 64.00 | 1/4 cup fruit and liquid | 1.60 | 1 gallon container $=16$ cups fruit and liquid |
| Fruit, Mixed, canned Fruit Cocktail (peaches, pears, pineapple, grapes, cherries), Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 46.90 | 1/4 cup fruit and liquid | 2.20 |  |
|  | No. 10 Can (106 oz) | 37.00 | 1/4 cup drained fruit | 2.71 | 1 No. 10 can = about 69.0 oz ( $9-1 / 4$ cups) drained fruit |
|  | No. 2-1/2 Can (29 oz) | 12.80 | 1/4 cup fruit and liquid | 7.90 |  |
|  | No. 2-1/2 Can (29 oz) | 9.50 | 1/4 cup drained fruit | 10.53 | 1 No. 2-1/2 can = about 18.3 oz ( $2-3 / 8$ cups) drained fruit |
|  | No. 300 Can ( 15 oz ) | 6.30 | 1/4 cup fruit and liquid | 15.90 |  |
| Fruit, Mixed, canned (may include: apricots, peaches, pears, pineapple, cherries, grapes, etc.), Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 48.60 | 1/4 cup fruit and liquid | 2.10 |  |
|  | No. 10 Can (106 oz) | 34.00 | 1/4 cup drained fruit | 3.00 | 1 No. 10 can = about 62.0 oz ( $8-1 / 2$ cups) drained fruit |

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| GRAPEFRUIT and ORANGE SECTIONS (continued) |  |  |  |  |  |
| Grapefruit and Orange Sections, chilled | Pound | 7.51 | 1/4 cup fruit and liquid | 13.40 |  |
|  | No. 3 Cylinder | 22.60 | $1 / 4$ cup fruit and liquid | 4.50 |  |
|  | No. 3 Cylinder | 14.00 | 1/4 cup drained fruit | 7.15 | 1 No. 3 Cyl = about 26.0 oz (3$1 / 2$ cups) drained fruit |
| Grapefruit and Orange Sections, canned | Pound | 7.23 | $1 / 4$ cup fruit and liquid | 13.90 |  |
|  | Pound | 4.50 | 1/4 cup drained fruit | 22.23 | 1 lb AP = about 8.5 oz (1-1/8 cups) drained fruit |
| GRAPES |  |  |  |  |  |
| Grapes, fresh Seedless, Whole, With stem | Pound | 10.50 | $1 / 4$ cup whole fruit (about 7 large grapes) | 9.60 | 1 lb AP $=0.97 \mathrm{lb}$ (about 2-5/8 cups) ready-to-serve grapes |
|  | Pound | 9.27 | 1/4 cup fruit halves (about 14 large grape halves) | 10.80 | $1 \mathrm{lb} \mathrm{AP}=0.97 \mathrm{lb}$ (about 2-1/4 cups) ready-to-serve grape halves |
| Grapes, fresh Seedless, Whole, Without stem | Pound | 11.66 | 1/4 cup whole fruit | 8.60 |  |
| Grapes, fresh Whole, With seeds and stem | Pound | 10.10 | 1/4 cup seeded fruit halves (about 12 grape halves) | 10.00 | 1 lb AP $=0.89 \mathrm{lb}$ raw seeded grapes |
| Grapes, canned Seedless, Whole | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (108 \mathrm{oz}) \end{aligned}$ | 50.00 | 1/4 cup fruit and liquid | 2.00 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (108 \mathrm{oz}) \end{aligned}$ | 40.00 | 1/4 cup drained fruit | 2.50 | 1 No. 10 can $=$ about 67.0 oz (10 cups) drained grapes |
|  | No. 2-1/2 Can (30 oz) | 13.80 | 1/4 cup fruit and liquid | 7.30 |  |
|  | No. 2-1/2 Can (30 oz) | 11.00 | 1/4 cup drained fruit | 9.10 | 1 No. 2-1/2 can = about 18.6 oz ( $2-3 / 4$ cups) drained grapes |
|  | Pound | 7.40 | 1/4 cup fruit and liquid | 13.60 |  |
|  | Pound | 6.00 | 1/4 cup drained fruit | 16.67 | 1 lb AP = about 9.9 oz (1- <br> $1 / 2 c u p s$ ) drained grapes |
| GUAVA |  |  |  |  |  |
| Guava, frozen Puree ${ }^{1}$, Unsweetened | 30 oz Container | 13.30 | 1/4 cup fruit | 7.60 | 30 oz container $=$ about 29.6 oz ( $3-1 / 3$ cups) thawed fruit juice |
|  | Pound | 7.20 | 1/4 cup fruit | 13.90 |  |
| HONEYDEW MELONS |  |  |  |  |  |
| Honeydew Melon, fresh ${ }^{3}$ Whole | Pound | 4.90 | 1/4 cup fruit cubes | 20.50 | 1 lb AP $=0.46 \mathrm{lb}$ (about $1-1 / 8$ cups) ready-to-serve melon cubes |

