

School Foodservice

HANDBOOK AND RECIPE PLANNER



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OUR FOOD IS GROWN ON THE *The West Coast!*

Established in 1971, Pacific Coast Producers specializes in growing, canning and supplying premium canned fruits and tomatoes via private brands to schools, restaurants, healthcare facilities, and grocery retailers. We are the brand behind the brand: you may not see *Pacific Coast Producers* on a label, but rest assured that we are the leading canner of private label fruits and tomatoes.

- Production facilities are located in the prime growing regions of California, Oregon, and Washington.
- Founded by proud farmers, the company's legacy continues through generations, maintaining pride in their farms and products for over 50 years.
- We pack some of our products specifically for USDA usage. Our entire Mission Pride line was developed for that purpose.
- Some of our private labels include: Orchard Naturals, Mission Pride, Prima Terra, Harvest Red, and you can find many more under your distributor's brand.
- Employee dedication: Generations of families have worked at PCP, showcasing a deep passion for producing healthy, sustainable, and flavorful products.

WHERE WE GROW OUR FOOD

- TOMATOES: WOODLAND, CA
ORGANIC & PEAR TOMATOES: PATTERSON, WOODLAND, CA
- APRICOTS: PATTERSON, CA
- PEACHES: MODESTO, MADERA, YUBA CITY, CA
- PEARS: UKIAH, FINLEY, WALNUT GROVE, CA; YAKIMA, WA
- APPLES: YAKIMA, WA
- GRAPES: FRESNO, MADERA, BAKERSFIELD, CA
- CHERRIES: YAKIMA, WA; THE DALLES, SALEM, OR

- Farms are strategically located near processing plants; for example, most tomatoes travel less than 5 hours from field to can.
- Commitment to quality and innovation: Continuously enhancing production facilities and services through new technologies.
- Diverse product range: Includes both conventional and organic options, such as canned fruits, tomatoes, plastic fruit bowls,

salsa bowls, sun-dried tomatoes, maraschino cherries, dried fruits.

- Ethical and sustainable practices: These are a of the business, with ongoing commitments to sustainability on farms and in plants.

SCAN TO LEARN MORE
ABOUT OUR ETHICAL AND
SUSTAINABLE PRACTICES



MEET OUR FAMILY OF GROWERS:

Our Farmers are the Heart of American Agriculture

Explore the stories of our diverse and dedicated growers at Pacific Coast Producers, where generations of tradition and passion enrich every harvest. Celebrate the individuals and families whose hard work and perseverance bring the finest American-grown produce from our fertile lands to your table.

- **Family and Heritage:** We're a cooperative of local farmers, rooted in America's rich agricultural heritage.
- **Quality in Every Can:** Our products are a tribute to the dedication of our growers and the richness of American soil.
- **Sustainability and Support:** Committed to sustainable farming and supporting US-based growers, our practices are as respectful to the land as they are to our agricultural community.
- **The Essence of American Agriculture:** Choosing Pacific Coast Producers means supporting the core of American farming and celebrating the passion and skill behind every harvest.
- **From Field to Feast:** Our growers cultivate in California's valleys and the lush orchards of Oregon & Washington, delivering sun-ripened tomatoes, peaches, pears, grapes, cherries, and apricots.

Discover the faces behind your favorite fruits and tomatoes, and join us in honoring the families that make every harvest possible.



MEET THE FARMER WHO GREW YOUR Peaches!



Justin Micheli is a fourth-generation California cling peach farmer with a twist. Coming from a long line of farmers dating back to the 1900s, he's using modern technology to bring new life to his family's 300-acre peach farm. With a degree in Agricultural Economics from UC Davis, Micheli is at the forefront of using mechanical thinning to make peach harvesting quicker and more cost-effective. His work

with UC Davis engineers and the California Cling Peach Board shows his dedication to farming sustainably and producing top-quality peaches for Pacific Coast Producers.

He resides in Live Oak, California, with his family of four. This is where Micheli combines his love for farming, community, and the outdoors into a life that's as rich as the land he cultivates.



MEET MORE OF OUR FAMILY OF GROWERS HERE



SOLVING SCHOOL FOODSERVICE CHALLENGES

with Canned Fruits & Tomatoes

Streamline School Menus with Canned Goodness: Meet USDA standards, save on labor, and stretch your budget with canned fruits and tomatoes. They're audit-ready, prep-free, and cost-effective, making them perfect for nutritious, student-approved meals all year round.

School foodservice programs face increasing pressure to balance regulatory compliance, labor efficiency, and tight budgets. These challenges can make menu planning and execution difficult, particularly when trying to meet USDA nutrition standards while also offering appealing, cost-effective meals. Canned fruits and tomatoes offer practical solutions.

