

<b>Station</b>	<b>Menu Item Name</b>	<b>Webtrition Number</b>	<b>Label Type</b>	<b>Price</b>	<b>Icon</b>	<b>Barcode</b>
Fruit Cups	Fresh Blueberry Fruit Cup (8oz)	114325.4	Butterfly	\$0.00	EW, VG	886721868729
Fruit Cups	Fresh Cantaloupe Fruit Cup (8 oz)	114325.9	Butterfly	\$0.00	EW, VG	194306031094
Fruit Cups	Fresh Honeydew Fruit Cup (8oz)	114325.5	Butterfly	\$0.00	EW, VG	886721868736
Fruit Cups	Fresh Mango Fruit Cup (8oz)	114325.11	Butterfly	\$0.00	EW, VG	194306011966
Fruit Cups	Fresh Orange Fruit Cup (8oz)	114325.12	Butterfly	\$0.00	EW, VG	194306002384
Fruit Cups	Fresh Pineapple Fruit Cup (8oz)	114325.6	Butterfly	\$0.00	EW, VG	886721868743
Fruit Cups	Fresh Red and Green Grape Fruit Cup (9oz)	114325.8	Butterfly	\$0.00	EW, VG	886721868835
Fruit Cups	Fresh Strawberry Fruit Cup (7oz)	114325.3	Butterfly	\$0.00	EW, VG	886721868880
Fruit Cups	Fresh Watermelon Fruit Cup (8oz)	114325.7	Butterfly	\$0.00	EW, VG	886721868903
Fruit Cups	Grape, Strawberry, Blueberry, Honeydew & Cantaloupe Fruit Cup (9oz)	114325.2	Butterfly	\$0.00	EW, VG	886721868699
Fruit Cups	Pineapple, Papaya, Mango, Kiwi & Orange Fruit Cup (10oz)	114325	Butterfly	\$0.00	EW, VG	886721868972
Fruit Cups	Strawberry, Blueberry, Blackberry & Raspberry Fruit Cup (9oz)	114325.1	Butterfly	\$0.00	EW, VG	886721868958



**CulinArt Fresh Blueberry Fruit Cup (114325.4)**

Revision Date: May 31, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
100	0.5	0	25	1	4	0	17

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Blueberries	EP	4 lb, 8 oz	9 lb	18 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.            Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash blueberries.            Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Fresh Cantaloupe Fruit Cup (114325.9)**

Revision Date: Nov 27, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
80	0	0	19	2	2	35	18

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Cantaloupe, Cubed EP	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash Cantaloupe. Remove skin from Cantaloupe and cut into cubes. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Fresh Honeydew Fruit Cup (114325.5)**

Revision Date: Nov 27, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
80	0	0	21	1	2	40	18

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Melon, Honeydew, Cubed <span style="float: right;">EP</span>	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.            Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash honeydew. Remove skin from honeydew. Cut into cubes.            Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Fresh Mango Fruit Cup (114325.11)**

Revision Date: Jan 19, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
140	1	0	34	2	4	0	31

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Mango, Fresh, Peeled, Diced <span style="float: right;">EP</span>	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash Mango. Remove skin from Mango and cut into cubes. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Fresh Orange Fruit Cup (114325.12)**

Revision Date: May 31, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
110	0	0	27	2	5	0	21

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Peeled Orange, Fresh, Sections	EP	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash oranges. Cut oranges into sections, removing the peel. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



### CulinArt Fresh Pineapple Fruit Cup (114325.6)

Revision Date: Jan 19, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
110	0	0	30	1	3	0	22

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Pineapple, Fresh, Cubed <span style="float: right;">EP</span>	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash pineapple. Remove skin from pineapple. Cut into cubes. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Fresh Red and Green Grape Fruit Cup  
(114325.8)**

Revision Date: May 31, 2023

**Portion: 1 serving(s)**

**Minimum Batch:**

**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	0	0	46	2	2	5	39

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Green Seedless Grapes, Fresh	EP	3 lb, 6 oz	6 lb, 12 oz	13 lb, 8 oz
	Red Grapes, Fresh	EP	3 lb, 6 oz	6 lb, 12 oz	13 lb, 8 oz

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash grapes. Remove grapes from vine. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>





### CulinArt Fresh Strawberry Fruit Cup (114325.3)

Revision Date: Jun 01, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
60	0.5	0	15	1	4	0	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Strawberries, Fresh, Capped, Whole	EP	5 lb, 4 oz	10 lb, 8 oz	21 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u>  Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.  Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash and cap the strawberries.  Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



### CulinArt Fresh Watermelon Fruit Cup (114325.7)

Revision Date: Nov 27, 2023

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
70	0	0	17	1	less than 1 gram	0	14

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Watermelon, Cubed, 1" <span style="float: right;">EP</span>	6 lb	12 lb	24 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash watermelon. Cut watermelon into cubes. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Grape, Strawberry, Blueberry, Honeydew & Cantaloupe Fruit Cup (114325.2)**

Revision Date: Nov 27, 2023

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
110	0.5	0	29	2	3	20	23

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cantaloupe, Cubed	EP	1 lb, 8 oz	3 lb	6 lb
	Melon, Honeydew, Cubed	EP	1 lb, 8 oz	3 lb	6 lb
	Fresh Blueberries	EP	12 oz	1 lb, 8 oz	3 lb
	Red Grapes, Fresh	EP	12 oz	1 lb, 8 oz	3 lb
	Green Seedless Grapes, Fresh	EP	12 oz	1 lb, 8 oz	3 lb
	Strawberries, Fresh, Capped, Whole	EP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash all fruit. Cap the strawberries. Cube the cantaloupe and honeydew. Remove grapes from vine. Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Pineapple, Papaya, Mango, Kiwi & Orange Fruit Cup (Tropical Fruit Cup) (114325)**

Revision Date: Jan 19, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
150	1	0	37	2	6	5	28

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Papaya, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Mango, Fresh, Peeled, Diced	EP	1 lb, 8 oz	3 lb	6 lb
	Kiwi Fruit, Diced	EP	1 lb, 8 oz	3 lb	6 lb
	Peeled Orange, Fresh, Sections	EP	1 lb, 8 oz	3 lb	6 lb
	Pineapple, Fresh, Diced	EP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p>Prepare Fruit Cup</p> <p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash all fruit.</p> <p>Dice the papaya, pineapple, kiwi and mango. Remove skin from orange. Cut into sections.</p> <p>Place the cut fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



**CulinArt Strawberry, Blueberry, Blackberry & Raspberry  
 Fruit Cup (Mixed Berry Fruit Cup) (114325.1)**

Revision Date: Jul 19, 2023

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
110	1	0	27	2	10	0	15

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Blueberries	EP	1 lb, 8 oz	3 lb	6 lb
	Fresh Blackberries	EP	1 lb, 8 oz	3 lb	6 lb
	Fresh Raspberries	EP	1 lb, 8 oz	3 lb	6 lb
	Strawberries, Fresh, Capped, Whole	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb

Step	Method
1	<p><u>Prepare Fruit Cup</u>            Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.            Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Wash all fruit. Cap the strawberries.            Place the fruit in a plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>