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| HONEYDEW MELONS (continued) |  |  |  |  |  |
| Honeydew Melon, frozen Unsweetened | Pound | 8.70 | 1/4 cup fruit balls | 11.50 | $1 \mathrm{lb}=$ about 35 melon balls |
| JUICES |  |  |  |  |  |
| Juices, canned ${ }^{4,5}$ Single strength (100\% fruit juice such as apple, grape, grapefruit, grapefruit- orange, lemon, lime, orange, pineapple, prune, tangerine) | No. 10 Can (96 fl oz) | 48.00 | 1/4 cup fruit juice | 2.10 | 1 No. 10 can = 12 cups juice |
|  | $\begin{aligned} & \text { No. } 3 \text { Can (46 } \\ & \text { fl oz) } \end{aligned}$ | 23.00 | 1/4 cup fruit juice | 4.40 |  |
|  | Quart (32 fl oz) | 16.00 | 1/4 cup fruit juice | 6.30 |  |
|  | No. 2-1/2 Can (25-1/2 fl oz) | 12.70 | 1/4 cup fruit juice | 7.90 |  |
| Juices, frozen ${ }^{4,5}$ <br> Concentrated, any fruit (such as apple, grape, grapefruit, grapefruitorange, and orange) (1 part juice concentrate to 3 parts water), Includes USDA Foods | 32 oz Can (about 38 oz ) | 64.00 | 1/4 cup 1 tablespoon concentrate (1/4 cup fruit juice) | 1.60 | 32 fl oz can reconstituted $=16$ cups ( 128 fl oz ). Reconstitute 1 part juice concentrate with not more than 3 parts water. |
|  | 6 oz Can (about 7 oz ) | 12.00 | 1 tablespoon concentrate ( $1 / 4$ cup fruit juice) | 8.40 | 6 fl oz can reconstituted $=3$ cups ( 24 fl oz ) |
| KIWI |  |  |  |  |  |
| Kiwi, fresh 33-39 Count, Whole | Pound | 8.38 | 1/4 cup peeled fruit chunks | 12.00 | 1 lb AP $=0.87 \mathrm{lb}$ (about 2 cups) ready-to-serve peeled kiwi chunks |
|  | Pound | 10.60 | 1/4 cup unpeeled fruit chunks | 9.50 | 1 lb AP $=0.99 \mathrm{lb}$ (about 2-2/3 cups) ready-to-serve unpeeled kiwi chunks |
|  | Pound | 8.99 | 1/4 cup peeled fruit slices (about six 1/4inch slices) | 11.20 | $1 \mathrm{lb} \mathrm{AP}=0.85 \mathrm{lb}$ (about 2-1/4 cups) ready-to-serve peeled 1/4-inch kiwi slices |
|  | Pound | 11.60 | 1/4 cup unpeeled fruit slices (about six 1/4-inch slices) | 8.70 | $1 \mathrm{lb} \mathrm{AP}=0.99 \mathrm{lb}$ (about 2-7/8 cups) ready-to-serve unpeeled 1/4-inch kiwi slices |
|  | Pound | 10.80 | 1/4 cup unpeeled fruit halves (about 2 halves or 3/4 of a whole kiwi) | 9.30 | 1 lb AP = 0.99 lb ready-toserve unpeeled kiwi halves |
| LEMONS |  |  |  |  |  |
| Lemons, fresh Whole | Pound | 3.10 | 1/4 cup fruit juice | 32.30 | 1 lb AP = 0.43 lb (about $3 / 4$ cup) juice |
| LIMMES |  |  |  |  |  |
| Limes, fresh Whole | Pound | 3.50 | 1/4 cup fruit juice | 28.60 | $1 \mathrm{lb} \mathrm{AP}=0.47 \mathrm{lb}$ (about $7 / 8$ cup) juice |

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| MANGOES |  |  |  |  |  |
| Mangoes, fresh Whole | Pound | 7.60 | 1/4 cup cubed or sliced fruit | 13.20 | 1 lb AP $=0.69 \mathrm{lb}$ ready-toserve raw mangoes |
| NECTARINES |  |  |  |  |  |
| Nectarines, fresh All sizes | Pound | 10.70 | 1/4 cup unpeeled, diced fruit | 9.40 | 1 lb AP $=0.88 \mathrm{lb}$ ready-toserve unpeeled $1 / 2$-inch nectarine slices |
| Nectarines, fresh Size 88-96 (2-1/4 inch diameter), Whole | Pound | 4.40 | 1 whole, raw nectarine (about 1/2 cup fruit) | 22.80 |  |
|  | Pound | 8.80 | 1/4 cup fruit and liquid (about 1/2 nectarine) | 11.40 |  |
| Nectarines, fresh Size 56-64 (2-3/4 inch diameter), Whole | Pound | 3.05 | 1 whole, raw nectarine (about 3/4 cup fruit) | 32.80 |  |
|  | Pound | 9.15 | 1/4 cup fruit and liquid (about 1/3 nectarine) | 11.00 |  |
| ORANGES |  |  |  |  |  |
| Oranges, fresh All sizes, Whole, Includes USDA Foods | Pound | 3.50 | 1/4 cup fruit sections membrane removed, drained | 28.60 | 1 lb AP $=0.40 \mathrm{lb}$ ready-toserve oranges |
|  | Pound | 3.60 | 1/4 cup fruit juice | 27.80 | 1 lb AP $=0.48 \mathrm{lb}$ (7/8 cup) juice |
| Oranges, fresh 138 count, Arizona or California, Whole | Pound | 3.40 | 1 orange (about 1/2 cup fruit and liquid) | 29.50 |  |
|  | Pound | 6.80 | 1/4 cup fruit and liquid (about 1/2 peeled orange) | 14.80 |  |
| Oranges, fresh 125 count, Florida or Texas, Whole | Pound | 2.90 | 1 orange (about 5/8 cup fruit and liquid) | 34.50 |  |
| Oranges, fresh 126 count, Florida or Texas, Whole | Pound | 7.02 | 1/4 cup fruit and liquid (about 1/2 peeled orange) | 14.30 | 1 lb AP = about $0.76 \mathrm{lb}(1-3 / 4$ cups) ready-to-serve peeled oranges |
| Oranges, fresh 113 count, Arizona or California, Whole | Pound | 2.80 | 1 orange (about 5/8 cup fruit and liquid) | 35.80 |  |
|  | Pound | 5.60 | 1/4 cup fruit and liquid (about 1/2 peeled orange) | 17.90 |  |
| Oranges, canned Mandarin | Pound | 7.30 | 1/4 cup fruit and liquid | 13.70 |  |
|  | Pound | 6.00 | 1/4 cup drained fruit | 16.70 | 1 lb AP = about 0.61 lb (about $1-1 / 2$ cups) drained oranges |
| PAPAYA |  |  |  |  |  |
| Papaya, fresh Whole | Pound | 8.60 | 1/4 cup cubed fruit | 11.70 | $1 \mathrm{lb} \mathrm{AP}=$ about 0.67 lb ready-to-serve papaya |