1. Compliance with USDA Guidelines

Canned fruits and tomatoes packed in juice and low-sodium canned tomatoes are creditable under the National School Lunch Program (NSLP) and School Breakfast Program (SBP). These products make it easier to meet daily and weekly fruit and vegetable requirements, sodium limits, and Smart Snacks standards. Labels can include crediting information and Buy American declarations to assist with audits and documentation.

2. Reduced Labor and Prep Time

Canned fruits and tomatoes are shelf-stable, pre-washed, pre-cut, and ready to use—saving valuable prep time in the kitchen. They are ideal for schools facing staffing shortages or looking to streamline operations. Menu-ready formats, like diced peaches in juice or marinara, allow quick incorporation into meals with minimal labor.

3. Thumbs Up from Kids and Moms

Kids love canned peaches, pears and applesauce. Capitalize on the popularity of sweet & sour gummies and serve sweet & tangy canned apricots. And there's more good news: trend data shows that thanks to the increase in cooking with pantry staples, moms are more on board with healthy canned fruits and tomatoes.

4. Budget-Friendly Menu Solutions

Canned fruits and tomatoes provide consistent pricing and year-round availability, aiding schools in managing food costs during inflation and supply chain issues. Bulk and individual packaging options support flexible menu planning for various service models, while their long shelf life cuts food waste. By using canned fruits and tomatoes, school foodservice programs can address operational challenges and consistently offer nutritious, appealing meals to students.





Buy American MADE EASY

For a foolproof way to ensure your canned goods are American-grown, follow these simple steps. Every one of our products sold to school foodservice is grown and canned here in the U.S.A.

The “Buy American” provision, integral to the National School Lunch Act, mandates that K-12 schools in the NSLP and SBP prioritize purchasing U.S.-grown and processed foods. This boosts American agriculture and guarantees high-quality, safe meals for students.

Adhering to “Buy American”

- 1. Embed in Procurement:** Include “Buy American” requirements in all food purchase documents.
- 2. Verify Supplier Compliance:** Demand proof from suppliers that products are

U.S.-grown and processed.

- 3. Regular Checks:** Routinely inspect labels. It is product of USA if it is listed as such and/or if no country of origin is listed. If it is imported, by law it must list the country of origin
- 4. Educate Your Team:** Train staff to recognize and document U.S. products.
- 5. Understand Waivers:** Use USDA waivers judiciously, documenting any necessity for non-domestic items.

Ensuring Correct Purchases

- **Label Inspection:** Look for “Product of USA” or similar declarations.
- **Vendor Verification:** Request and verify country of origin statements.
- **Documentation:** Keep a record of domestic product certifications and invoices.
- **Select Trusted Vendors:** Partner with suppliers known for compliance with school meal standards.

Complying with the “Buy American” provision supports local economies, bolsters U.S. agriculture, and connects students with domestically produced foods. Schools can champion sustainability and responsibility by proactively ensuring their purchases align with these guidelines.

WHERE TO SOURCE OUR Products

Our products are available through all the top distributors in the US. Additionally, we collaborate with foodservice brokers and smaller distributors nationwide to ensure the delivery of our high-quality canned fruit and tomato products. The bottom line is that our grown and packed in the USA products are easily accessible and readily available for you and your student customers.

TO FIND A DISTRIBUTOR OR BROKER SCAN THE QR CODE



PEAK FRESHNESS IN EVERY CAN

Your Shortcut to Health

Contrary to popular belief, canned foods can sometimes provide more nutritional value than their fresh counterparts.

1. Nutrient Preservation: Canned fruits and vegetables retain essential vitamins and minerals, often exceeding the nutritional value of fresh counterparts due to sealing at peak ripeness.

2. Antioxidant Boost: The canning process increases the concentration of antioxidants in certain produce, linked to a reduced risk of some sicknesses, while also maintaining high levels of immunity-boosting vitamins.

3. Reduced Pesticide Exposure: Washing and peeling before canning can lower the levels of pesticides and contaminants, potentially offering a cleaner alternative to some fresh produce.

4. Minimal Nutrient Loss: Canned fruits and vegetables maintain their nutritional integrity over time, unlike fresh options that may lose nutrients during transportation and storage, ensuring stable nutrient content.

5. Improves Access: Canned fruits and vegetables provide a valuable and nutritious option for individuals in areas with limited access to fresh produce, helping to improve overall diet quality.



HEALTHY NO/LOW SODIUM OPTIONS



Many of our products are available in low sodium or “no salt added” options for additional health benefits and USDA compliance.

Fresh vs. Canned SURPRISINGLY SIMILAR

Canned peaches in juice offer a nutritional profile remarkably similar to that of fresh peaches, providing essential vitamins, minerals, and antioxidants. Thanks to the preservation process, they retain a significant amount of the fiber and vitamin C found in their fresh counterparts, making them a convenient and healthy alternative.

