

Whole sweet plantain 4/6lb

Bananes plantain entieres

PRODUCT OF ECUADOR

40829



FROZEN VEGETABLES



IQF VEGETABLES



CARIBBEAN VEGETABLE

Product Description

These whole plantains can be served in an array of presentations, as an appetizer, side-dish or dessert. They can also be stuffed with beef, pork, crab, lobster, duck to create a delicious sweet and savory dish.

Pack and Case Specifications

Pack Net Weight

Packs per Case

6lb

4

Case Size (LxWxH) 15.3"x 11.42"x 6.7" Case Cube 0.68ft3

Case Gross Weight 25.12lb

Cases per Pallet

100 (10/10)

Ingredients

Ripened plantains, non-hydrogenated vegetable oils (soybean, palm).

Physical

Length: 7.09" to 7.87" Unit weight: 5.3 to 9.88 oz Average units / Pack: 12

Organoleptic

Flavor: Sweet Texture: Firm

Appearance: Fried ripe plantain

Nutrition

Nutrition Facts

Haunt				. •
Serving Size at Servings Per C				g)
Amount Per Servi	ng			
Calories 150	Calc	ries fr	om Fa	at 30
		%	Daily V	/alue*
Total Fat 3.5g				5%
Saturated Fat 1.5g				8%
Trans Fat 0g				
Cholesterol 0mg				0%
Sodium 0mg				0%
Potassium 300			9%	
Total Carbohy	drate 2	9g		10%
Dietary Fiber less than 1g				2%
Sugars 28g				
Protein 1g				
Vitamin A 15%		Vitar	nin C	10%
Calcium 0%	•	Iron -		10 70
	•.			
*Percent Daily Valu calorie diet. Your di lower depending or	aily values	may be	higher	ог
		2,000	2,50	10
Total Fat	Less than	65g	80g	

Certificates and Claims

Preheat oil to 350°F (180°C) and deep-fry for 4 to 5 minutes until golden brown. Drain and serve.

Conventional Oven

Deep Fryer

Allergens

Cooking Directions

Preheat oven to 350°F (180°C) and place the plantain evenly on a baking tray in a single layer. Cook for 20 minutes until golden brown.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Unopened bags can be stored for 24 months. Do not thaw and refreeze.

UPC code



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