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| PAPAYA (continued) |  |  |  |  |  |
| Papaya, fresh Whole | Pound | 5.10 | 1/4 cup mashed fruit | 19.70 | 1 lb AP = about 0.67 lb ready-to-serve papaya |
| Papaya, frozen Puree ${ }^{1}$, Unsweetened | 30 oz Container | 12.80 | 1/4 cup fruit | 7.90 | 30 oz container = about 3-1/4 cups thawed papaya juice |
|  | Pound | 7.21 | 1/4 cup fruit | 13.90 | 1 lb AP = about 1-3/4 cups thawed papaya juice |
| PASSION FRUIT |  |  |  |  |  |
| Passion Fruit, fresh Whole | Pound | 3.45 | 1/4 cup juice and pulp (no seeds) | 29.00 | $1 \mathrm{lb} A P=0.45 \mathrm{lb}$ (about $1-3 / 4$ cups) ready-to-serve seedless, raw passion fruit juice and pulp |
| PEACHES |  |  |  |  |  |
| Peaches, fresh Size 88 and 84, (small), (2-1/8 inch diameter), Whole | Pound | 5.50 | 1 whole, raw small peach (about 3/8 cup fruit) | 18.20 |  |
|  | Pound | 8.25 | 1/4 cup fruit (about 2/3 peach) | 12.20 |  |
| Peaches, fresh Size 80, Whole | Pound | 4.50 | 1 whole, raw peach (about 1/2 cup fruit) | 22.30 |  |
|  | Pound | 9.00 | 1/4 cup fruit (about 1/2 peach) | 11.20 |  |
|  | Pound | 10.70 | 1/4 cup raw, sliced fruit (about 3 slices, 1/2-inch slices) | 9.40 | 1 lb AP $=0.93 \mathrm{lb}$ (about 2-2/3 cups) ready-to-serve unpeeled, pitted, sliced peaches |
|  | Pound | 10.20 | 1/4 cup raw, diced fruit | 9.90 | 1 lb AP $=0.93 \mathrm{lb}$ (about 2-1/2 cups) ready-to-serve unpeeled, pitted, diced peaches |
| Peaches, fresh Size 64 \& 60, (medium), (2-1/2 inch diameter), Whole | Pound | 3.50 | 1 whole raw peach (about $2 / 3$ cup fruit) | 28.60 |  |
|  | Pound | 7.00 | 1/4 cup fruit (about 1/2 peach) | 14.70 | $1 \mathrm{lb} \mathrm{AP}=0.76 \mathrm{lb}$ ready-toserve or -cook unpeeled, pitted, raw peaches |
|  | Pound | 5.10 | 1/4 cup raw, diced fruit | 19.70 | 1 lb AP $=0.76 \mathrm{lb}$ ready-toserve or -cook unpeeled, pitted, raw peaches |
|  | Pound | 7.70 | 1/4 cup raw, sliced fruit | 13.00 | $1 \mathrm{lb} \mathrm{AP}=0.76 \mathrm{lb}$ ready-toserve or -cook unpeeled, pitted, raw peaches |
|  | Pound | 7.40 | 1/4 cup cooked, sliced fruit, sugar added | 13.60 |  |
| Peaches, fresh Size 56, Whole | Pound | 2.89 | 1 whole raw peach (about $3 / 4$ cup fruit) | 34.70 |  |
|  | Pound | 8.67 | 1/4 cup fruit (about 1/3 peach) | 11.60 |  |

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| PEACHES (continued) |  |  |  |  |  |
| Peaches, fresh Size 56, Whole | Pound | 10.64 | 1/4 cup unpeeled, pitted, diced fruit | 9.40 | 1 lb AP $=0.96 \mathrm{lb}$ (about 2-2/3 cups) ready-to-serve unpeeled, pitted, diced peaches |
| Peaches, canned Clings, Diced, Light syrup pack, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 48.60 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about $12-1 / 8$ cups fruit and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 35.40 | 1/4 cup drained fruit | 2.90 | 1 No. 10 can = about 79.0 oz ( $8-3 / 4$ cups) drained peaches |
|  | No. 2-1/2 Can (29 oz) | 13.30 | 1/4 cup fruit and liquid | 7.60 | 1 No. 2-1/2 can = about $3-1 / 3$ cups peaches and liquid |
|  | No. 2-1/2 Can (29 oz) | 9.10 | 1/4 cup drained fruit | 11.00 | 1 No. $2-1 / 2$ can = about 17.5 oz ( $2-1 / 4$ cups) drained peaches |
|  | Pound | 7.33 | $1 / 4$ cup fruit and liquid | 13.70 |  |
|  | Pound | 5.34 | 1/4 cup drained fruit | 18.80 | 1 lb AP $=$ about 9.8 oz (1-1/4 cups) drained peaches |
| Peaches, canned Clings or Freestone, Halves, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 47.10 | 1/4 cup fruit and liquid (about 1 peach half with juice) | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 32.50 | 1/4 cup drained fruit, clings | 3.10 | 1 No. 10 can = about 64.0 oz ( $8-1 / 8$ cups) drained clings |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 26.60 | 1/4 cup drained fruit, Freestones | 3.80 | 1 No. 10 can = about 60.0 oz ( $6-2 / 3$ cups) drained Freestones |
|  | No. 2-1/2 Can (29 oz) | 12.90 | 1/4 cup fruit and liquid | 7.80 |  |
|  | No. 2-1/2 Can (29 oz) | 8.50 | 1/4 cup drained fruit, clings | 11.80 | 1 No. $2-1 / 2$ can = about 17.0 oz ( $2-1 / 8$ cups) drained clings |
|  | No. 2-1/2 Can (29 oz) | 8.00 | 1/4 cup drained fruit, Freestones | 12.50 | 1 No. 2-1/2 can = about 15.7 oz (2 cups) drained Freestones |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & \text { (15 oz) } \end{aligned}$ | 6.36 | 1/4 cup fruit and liquid | 15.80 |  |
| Peaches, canned Clings, Sliced, Light syrup pack, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 50.00 | 1/4 cup fruit and liquid | 2.00 | 1 No. 10 can = about 105.0 oz ( $12-1 / 2$ cups) fruit and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 36.10 | 1/4 cup drained fruit | 2.80 | 1 No. 10 can = about 72.0 oz ( 9 cups) drained peaches |
| Peaches, canned Clings, Quarters, Includes USDA Foods | No. 10 Can (106 oz) | 48.50 | 1/4 cup fruit and liquid | 2.10 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 39.50 | 1/4 cup drained fruit | 2.60 | 1 No. 10 can = about 71.0 oz (9-7/8 cups) drained peaches |
| Peaches, canned Freestone, Sliced, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 47.50 | 1/4 cup fruit and liquid | 2.20 |  |