Additionally, canned peaches in juice have the added advantage of being available year-round, ensuring that you can enjoy the nutritional benefits of peaches even when they are out of season.



PEACHES IN JUICE

Nutrition Facts

Servings per 15 oz:	About 3.5
Servings per 29 oz:	About 7
Serving Size	½ Cup (124g)
Amount per Serving	
Calories	60
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g 0%
Cholesterol	0mg 0%
Sodium	0mg 0%
Total Carbohydrates	14g 5%
Dietary Fiber	1g 4%
Total Sugars	11g
Includes Added Sugars	0g 0%
Protein	1g
Vitamin D	0mcg 0%
Calcium	5mg 0%
Iron	0mg 0%
Potassium	152mg 4%
Vitamin A ²	13mcg 2%
Vitamin C ²	5mg 6%
Folate ²	3mcgDFE 0%

FRESH PEACHES

Nutrition Facts

Serving Size	1 Peach (125g)
Amount per Serving	
Calories	48
Total Fat	0.31g 0.48%
Saturated Fat	0.02g 0.1%
Trans Fat	0g 0%
Cholesterol	0mg 0%
Sodium	0mg 0%
Total Carbohydrates	12.05g 4.4%
Dietary Fiber	1.88g 6.7%
Total Sugars	10.12g
Includes Added Sugars	0g 0%
Protein	1.15g 2.3%
Vitamin D	0mcg 0%
Calcium	5mg 0.4%
Iron	0.31mg 1.7%
Potassium	239 mg 5.1%
Vitamin A ²	410IU 8.2%
Vitamin C ²	8.3mg 9.2%
Folate ²	0mcgDFE

BPA-FREE LININGS MEANS SAFER HEALTHIER FOOD

Enjoy your favorite foods with peace of mind, knowing our BPA-Free can linings ensure a safer and healthier packaging alternative for you and your students



RED/ORANGE IS *The New Green!*



Red/orange vegetables are one of the required subgroups under the USDA's National School Lunch Program (NSLP). These vegetables are rich in vitamin A, beta-carotene, and other important nutrients. Serving these vegetables helps ensure a diverse and balanced diet for students.

Examples of Red/Orange Vegetables

- Tomatoes (including paste and sauce)
- Red bell peppers
- Carrots
- Sweet potatoes
- Pumpkin
- Butternut and other winter squash

USDA Weekly Serving Requirements by Grade Group

Grade Group	Minimum Daily Fruit Requirement
K–5	¾ cup (6 oz)
6–8	¾ cup (6 oz)
9–12	1¼ cups (10 oz)

One Serving Size Equivalents

- ½ cup of cooked vegetables
- 1 cup of raw leafy vegetables
- ¼ cup of tomato paste
- ½ cup of tomato sauce

Tips for School Foodservice

- Use tomato-based products like marinara or salsa to easily meet requirements.
- Try sweet potato mash or carrot puree in baked goods or sauces.
- Red/orange vegetables are great sources of vitamin A and antioxidants.

THE POWER of PROPER Portions

Fruit is a required component of the USDA National School Lunch Program (NSLP) and School Breakfast Program (SBP). Fruits provide essential vitamins, minerals, and dietary fiber, and are key to promoting lifelong healthy eating habits.

Examples of Fruits Commonly Served in Schools

- Canned peaches, pears, and mixed fruit in 100% juice
- Fresh apples, oranges, bananas
- 4 oz fruit cups
- Dried fruit (e.g., raisins)
- 100% fruit juice

One Serving Size Equivalents

- ½ cup of fresh, frozen, or canned fruit in 100% juice
- ¼ cup of dried fruit
- ½ cup of 100% fruit juice (no more than half of weekly servings)

Tips for School Foodservice

- Canned fruit in juice is shelf-stable and cost-effective.
- 4 oz fruit cups are portion-controlled and kid-friendly.
- Rotate fruit options to maintain student interest and encourage variety

USDA Minimum Daily Requirements by Grade Group

Grade Group	Minimum Daily Fruit Requirement
K–5	½ cup per day
6–8	½ cup per day
9–12	1 cup per day



ELEVATE YOUR SCHOOL MENU WITH THE *Power of Canned Fruits*

Canned fruits offer an exceptional opportunity to enrich the nutritional value and appeal of school menus with their convenience and versatility.

Whether you're crafting the day's first meal or a satisfying after-school snack, discover the myriad ways canned fruits can invigorate your foodservice offerings.

Breakfast Innovations

- **Oatmeal Enhancements:** Boost morning oatmeal with diced pears, applesauce, or crushed pineapple for added fiber and taste.
- **Smoothie Station:** Create nutritious smoothies effortlessly with drained canned fruit, yogurt, milk, and a hint of honey.
- **Compote Creations:** Simmer assorted canned fruits with spices for a cozy topping on pancakes or waffles.
- **Savory-Sweet Quesadillas:** Introduce a novel breakfast option with canned fruit and cheese on whole wheat English muffins.

