APPLE JUICE

CANNED, UNSWEETENED

for use in the USDA Household Commodity Food Distribution Programs

Revised: 02/23/04
Product Description

Canned unsweetened apple juice is 100% juice, with no added sweeteners. This juice has been fortified with vitamin C.

Pack/Yield

The juice is packed in 46-ounce cans, which provide 7 ³/₄-cup (6-ounce) servings.

Storage

- Store unopened cans in a cool, dry place off the floor until ready to use.
- Store leftover apple juice in a covered container and refrigerate. Use within 5 to 7 days.

Uses and Tips

- Heat apple juice in sauce pan with cinnamon and whole cloves (optional) for a cold weather treat. Strain spices from juice before drinking.
- Blend apple juice with mashed fresh fruit, yogurt, and chopped ice to make a fruit smoothie.

(See recipes on reverse side)



Nutrition Information

- Apple Juice provides less than 100 calories per serving and is low in fat and sodium.
- One serving of apple juice provides 128% of your daily value for vitamin C.
- A ¾-cup serving of apple juice provides 1 serving from the FRUIT GROUP of the Food Guide Pyramid.

Nutrition Facts							
Serving size ¾ cup (177ml)							
canned apple juice							
Amount Per Serving							
Calories 87	Fat Cal 1						
	% Daily Value*						
Total Fat .2g	0%						
Saturated Fat 0g	0%						
Cholesterol 0mg	0%						
Sodium 5mg	0%						
Total Carbohydrate 21g	7%						
Dietary Fiber <0.5g	0%						
Sugars 20g							
Protein 0g							
Vitamin A 0%	Vitamin C 128%						
Calcium 1%	Iron 3%						
*Percent Daily Values are b calorie diet.	ased on a 2,000						

Creamy Apple Milkshake

2 8-ounce containers vanilla lowfat yogurt

½ cup sugar

11/2 cups apple juice

11/2 cups lowfat milk

Recipe provided by Michigan Apple Committee

1. Thoroughly combine yogurt, sugar, and apple juice. Refrigerate 1 hour until thoroughly chilled.

2. Add milk to chilled yogurt mixture and serve cold.

Makes about 6 ¾-cup servings

Nutrition Information for each serving of Creamy Apple Milkshake:							
Calories	156	Cholesterol	7 mg	Sugar	28 g	Calcium	212 mg
Calories from Fat	15	Sodium	85 mg	Protein	5 g	Iron	.2 mg
Total Fat	1.7 g	Total Carbohydrate	30 g	Vitamin A	49 RE		_
Saturated Fat	1.0 g	Dietary Fiber	0 g	Vitamin C	1 mg		

Raisin-Apple Sauce for Ham

1/4 cup firmly packed brown sugar

1½ tablespoons cornstarch

1 cup apple juice

1/4 cup raisins

½ teaspoon cinnamon

8 whole cloves (optional)

1 tablespoon butter or margarine

Recipe provided by Joy of Cooking

- 1. In a small saucepan combine the brown sugar and cornstarch.
- 2. Stir in apple juice, raisins, cinnamon, and cloves.
- 3. Cook and stir these ingredients for 10 minutes until thickened.
- 4. Remove the cloves and discard. Add butter or margarine. Serve hot.
- 5. Good with hot or cold ham or ham sandwiches.

Makes about 6 1/4-cup servings

Nutrition Information for each serving of Raisin Apple Sauce:								
Calories	97	Cholesterol	5 mg	Sugar	16 g	Calcium	15 mg	
Calories from Fat	18	Sodium	26 mg	Protein	0 g	Iron	.5 mg	
Total Fat	2.1 g	Total Carbohydrate	20 g	Vitamin A	18 RE		-	
Saturated Fat	1.2 g	Dietary Fiber	0 g	Vitamin C	0 mg			

Apple Vinaigrette Salad Dressing

- 1/4 cup apple juice
- 1/4 cup oil
- 3 tablespoons vinegar
- 2 tablespoons lemon juice
- 1 tablespoon sugar
- Paprika, salt, and pepper (optional)

- 1. Combine apple juice, oil, vinegar, lemon juice, sugar, and spices (if desired) in a covered jar. Shake to mix well.
- 2. Serve over fresh greens or pasta salad.

Makes about 6 2-tablespoon servings

Recipe provided by Michigan Apples

Nutrition Information for each serving of Apple Vinaigrette Salad Dressing:							
Calories	95	Cholesterol	0 mg	Sugar	3 g	Calcium	1 mg
Calories from Fat	81	Sodium	0 mg	Protein	0 g	Iron	0 mg
Total Fat	9.0 g	Total Carbohydrate	4 g	Vitamin A	0 RE		_
Saturated Fat	1.6 g	Dietary Fiber	0 g	Vitamin C	2 mg		

These recipes, presented to you by USDA, have not been tested or standardized.

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