NOTE: For Footnotes please see the end of the section.

Section 3 - Fruits

| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
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| PEACHES (continued) |  |  |  |  |  |
|  | No. 10 Can (106 oz) | 27.00 | 1/4 cup drained fruit | 3.80 | 1 No. 10 can = about 60.0 oz (6-3/4 cups) drained Freestones |
|  | No. 2-1/2 Can (29 oz) | 13.00 | 1/4 cup fruit and liquid | 7.70 |  |
|  | No. 2-1/2 Can (29 oz) | 8.00 | 1/4 cup drained fruit | 12.50 | 1 No. 2-1/2 can = about 15.7 oz (2 cups) drained Freestones |
|  | No. 300 Can (16 oz) | 6.40 | 1/4 cup fruit and liquid | 15.70 |  |
|  | No. 300 Can (16 oz) | 3.00 | 1/4 cup drained fruit | 33.40 | 1 No. 300 can = about 8.1 oz ( $3 / 4$ cup) drained Freestones |
| Peaches, canned Spiced, Whole | Pound | 2.70 | 2 small peaches (about 1/4 cup drained, pitted, fruit) | 37.10 | 1 lb AP = 0.34 lb drained, pitted peaches |
| Peaches, frozen Diced, Sweetened | $\text { No. } 12 \text { Tub }$ (136 oz) | 64.00 | 1/4 cup thawed, fruit and liquid | 1.60 | 1 No. 12 tub = about 136.0 oz (16 cups) thawed peaches and liquid |
|  | No. 12 Tub (136 oz) | 47.90 | 1/4 cup thawed, drained fruit | 2.10 | 1 No. 12 tub = about 102.4 oz (12 cups) thawed drained fruit |
|  | Pound | 7.47 | 1/4 cup thawed, fruit and liquid | 13.40 | 1 lb AP $=1 \mathrm{lb}$ (about 1-3/4 cups) thawed fruit and liquid |
|  | Pound | 5.60 | 1/4 cup thawed, drained fruit | 17.90 | 1 lb AP $=0.72 \mathrm{lb}$ (about 1-3/8 cups) thawed, drained fruit |
| Peaches, frozen Sliced, Sweetened or Unsweetened, Includes USDA Foods | Pound | 7.34 | 1/4 cup thawed, fruit and liquid | 13.70 | 1 lb AP = about $1-3 / 4$ cups thawed peaches and liquid |
|  | Pound | 5.46 | 1/4 cup thawed, drained fruit | 18.40 | 1 lb AP $=0.97 \mathrm{lb}$ (about $1-1 / 3$ cups) thawed, drained peaches |
|  | Pound | 7.10 | 1/4 cup cooked fruit | 14.10 |  |
|  | 20 lb Bag | 147.40 | 1/4 cup thawed, fruit and liquid | 0.68 | $20-\mathrm{lb}$ Bag = about 36-7/8 cups thawed peaches and liquid |
|  | 20 lb Bag | 109.30 | 1/4 cup thawed, drained fruit | 0.92 | $20-\mathrm{lb}$ Bag = about $27-1 / 3$ cups thawed, drained peaches |
|  | 20 lb Bag | 142.00 | 1/4 cup cooked fruit | 0.71 |  |
| Peaches, dried Halves | Pound | 12.70 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 7.90 | 1 lb AP = about $3-1 / 8$ cups ready-to-serve dried peach halves |
|  | Pound | 22.90 | 1/4 cup cooked fruit and liquid | 4.40 |  |
| PEARS |  |  |  |  |  |
| Pears, fresh All sizes, Whole, Includes USDA Foods | Pound | 7.90 | 1/4 cup raw, pared, sliced fruit | 12.70 |  |
|  | Pound | 5.70 | 1/4 cup cooked, pared, fruit halves, sugar added | 17.60 |  |