Lunchtime Delights

- **Refreshing Fruit Cups & Bento Boxes:** Serve up a variety of canned fruits as a

side or within bento box lunches for a colorful, hydrating option.

- **Creative Pasta Salads & Skewers:** Infuse lunches with a burst of flavor by adding canned fruits to pasta salads and chicken skewers.
- **Innovative Pizzas:** Top pizzas with canned pineapple for a crowd-pleasing sweet and savory combination.

Snacks & Desserts Post-Class

- **Fruit Pizzas & Crumbles:** Offer fun and interactive snacks like tortilla-based fruit pizzas or individual fruit crumbles.
- **Cool Treats & Parfaits:** Kids love fruit pops or build-your-own yogurt parfaits.
- **Unique Fruit "Sushi" & BBQ Sliders:** Surprise students with fruit sushi rolls or peachy BBQ pork sliders for a mini meal that's both nutritious and satisfying.

Creative Menu Additions

- **Salads & Wraps with a Twist:** Refresh your salad and wrap lineup by incorporating canned fruits for a sweet contrast.

Leverage the simplicity and flavor of canned fruits to enhance your school's foodservice menu. These easy-to-use ingredients can help you offer more nutritious, exciting, and diverse options every day.



★ Buy ★
AMERICAN
COMPLIANT
★ ★ ★ ★ ★

FOR ADDITIONAL IDEAS AND TIPS ON INTEGRATING CANNED FRUITS INTO YOUR SCHOOL MEALS, SCAN HERE THE QR CODE:



Director-Created, KID-APPROVED RECIPES *with* CANS

Discover our collection of simple, easy-to-make, kid-approved recipes, specifically designed for all school foodservice environments. These recipes were developed by school chefs: Rebecca Polson, Chef Jason Hull, and from the North East Independent School District in San Antonio, Texas, Chef Omar Ortega and Taylor Thompson; they

were then kid-tested and tweaked (thanks to input from students) at districts in California and Texas. This effort was part of a partnership with the Healthy Kids Collaborative. We hope you feel confident serving these dishes at your school, knowing that they are 100% kid-approved and feature the very best fruits and tomatoes grown here in the USA.



SCHOOL CULINARY INNOVATION SPECIALISTS
(LEFT TO RIGHT) TAYLOR THOMPSON, REBECCA
POLSON, JASON HULL, & CHEF OMAR ORTEGA

MINT TO BE CHILL *Smoothie*

A cool blast of minty fresh smoothiness! A delightful fusion of creamy vanilla yogurt, lusciously mixed with a medley of fruit cocktail, enriched with vibrant fresh spinach, and finished with a refreshing hint of mint.

DIRECTIONS

1. Combine ingredients in a container with tall sides and mix with immersion blender until smooth and all ingredients are evenly distributed.
2. Place 15 empty cups in a 4-inch plastic full pan and pour 9 fl oz smoothie into each cup. Cover cups with lids. Pans of smoothies can be stacked and held in the cooler until ready to serve.

CCP: Hold smoothies cold at 41F or lower.

Modifications: Smoothies can be made with a variety of canned fruit.

INGREDIENTS

INGREDIENTS	QUANTITY
Vanilla Yogurt	10 lbs.
Pacific Coast Producers Fruit Cocktail	2 #10 cans
Spinach, fresh	10 oz.
Mint, fresh	.05 oz.

NUTRITION INFO PER SERVING

Calories	152
Protein	4g
Carbohydrate	38g
Total Fat	0g
Saturated Fat	0g
Cholesterol	3mg
Sodium	72mg
Dietary Fiber	1g
Sugars	27g
Calcium	147mg
Iron	.25mg

