



Salsifies cut 30-50mm 10/2.2 lb

Salsifis coupés

PRODUCT OF BELGIUM

40901

FROZEN VEGETABLES

IQF VEGETABLES

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Product Description

- Also known as oyster plant, vegetable oyster, salsifi roots are used as a vegetable and historically the plant was cultivated for that purpose. Its root is similar in appearance to a thin parsnip. While it is known for its oyster-like flavor, many people have also claimed it tastes similar to an artichoke. When cooked it also has the texture of an artichoke heart. It can be boiled, cut into small pieces, and creamed like asparagus, or boiled and then fried in butter or mashed.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

10

Case Size (LxWxH)

15.15" x 11.22" x 6.69"

Case Cube

0.66ft3

Case Gross Weight

23.6lb

Cases per Pallet

80 (10/8)

Ingredients

SALSIFIES.

Physical

Length: 1.2" to 2"
Diameter: 0.2" to 1"

Nutrition

Organoleptic

Appearance: typical of salsifies
Texture: Crunchy
Taste: Typical of salsifies

Allergens

Cooking Directions

Stove Top

Bring water to full boil in a covered saucepan. Add frozen salsifies and simmer for 6-8 minutes. Stir once during cooking time. Avoid overcooking. Refresh in ice-water and drain. Season to taste. Serve at once.

Microwave

Place in microwave safe dish with 2 tablespoons of water per serving, cover with clear plastic wrap. Heat for 8 to 12 minutes. Season to taste and serve.

Certificates and Claims

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf Life: 30 months unopened from manufacturer's date.

UPC code

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11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094
TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM