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| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
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| PEARS (continued) |  |  |  |  |  |
| Pears, fresh 150 count, Whole | Pound | 4.10 | 1 whole, raw pear (about $1 / 2$ cup fruit) | 24.40 | 1 lb AP $=0.92 \mathrm{lb}$ ready-toserve or -cook raw, unpared pears |
| Pears, fresh 120 count, Whole | Pound | 3.30 | 1 whole, raw, medium pear (about 3/4 cup fruit) | 30.40 |  |
|  | Pound | 7.10 | 1/4 cup raw, pared, cubed fruit | 14.10 | 1 lb AP $=0.78 \mathrm{lb}$ ready-toserve or -cook raw, pared pears |
| Pears, fresh <br> 100 count, D'Anjou or, <br> Bosc or, Bartlett, Whole | Pound | 2.29 | 1 whole, raw pear (about 1-1/4 cups fruit) | 43.70 | $1 \mathrm{lb} \mathrm{AP}=0.94 \mathrm{lb}$ (about 3 cups) ready-to-cook or -serve raw cored, wedged pears |
| Pears, canned Diced, Packed in juice or light syrup, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 47.60 | 1/4 cup fruit and liquid | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 38.00 | 1/4 cup drained fruit | 2.70 | 1 No. 10 can = about 66.0 oz ( $9-1 / 2$ cups) drained pears |
|  | $\begin{aligned} & \text { No. 2-1/2 Can } \\ & (29 \mathrm{oz}) \end{aligned}$ | 13.10 | 1/4 cup fruit and liquid | 7.70 |  |
|  | No. 2-1/2 Can (29 oz) | 10.50 | 1/4 cup drained fruit | 9.60 | 1 No. 2-1/2 can = about 18.4 oz ( $2-5 / 8$ cups) drained pears |
|  | Pound | 7.20 | 1/4 cup fruit and liquid | 13.90 |  |
|  | Pound | 6.00 | 1/4 cup drained fruit | 16.70 | 1 lb AP = about $10.2 \mathrm{oz}(1-1 / 2$ cups) drained pears |
| Pears, canned Halves, Packed in juice or light syrup, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 52.00 | 1/4 cup fruit and liquid (about 1 pear half with juice) | 2.00 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 31.00 | 1/4 cup drained fruit | 3.30 | 1 No. 10 can = about 62.0 oz ( $7-3 / 4$ cups) drained pears |
|  | No. 2-1/2 Can (29 oz) | 14.30 | 1/4 cup fruit and liquid (about 1 pear half with juice) | 7.00 |  |
|  | No. 2-1/2 Can (29 oz) | 8.00 | 1/4 cup drained fruit | 12.50 | 1 No. 2-1/2 can = about 15.8 oz (2 cups) drained pears |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & (15 \mathrm{oz}) \end{aligned}$ | 7.02 | 1/4 cup fruit and liquid (about 1 pear half with juice) | 14.30 |  |
|  | $\begin{aligned} & \text { No. } 300 \text { Can } \\ & (15 \mathrm{oz}) \end{aligned}$ | 3.00 | 1/4 cup drained fruit | 33.40 | 1 No. 300 can = about 7.3 oz (3/4 cup) drained pears |
| Pears, canned Sliced, Packed in juice or light syrup, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 49.70 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about 12-3/8 cups pears and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 29.50 | 1/4 cup drained fruit | 3.40 | 1 No. 10 can = about 59.6 oz (7-3/8 cups) drained pears |

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| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
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| PEARS (continued) |  |  |  |  |  |
| Pears, dried Regular moisture, Halves | Pound | 10.70 | 1/4 cup dried fruit (about 2-1/2 halves, credits as 1/2 cup fruit in NSLP/SBP and CACFP) | 9.40 | 1 lb AP = about 2-2/3 cups or 22 dried pear halves |
|  | Pound | 20.30 | 1/4 cup cooked fruit and liquid | 5.00 |  |
| PERSIMMONS |  |  |  |  |  |
| Persimmons, fresh Japanese, Fuyu, Whole | Pound | 11.70 | 1/4 cup unpeeled, diced, raw fruit | 8.60 | $1 \mathrm{lb} \mathrm{AP}=0.98 \mathrm{lb}$ (about 2-7/8 cups) ready-to-serve raw, 1/2inch diced, unpeeled persimmons |
|  | Pound | 15.70 | 1/4 cup unpeeled, raw fruit wedges | 6.40 | 1 lb AP $=0.98 \mathrm{lb}$ (about 3-7/8 cups) ready-to-serve raw, unpeeled persimmons wedges |
| PINEAPPLE |  |  |  |  |  |
| Pineapple, fresh Whole | Pound | 6.40 | 1/4 cup raw, cubed fruit | 15.70 | 1 lb AP $=0.54 \mathrm{lb}$ ready-toserve raw pineapple |
|  | Pound | 4.61 | 1/4 cup raw sticks (about 3 sticks, 1/2inch by 3-inch sticks) | 21.70 | 1 lb AP $=0.57 \mathrm{lb}$ (about 1-1/8 cups) ready-to-serve $1 / 2$-inch by 3 -inch pineapple sticks |
|  | Pound | 7.50 | 1/4 cup fruit and liquid | 13.40 |  |
| Pineapple, canned Chunks, Packed in juice or light syrup, Includes USDA Foods | No. 10 Can (106 oz) | 49.90 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about $12-3 / 8$ cups pineapple and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 31.80 | 1/4 cup drained fruit | 3.20 | 1 No. 10 can = about 64.6 oz (8 cups) drained pineapple |
|  | $\text { No. } 2 \text { Can (20 }$ $o z)$ | 9.40 | 1/4 cup fruit and liquid | 10.70 |  |
|  | $\text { No. } 2 \text { Can (20 }$ oz) | 7.50 | 1/4 cup drained fruit | 13.40 | 1 No. 2 can = about 12.4 oz (17/8 cups) drained pineapple |
|  | Pound | 7.53 | 1/4 cup fruit and liquid | 13.30 |  |
| Pineapple, canned Crushed, Packed in juice or light syrup, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 49.50 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about 12-3/8 cups pineapple and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 36.10 | 1/4 cup drained fruit | 2.80 | 1 No. 10 can = about 75.6 oz ( 9 cups) drained pineapple |
|  | $\text { No. } 2 \text { Can (20 }$ oz) | 9.20 | 1/4 cup fruit and liquid | 10.90 |  |
|  | No. 2 Can (20 oz) | 8.00 | 1/4 cup drained fruit | 12.50 | 1 No. 2 can = about 13.8 oz (2 cups) drained pineapple |
|  | Pound | 7.56 | 1/4 cup fruit and liquid | 13.30 |  |