STATS



YIELD

43 servings



SOURCE

Pacific Coast Producers & North East Independent School District



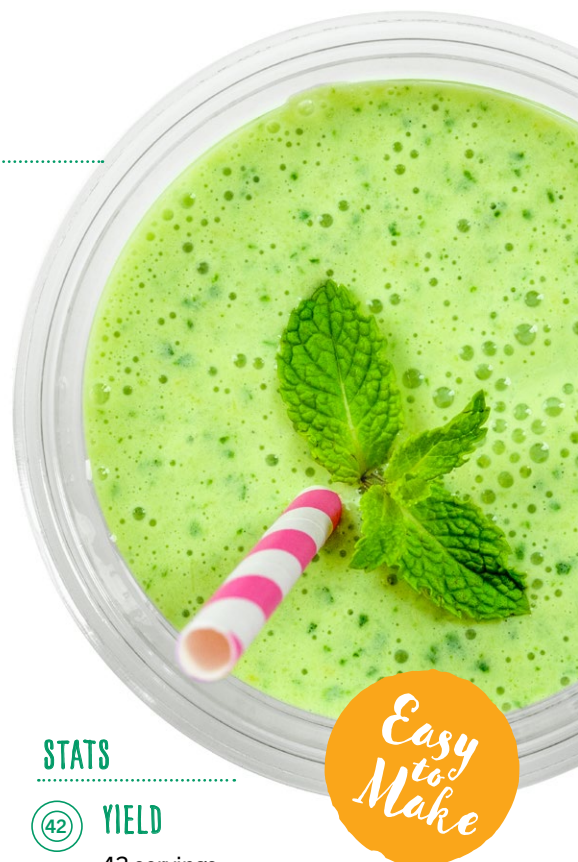
SERVING SIZE

1 Serving = 9 fl oz



NUTRITIONAL CONTRIBUTION PER SERVING

1 oz eq Meat/Meat Alternate,
½ Cup Fruit Juice



Easy to Make



Peaches n' Cream

BREAKFAST BAR

A wholesome frozen breakfast bar made with Greek yogurt, whole grain granola, and juicy canned peaches. This convenient, balanced meal provides protein, fiber, and fruit to fuel students for a great start to their day.

INGREDIENTS	QUANTITY
Yogurt, Greek, vanilla or peach	12 lbs. 8 oz.
Granola	3 lbs. 2 oz.
Peaches, canned, diced, drained	9 lbs. 8 oz.

DIRECTIONS

Day before service

1. Lightly spray a 2-inch full hotel pan with pan spray. (1 pan yields 25 servings)
2. Line the pan with plastic wrap, pressing it to cling to the sprayed surface.
3. In a large mixing bowl, combine half of the yogurt with all of the granola until evenly mixed.

For large batches, use a stand mixer with the paddle attachment.

4. In a separate bowl, use an immersion blender to blend the remaining yogurt with half of the peaches until smooth.
5. Divide the yogurt-granola mixture evenly between prepared pans and press into a flat, even layer.
6. Evenly layer the remaining diced peaches over the yogurt-granola base.
7. Pour the peach-yogurt mixture over the diced peaches, spreading into a smooth, even layer.
8. Cover tightly with plastic wrap and freeze overnight.

Day of service

9. Remove pans from freezer. Use the plastic wrap lining to lift the bars out onto a cutting board. Allow to thaw slightly until soft enough to cut.
10. Cut each pan into 5x5 portions (25 bars per pan). Place each bar into a serving boat.
11. Cold hold in the refrigerator until service.

Serving Notes: Best Served Partially Thawed

STATS



YIELD

50 servings



SOURCE

Pacific Coast Producers & Marin Country Day School



SERVING SIZE

1 Bar



NUTRITIONAL CONTRIBUTION PER SERVING

1 Oz Meat/Meat Alternative,
1 Oz Grain, ½ Cup Fruit

NUTRITION INFO PER SERVING

Calories	223
Protein	14.3g
Carbohydrate	35.8g
Total Fat	1.9g
Saturated Fat	.3g
Cholesterol	6.7mg
Sodium	77.8mg
Dietary Fiber	2.2g
Sugars	16.1g



Tomato Egg BITES

Fluffy, protein-packed egg bite filled with diced tomatoes and tender spinach, baked to perfection. A tasty, one-per-serving option that's ideal for a balanced, grab-and-go school breakfast!



INGREDIENTS

INGREDIENTS	QUANTITY
Eggs, liquid, thawed	3 lbs.
Milk, skim	1 cup
Salt, kosher	2 teaspoons
Pepper, black	2 teaspoons
Baking powder	2 teaspoons
Tomatoes, canned, diced, drained	1-#10 can
Spinach, frozen, thawed, drained	2 lbs.
Shredded cheddar or mozzarella	1 lb.

DIRECTIONS

1. Preheat oven to 350°F.
2. In a gallon pitcher, whisk together liquid eggs, milk, salt, pepper, and baking powder until well combined.
3. In a large mixing bowl, combine drained diced tomatoes, chopped spinach, and shredded cheese. Toss until evenly mixed.
4. Using a #20 scoop, portion the vegetable and cheese mixture into each silicone muffin cup.

Note: Place silicone molds on sheet trays for stability.

5. Carefully pour $\frac{1}{4}$ cup of the egg mixture into each filled cup.
6. Bake for 18–22 minutes, or until egg bites are fully set and reach an internal temperature of 160°F.
7. Allow to cool slightly before removing from molds.
8. Serve one egg bite per portion.

CCP: Hot hold at 135°F or above until time of service.