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| PINEAPPLE (continued) |  |  |  |  |  |
| Pineapple, canned Slices, Packed in juice or light syrup, Inc/udes USDA Foods | $\text { No. } 10 \text { Can }$ (107 oz) | 47.50 | 1/4 cup fruit and liquid | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (107 \mathrm{oz}) \end{aligned}$ | 37.70 | 1/4 cup drained fruit (about 1-3/4 slices) | 2.70 | 1 No. 10 can = about 62.0 oz ( $9-1 / 3$ cups or 60 slices) drained pineapple |
|  | $\begin{aligned} & \text { No. } 2 \text { Can (20 } \\ & \text { oz) } \end{aligned}$ | 8.87 | 1/4 cup fruit and liquid | 11.30 |  |
|  | $\begin{aligned} & \text { No. } 2 \text { Can (20 } \\ & \text { oz) } \end{aligned}$ | 7.04 | 1/4 cup drained fruit | 14.30 | 1 No. 2 can = about 13.0 oz ( 2 cups) drained pineapple |
|  | Pound | 7.10 | 1/4 cup fruit and liquid | 14.10 |  |
|  | Pound | 5.63 | 1/4 cup drained fruit | 17.80 |  |
| Pineapple, canned Tidbits, Packed in juice or light syrup, Includes USDA Foods | $\text { No. } 10 \text { Can }$ (106 oz) | 50.10 | 1/4 cup fruit and liquid | 2.00 | 1 No. 10 can = about 12 cups pineapple and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 33.40 | 1/4 cup drained fruit | 3.00 | 1 No. 10 can = about 67.3 oz ( $8-1 / 4$ cups) drained pineapple |
| Pineapple, frozen Unsweetened, Chunks | Pound | 7.30 | 1/4 cup thawed, drained fruit | 13.70 | 1 lb AP $=0.61 \mathrm{lb}$ (about $1-1 / 3$ cups) thawed, drained pineapple |
| PLUMS |  |  |  |  |  |
| Plums, fresh Italian, 1.5 -inch by 2inch, Whole | Pound | 9.32 | 1/4 cup quartered fruit (about 5 quarters) | 10.80 | 1 lb AP $=0.93 \mathrm{lb}$ (about 2-1/3 cups) ready-to-serve or -cook unpeeled, pitted, quartered raw plums |
|  | Pound | 6.81 | 1/4 cup fruit and liquid | 14.70 |  |
| Plums, fresh Purple, Red, or Black, 2inch diameter, Whole | Pound | 4.99 | 1 whole, raw plum (about $1 / 2$ cup fruit and liquid) | 20.10 |  |
|  | Pound | 10.70 | 1/4 cup quartered fruit (about 2 quarters) | 9.40 | $1 \mathrm{lb} \mathrm{AP}=0.98 \mathrm{lb}$ (about $2-2 / 3$ cups) ready-to-serve or -cook unpeeled, pitted, raw plums |
| Plums, fresh Purple, Red, or Black 21/2 inch diameter, Whole | Pound | 4.00 | 1 whole, pitted plum (about $5 / 8$ cup fruit) | 25.00 | $1 \mathrm{lb} \mathrm{AP}=0.97 \mathrm{lb}$ (about 2-7/8 cups) pitted plums |
| Plums, fresh Japanese or Hybrid, Whole, Size 60 \& 65 | Pound | 6.40 | 1 whole, raw plum (about $3 / 8$ cup fruit and liquid) | 15.70 | 1 plum = about $1-1 / 2$ inch diameter |
| Plums, canned Purple or Red, Halves, Unpeeled, No pits, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (105 \mathrm{oz}) \end{aligned}$ | 49.20 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = about 12-1/8 cups plums and liquid without pits |
|  | $\text { No. } 10 \text { Can }$ (105 oz) | 24.70 | 1/4 cup drained fruit | 4.10 | 1 No. 10 can = about 54.4 oz ( $6-1 / 8$ cups) drained plums without pits |