NUTRITION INFO PER SERVING

Calories	89
Protein	7.1g
Carbohydrate	4.2g
Total Fat	4.7g
Saturated Fat	2.2g
Cholesterol	107.4mg
Sodium	214.9mg
Dietary Fiber	1.2g
Sugars	1.8g

STATS



YIELD

50 servings



SOURCE

Pacific Coast Producers & Marin Country Day School



SERVING SIZE

1 Bar



NUTRITIONAL CONTRIBUTION PER SERVING

2 oz. Meat/Meat Alternative,
 $\frac{1}{8}$ cup Veg



Zucchini *and* TOMATO CASSEROLE

Layers of tender zucchini and hearty tomato sauce baked together with Italian herbs for a warm, veggie-packed casserole.



INGREDIENTS

QUANTITY

Zucchini, thinly sliced, coins	10 lbs.
Tomato sauce, low-sodium	2 quarts
Garlic granulated	1 Tablespoon
Italian seasoning	1 Tablespoon
Red pepper flakes	1 ½ teaspoons
Breadcrumbs	1 ½ cups
Mozzarella, skim, shredded	1 lbs. 9 oz.

DIRECTIONS

1. Preheat oven to 350°F.
2. Spray two 2-inch full hotel pans with nonstick spray.
3. Mix tomato sauce with garlic powder, Italian seasoning, and pepper.
4. Build layers in each pan as follows:
 - Layer 1: ¼ of the sliced zucchini
 - Layer 2: 1 cup seasoned tomato sauce, spread evenly
 - Layer 3: Sprinkle 3 tablespoons breadcrumbs
 - Layer 4: Sprinkle ¾ cup shredded cheese
 - Repeat these 4 layers until all ingredients are used, aim for 2 full layers per pan
5. Top each pan with remaining breadcrumbs and cheese.
6. Cover pans with foil and bake for 30 minutes.
7. Uncover and bake an additional 10–15 minutes, or until cheese is melted, lightly browned, and internal temp reaches 165°F.

CCP: Hot hold at 135°F or higher until time of service

NUTRITION INFO PER SERVING

Calories	64
Protein	5.9g
Carbohydrate	7.1g
Total Fat	1.8g
Saturated Fat	1.1g
Cholesterol	4.8mg
Sodium	129.1mg
Dietary Fiber	1.6g
Sugars	3.7g

STATS



YIELD

50 servings



SOURCE

Pacific Coast Producers & Marin Country Day School



SERVING SIZE

½ Cup



NUTRITIONAL CONTRIBUTION PER SERVING

½ oz. Meat/Meat Alternative,
½ Cup Veg



Hawaiian

CHICKEN COCONUT RICE BOWL

A tropical-inspired rice bowl featuring tender teriyaki chicken served over coconut-infused brown rice baked with sweet canned fruit cocktail, creating a flavorful and balanced school meal students will love.

INGREDIENTS	QUANTITY
Chicken, thighs, raw, dice OR Chicken, frozen, diced	12 lbs. 8 oz. 6 lbs. 4 oz.
Sauce, teriyaki, low-sodium	3 quarts
Garlic, minced	¼ cup
Ginger, minced	¼ cup
Rice, brown	6 lbs. 4 oz.
Milk, coconut, light	3 qt
Vegetable Stock: low-sodium	3 qt
Fruit cocktail, drained	3 qt. ½ cup
Carrots, shredded	3 qt. ½ cup
Edamame, thawed	3 qt. ½ cup

NUTRITION INFO PER SERVING

Calories	644
Protein	33.5g
Carbohydrate	97.5g
Total Fat	12.8g
Saturated Fat	5.2g
Cholesterol	91.4mg
Sodium	693.7mg
Dietary Fiber	5.7g
Sugars	45.2g

STATS



YIELD

50 servings



SOURCE

Pacific Coast Producers & Marin Country Day School



SERVING SIZE

1 Bowl



NUTRITIONAL CONTRIBUTION PER SERVING

2 oz. Meat/Meat Alternative, 2 Oz Grain,
½ Cup Veg, ¼ Cup R/O, ¼ Cup BPL

DIRECTIONS

Day before service

1. Toss diced raw chicken with teriyaki sauce, garlic, and ginger.

CCP: Cover and refrigerate overnight at 41°F or below.

(Skip this step if using pre-cooked chicken; just heat with sauce day-of.)

Day of service

2. Spread marinated raw chicken evenly on lined sheet pans in a single even layer.
3. Bake at 375°F for 25–30 minutes, until chicken reaches 165°F internal temp.

CCP: Hot hold at 135°F or above until service.

If using cooked diced chicken, heat with sauce in steam table pan or tilt skillet until 165°F.

For the rice:

4. Preheat oven to 350°F.
5. Combine rice, milk, stock, and fruit cocktail in a greased full 4 inch hotel pan. Lightly fold until well combined.