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| PLUMS (continued) |  |  |  |  |  |
| Plums, canned Purple or Red, Unpeeled, With pits, Whole, Includes USDA Foods | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 48.50 | 1/4 cup pitted, fruit and liquid | 2.10 | 1 No. 10 can = about 12 cups plums with pits and liquid |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (106 \mathrm{oz}) \end{aligned}$ | 27.80 | 1/4 cup pitted, drained, fruit | 3.60 | 1 No. 10 can = about 58.2 oz (6-7/8 cups) drained plums with pits |
|  | $\begin{aligned} & \text { No. 2-1/2 Can } \\ & (30 \mathrm{oz}) \end{aligned}$ | 14.50 | 1/4 cup pitted, fruit and liquid | 6.90 |  |
|  | No. 2-1/2 Can (30 oz) | 8.00 | 1/4 cup pitted, drained, fruit | 12.50 | 1 No. 2-1/2 can = about 16.5 oz (2 cups) drained plums with pits |
|  | Pound | 7.32 | $1 / 4$ cup pitted, fruit and liquid | 13.70 |  |
|  | Pound | 4.19 | 1/4 cup pitted, drained, fruit | 23.90 | 1 lb AP $=8.8 \mathrm{oz}$ ( 1 cup) drained plums with pits |
| Plums, dried (Prunes), canned With pits | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (108 \mathrm{oz}) \end{aligned}$ | 46.00 | 1/4 cup fruit and liquid (about 4 prunes with liquid) | 2.20 |  |
|  | $\begin{aligned} & \text { No. } 10 \text { Can } \\ & (108 \mathrm{oz}) \end{aligned}$ | 28.50 | 1/4 cup pitted, drained, fruit | 3.60 | 1 No. 10 can = about 57.0 oz ( $7-1 / 8$ cups) drained, pitted prunes |
|  | 25 oz Jar | 10.60 | 1/4 cup fruit and liquid | 9.50 |  |
|  | 25 oz Jar | 6.66 | 1/4 cup pitted, drained, fruit | 15.10 | 25 oz jar = about 13.2 oz (12/3 cups) drained, pitted prunes |
| Plums, dried (Prunes) Whole, Without pits, Inc/udes USDA Foods | Pound | 10.60 | 1/4 cup dried fruit (about 6 medium prunes, credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 9.50 | 1 lb dry = about $2-2 / 3$ cups dried plums without pits |
| Plums, dried (Prunes), canned Paste or Puree?, Includes USDA Foods | Gallon (11 lb) | 64.00 | 1/4 cup fruit | 1.60 | 1 gallon ( 11 lb ) $=16$ cups dried plum juice |
|  | Pound | 6.38 | $1 / 4$ cup fruit | 15.70 | 1 lb AP = about $1-1 / 2$ cups juice |
| Plums, dried (Prunes) Whole, Regular moisture, With pits | Pound | 9.60 | 1/4 cup dried fruit (about 6 medium dried prunes, credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 10.50 | 1 lb dry = about $2-3 / 8$ cups dried plums with pits |
|  | Pound | 12.90 | 1/4 cup cooked fruit and liquid | 7.80 |  |
| Plums, dried (Prunes) Whole, Without pits, Includes USDA Foods | Pound | 14.70 | 1/4 cup cooked fruit and liquid | 6.90 |  |

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| POMEGRANATE |  |  |  |  |  |
| Pomegranate, fresh Whole | Pound | 2.70 | 1/4 cup juice and pulp (no seeds) | 37.10 | $1 \mathrm{lb} \mathrm{AP}=0.35 \mathrm{lb}$ (about $2 / 3$ cups) ready-to-serve, peeled, raw pomegranate juice and pulp without seeds |
|  | Pound | 6.34 | 1/4 cup fruit kernels | 15.80 | 1 lb AP = about 1-1/2 cups peeled, pomegranate kernels |
| RAISINS |  |  |  |  |  |
| Raisins Regular moisture, Seedless, Includes USDA Foods | Pound | 12.60 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 8.00 | 1 lb AP = about 3-1/8 cups raisins |
|  | Package (1.3 oz to 1.5 oz ) | 1.00 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 100.00 |  |
|  | Pound | 21.40 | 1/4 cup cooked fruit | 4.70 |  |
| RASPBERRIES |  |  |  |  |  |
| Raspberries, fresh Whole | $\begin{aligned} & \text { Pint (11-1/2 } \\ & \text { oz) } \end{aligned}$ | 8.70 | 1/4 cup raw, whole fruit | 11.50 | $1 \mathrm{pt} \mathrm{AP}=0.69 \mathrm{lb}$ (about 2-1/8 cups) ready-to-serve raw raspberries |
|  | Pound | 12.10 | 1/4 cup raw, whole fruit | 8.30 | 1 lb AP $=0.96 \mathrm{lb}$ (about 3 cups) ready-to-serve raw raspberries |
| Raspberries, canned Red, Whole | No. 10 Can (103 oz) | 48.00 | 1/4 cup fruit and liquid | 2.10 | 1 No. 10 can = 53.0 oz drained raspberries |
|  | Pound | 7.45 | 1/4 cup fruit and liquid | 13.50 | 1 lb AP = about 8.25 oz drained raspberries |
| Raspberries, frozen Unsweetened, Fruit and liquid | Pound | 7.20 | 1/4 cup thawed, fruit and liquid | 13.90 |  |
| Raspberries, frozen Red, Unsweetened Puree ${ }^{1}$, Includes USDA Foods | Pound | 7.69 | 1/4 cup thawed fruit puree | 13.10 | 1 lb AP = about 1-7/8 cups thawed fruit puree |
|  | 5 lb 12 oz Container | 44.20 | 1/4 cup thawed fruit puree | 2.30 | 5 lb 12 oz container = about 11 cups thawed fruit puree |
| Raspberries, frozen Red, Whole, Unsweetened, Grade A, Individually-quick frozen | Pound | 12.50 | 1/4 cup thawed, drained fruit | 8.00 | 1 lb AP $=1 \mathrm{lb}$ (about 3 cups) ready-to-serve, thawed, drained raspberries |
| RHUBARB |  |  |  |  |  |
| Rhubarb, fresh Without leaves | Pound | 6.20 | 1/4 cup cooked fruit, sugar added | 16.20 | 1 lb AP $=0.86 \mathrm{lb}$ ready-to-cook rhubarb |
| Rhubarb, frozen Unsweetened | Pound | 10.00 | 1/4 cup cooked fruit, sugar added | 10.00 |  |