6. Cover tightly with parchment and foil and bake for 45-55 minutes, until the liquid is absorbed and rice is tender.

Rotate pans if needed halfway through.

CCP: Heat to 135°F or higher.

7. Let sit for 10 minutes, then fluff with a spatula.
8. Lightly steam carrots and edamame 3 to 5 minutes until temperature reaches 135°F or higher.

In a bowl or tray compartment, layer:

- 1 cup coconut brown rice (#4 disher)
- ½ cup teriyaki chicken (#8 disher)
- ¼ cup shredded carrots (#16 disher)
- ¼ cup edamame (#16 disher)

Serving notes: top with additional fruit cocktail and green onions for a garnish



Our PRODUCTS

CODE #	GENMARK	DESCRIPTION	SERVING SIZE	CALORIES	TOTAL FAT	SODIUM	CARBS
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#10 CANNED FRUIT IN EXTRA LIGHT SYRUP

158758	6-10-RL-ORCHARD NAT	Apricot Halves Unpeeled Extra Light Syrup	124g	60	0g	0mg	15g
158772	6-10-RPL-ORCHARD NAT	Apricot Halves Peeled Extra Light Syrup	124g	60	0g	0mg	15g
158847	6-10-RDLP-ORCHARD NAT	Peeled Diced Apricots Extra Light Syrup	124g	60	0g	0mg	15g
158642	6-10-FCL-ORCHARD NAT	Fruit Cocktail Extra Light Syrup	124g	60	0g	0mg	16g
158826	6-10-FML-ORCHARD NAT	Mixed Fruit Extra Light Syrup	124g	70	0g	0mg	17g
158611	6-10-HSL-ORCHARD NAT	Sliced Peaches Extra Light Syrup	124g	60	0g	0mg	16g
158796	6-10-HL-ORCHARD NAT	Peach Halves Extra Light Syrup	124g	60	0g	0mg	16g
158628	6-10-HDL-ORCHARD NAT	Diced Peaches Extra Light Syrup	124g	60	0g	0mg	16g
158857	6-10-PDL-ORCHARD NAT	Diced Pears Extra Light Syrup	124g	70	0g	0mg	16g
158871	6-10-PL-ORCHARD NAT	Pear Halves Extra Light Syrup	124g	70	0g	0mg	16g
158864	6-10-PSL-ORCHARD NAT	Sliced Pears Extra Light Syrup	124g	70	0g	0mg	16g

#10 CANNED FRUIT IN JUICE

158260	6-10-PJ-ORCHARD NAT	Pear Halves in Pear Juice	124g	60	0g	0mg	15g
158307	6-10-PSJ-ORCHARD NAT	Sliced Pears in Pear Juice	124g	60	0g	0mg	15g
158345	6-10-PDJ-ORCHARD NAT	Diced Pears in Pear Juice	124g	60	0g	0mg	15g
158635	6-10-HJ-ORCHARD NAT	Halves Peaches in Pear Juice	124g	50	0g	0mg	12g
158628	6-10-HDJ-ORCHARD NAT	Diced Peaches in Pear Juice	124g	50	0g	0mg	12g
158659	6-10-HSJ-ORCHARD NAT	Sliced Peaches in Pear Juice	124g	50	0g	0mg	12g
158666	6-10-FCJ-ORCHARD NAT	Fruit Cocktail in Pear Juice	124g	60	0g	0mg	16g
153135	6-10-FMJ-ORCHARD NAT	Fruit Mix in Pear Juice	124g	60	0g	0mg	16g
158741	6-10-FAJ-ORCHARD NAT	Fruit For Salad in Pear Juice	124g	60	0g	0mg	15g
158765	6-10-RJ-ORCHARD NAT	Choice Halves Apricots in Pear Juice	126g	60	0g	0mg	14g
150660	6-10-RPJ-ORCHARD NAT	Peeled Halves Apricots in Pear Juice	126g	60	0g	0mg	14g

#10 CANNED APPLESAUCE

157980	6-10-AC1-ORCHARD NAT	Sweetened Applesauce	138g	90	0g	0mg	24g
158567	6-10-AC5-ORCHARD NAT	Unsweetened Applesauce	135g	60	0g	0mg	15g

4 OZ. FRUIT BOWLS IN JUICE

159489	24-4-DHJ-ORCHARD NAT	Diced Peaches in Juice	113g	50	0g	0mg	12g
159502	24-4-MFJ-ORCHARD NAT	Fruit Mix in Juice	113g	60	0g	0mg	14g
159496	24-4-DPJ-ORCHARD NAT	Diced Pears in Juice	113g	60	0g	0mg	16g

TOMATO PRODUCTS

16012	96-2.5-THARA-PRIMA TERRA	Marinara Sauce cups	71g	60	1.5g	180mg	12g
15430	6-10-TS7NO-PRIMA TERRA	Fully Prepared Pizza Sauce w/Olive Oil & Spices	61g	30	.5g	410mg	5g
15596	6-10-TD2J-PRIMA TERRA	Ex-Standard Diced Tomatoes in Juice	121g	25	0g	380mg	5g
15417	6-10-TD25J-PRIMA TERRA	Ex-Standard Diced Tomatoes in Juice - No Salt Added	121g	25	0g	15mg	5g
15736	6-10-TP1-PRIMA TERRA	Fancy Tomato Paste	33g	30	0g	20mg	6g
15741	6-10-T3-PRIMA TERRA	Tomato Sauce	61g	25	0g	360mg	6g
15737	6-10-T26-PRIMA TERRA	1.06 Tomato Puree	63g	30	0g	20mg	7g



WE MAKE USDA COMPLIANCE AND BUYING AMERICAN EASY.

FIBER	TOTAL SUGARS	ADDED SUGARS	PROTEIN	POTASSIUM	VIT A	VIT C	CALCIUM	IRON
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#10 CANNED FRUIT IN EXTRA LIGHT SYRUP

1g	13g	6g	1g	152mg	75mcg	8mg	7mg	0mg
1g	13g	6g	1g	152mg	75mcg	8mg	7mg	0mg
1g	13g	6g	1g	152mg	75mcg	8mg	7mg	0mg
1g	13g	4g	0g	65mg	6mcg	7mg	4mg	0mg
1g	15g	5g	0g	70mg	5mcg	4mg	5mg	0mg
1g	15g	7g	1g	81mg	8mcg	5mg	1mg	0mg
1g	15g	7g	1g	81mg	8mcg	5mg	1mg	0mg
1g	15g	7g	1g	81mg	8mcg	5mg	1mg	0mg
2g	13g	7g	0g	76mg	1mcg	3mg	8mg	0mg
2g	13g	7g	0g	76mg	1mcg	3mg	8mg	0mg
2g	13g	7g	0g	76mg	1mcg	3mg	8mg	0mg

#10 CANNED FRUIT IN JUICE

2g	11g	0g	0g	139mg	2mcg	4mg	13mg	0mg
2g	11g	0g	0g	139mg	2mcg	4mg	13mg	0mg
2g	11g	0g	0g	139mg	2mcg	4mg	13mg	0mg
1g	10g	0g	1g	206mg	15mcg	6mg	15mcg	0mg
1g	10g	0g	1g	206mg	15mcg	6mg	15mcg	0mg
1g	10g	0g	1g	206mg	15mcg	6mg	15mcg	0mg
2g	12g	0g	1g	169mg	6mcg	7mg	9mg	0mg
1g	12g	0g	0g	100mg	6mcg	5mg	8mg	0mg
2g	11g	0g	1g	131mg	19mcg	9mg	10mg	0mg
1g	11g	0g	1g	197mg	75mcg	8mg	12mg	0mg
1g	11g	0g	1g	197mg	75mcg	8mg	12mg	0mg

#10 CANNED APPLESAUCE

3g	18g	5g	0g	129mg	3mcg	6mg	7mg	0mg
1g	13g	0g	0g	100mg	2mcg	1mg	5mg	0mg

4 OZ. FRUIT BOWLS IN JUICE

1g	10g	0g	0g	165mg	8mcg	90mg	5mg	0mg
1g	10g	0g	0g	146mg	7mcg	90mg	8mg	0mg
2g	11g	0g	0g	126mg	2mcg	90mg	11mg	0mg

TOMATO PRODUCTS

2g	8g	3g	2g	405mg	31mcg	13mg	18mg	1mg
1g	3g	0g	1g	261mg	15mcg	6mg	11mg	1mg
1g	3g	0g	1g	93mg	12mcg	18mg	18mg	0mg
1g	3g	0g	1g	94mg	12mcg	18mg	0mg	0mg
1g	4g	0g	1g	270mg	-	-	0mg	0mg
1g	3g	0g	1g	273mg	16mcg	7mg	11mg	1mg
1g	3g	0g	1g	293mg	25mcg	9mg	15mg	1mg

BUY AMERICAN COMPLIANT	1/2 CUP FRUIT	1/2 CUP ORANGE VEGETABLE
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#10 CANNED FRUIT IN EXTRA LIGHT SYRUP

Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	

#10 CANNED FRUIT IN JUICE

Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	
Yes	x	

#10 CANNED APPLESAUCE

Yes	x	
Yes	x	

4 OZ. FRUIT BOWLS IN JUICE

Yes	x	
Yes	x	
Yes	x	

TOMATO PRODUCTS

Yes		x
Yes		x
Yes		x
Yes		x
Yes		x
Yes		x
Yes		x

TO FIND A DISTRIBUTOR OR BROKER SCAN THE QR





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