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| STARFRUIT (CARAMBOLA) |  |  |  |  |  |
| Starfruit (Carambola), fresh Whole | Pound | 13.50 | 1/4 cup sliced fruit | 7.50 | 1 lb AP $=0.97 \mathrm{lb}$ (about 3-7/8 cups) ready-to-serve 1/4-inch sliced (about 46 slices) Starfruit |
|  | Pound | 9.50 | 1/4 cup chopped fruit | 10.30 | 1 lb AP = 0.97 lb (or about 27/8 cups) chopped Starfruit |
| STRAWBERRIES |  |  |  |  |  |
| Strawberries, fresh Whole | $\begin{aligned} & \text { Pint (11-1/2 } \\ & \text { oz) } \end{aligned}$ | 7.90 | 1/4 cup raw, whole fruit | 12.00 | $1 \mathrm{pt} \mathrm{AP}=$ about 0.66 lb ready-to-serve raw strawberries |
|  | Pound | 10.50 | 1/4 cup raw, whole fruit | 9.60 | 1 lb AP $=0.88 \mathrm{lb}$ ready-toserve raw strawberries |
| Strawberries, frozen Sliced, Unsweetened, Includes USDA Foods | Pound | 7.28 | 1/4 cup thawed, fruit and liquid | 13.80 | 1 lb AP $=1 \mathrm{lb}$ (about 1-3/4 cups) ready-to-serve thawed strawberries and liquid |
|  | Pound | 7.10 | 1/4 cup thawed, fruit and liquid | 14.10 |  |
| Strawberries, frozen Whole, Grade A, Unsweetened, Individually-quickfrozen, Includes USDA Food | Pound | 11.90 | 1/4 cup thawed fruit | 8.50 | $1 \mathrm{lb} A P=1 \mathrm{lb}$ (about 2-7/8 cups) ready-to-serve, thawed strawberries |
| Strawberries, dried | Pound | 10.90 | 1/4 cup dried fruit (credits as $1 / 2$ cup fruit in NSLP/SBP and CACFP) | 9.20 | 1 lb AP $($ dried $)=1 \mathrm{lb}$ (about $2-$ 2/3 cups) ready-to-serve dried strawberries |
| TANGELOS |  |  |  |  |  |
| Tangelos, fresh Whole | Pound | 6.67 | 1/4 cup peeled fruit sections | 15.00 | $1 \mathrm{lb} \mathrm{AP}=0.74 \mathrm{lb}$ (about $1-2 / 3$ cups) ready-to-serve peeled, tangelos sections |
| TANGERINES |  |  |  |  |  |
| Tangerines, fresh 120 count, Whole | Pound | 4.00 | 1 whole, raw tangerine (about 3/8 cup fruit and liquid) | 25.00 |  |
| Tangerines, fresh 121 count, Whole | Pound | 7.78 | 1/4 cup peeled fruit sections | 12.90 | 1 lb AP $=0.80 \mathrm{lb}$ (about 1-7/8 cups) ready-to-serve peeled, tangerine sections |
| Tangerines, fresh 150 count, Whole | Pound | 5.00 | 1 whole, peeled tangerine (about 1/2 cup fruit) | 20.00 | 1 lb AP $=0.85 \mathrm{lb}$ (about 2-1/2 cups) peeled, tangerine sections |
| Tangerines, canned Mandarin Oranges | Pound | 7.30 | 1/4 cup fruit and liquid | 13.70 |  |
| Tangerines, canned Mandarin Oranges | Pound | 6.00 | 1/4 cup fruit and liquid | 16.67 | 1 lb AP = about 0.61 lb (about $1-1 / 2$ cups) drained tangerines |
| UGLI FRUIT |  |  |  |  |  |
| Ugli Fruit, fresh Whole | Pound | 6.33 | 1/4 cup peeled, chopped fruit | 15.80 | 1 lb AP $=0.67 \mathrm{lb}$ (about $1-1 / 2$ cups) ready-to-serve, raw, peeled, chopped ugli fruit. One 32 -count ugli fruit $=$ about 14.6 OZ |

NOTE: For Footnotes please see the end of the section.

| 1. Food As Purchased, AP | 2. Purchase Unit | 3. Servings per Purchase Unit, EP | 4. Serving Size | 5. Purchase Units for 100 Servings | 6. Additional Information |
| :---: | :---: | :---: | :---: | :---: | :---: |
| WATERMELON |  |  |  |  |  |
| Watermelon, fresh ${ }^{3}$ Whole | Melon (about 27 lb ) | 168.90 | 1/4 cup fruit | 0.60 |  |
|  | Pound | 6.10 | 1/4 cup diced fruit without rind | 16.40 | $1 \mathrm{lb} \mathrm{AP}=0.61 \mathrm{lb}$ (about $1-1 / 2$ cups) ready-to-serve raw, 1/2inch diced watermelon without rind |

NOTE: For Footnotes please see the end of the section.

## Footnotes: Fruits

${ }^{1}$ Purees do not credit toward the meal pattern requirements when used to improve the nutrient profile such as applesauce used to replace oil in brownies. Purees will credit as juice if included in a beverage.
${ }^{2}$ Note: Fried banana chips are not creditable towards meal pattern requirements.
${ }^{3}$ In response to Salmonella outbreaks associated with raw melon, the Food and Drug Administration has provided guidance for safe handling practices for melons that include washing the outer surface of the melon thoroughly with cool tap water to remove surface dirt.
${ }^{4}$ According to the Food and Drug Administration, unpasteurized juice may contain harmful bacteria that may put children, pregnant women, the elderly, and persons with weakened immune systems at risk for serious illness or even death. Unpasteurized juice is normally found in the refrigerated section of grocery or health food stores or at cider mills or farm markets. Unpasteurized juice should have warning information on the label or on a nearby sign at the point of purchase. When serving juice, use only pasteurized juice. Pasteurized juice is normally found as frozen concentrated juice or in non-refrigerated shelf-stable containers, such as juice boxes, bottles, or cans. Pasteurized juice can also be found in the refrigerated sections of stores.
${ }^{5}$ The canned and frozen juices listed in Column 1 are usually available in the can size listed in Column 2.

