

Grilled eggplant 5/2.2lb

Aubergines grillées

PRODUCT OF ITALY

41203



FROZEN VEGETABLES



GRILLED AND ROASTED VEGETABLES



EGGPLANT

Product Description

- White Toque's line of gourmet vegetables is selected from the highest grade of specialty vegetables. Those vegetables are preserved by individually quick freezing to retain texture and flavor of the fresh produce. Our Grilled Eggplant are grown and grilled in Italy. Their nice grill-marked appearance as well as their typical grill taste will delight the gourmet eater. These Eggplants can be used in many recipes as a pizza topping, in sandwiches, in salads, or even in lasagna and other Italian cuisine

Pack and Case Specifications

Pack Net Weight

Packs per Case

2.2lb

5

Case Size (LxWxH) 15.39"x 10.08"x 9.13" Case Cube 0.82ft3

Case Gross Weight 12lb

Cases per Pallet

96 (12/8)

Ingredients

EGGPLANT.

Physical

Thickness: 6mm +/- 2mm. Width: up to 60mm

Length: between 90 and 180mm for 75% and

between 40 and 90mm for 25%

Organoleptic

Appearance: Individual slices cut lengthwise Color: Yellow/White inside, brown outer surface with dark spaced streaks, not black

Odor: Pleasant, typical of grilled eggplants Flavor: Not salty, characteristic, without after taste Texture: Tender and firm, not fibrous or soft

Nutrition

Nutrition Facts

	Servings Per Container about 12		
	Amount Per Serving		
	Calories 30	Calories from	m Fat 0
	% Daily Value		
	Total Fat 0g		0%
	Saturated Fat 0g		0%
	Trans Fat 0g		
	Cholesterol 0mg		0%
	Sodium 0mg		0%
	Total Carbohydrate 5g		2%
	Dietary Fiber 0g		0%
	Sugars 0g		
	Protein 2g		
	Vitamin A 2%	 Vitami 	n C 2%

Calcium 0% Iron 2%

Calcium O'% • ITUIL 270
Percent Daily Values are based on a 2,000
calorie diet Your daily values may be higher
or lower depending on your calorie merces
Calories: 2,000 2,500
Total Fats Less this 650 259
Saturated Fat Less this 650 259
Saturated Fat Less than 300mg 300mg
Sodium Less than 2,400mg 2,400mg
Sodium Less than 2,400mg 2,400mg
Total Carbohyther 259
Dietary Fiber 259
30g 375g

Allergens

Cooking Directions

Arrange frozen eggplant slabs in a single layer on a baking tray. Season to taste (add Italian herbs, crushed garlic, olive oil, salt and pepper for example) and bake in warm oven for 10 minutes. Do not overcook.

Certificates and Claims

GMO free

Certifications: BRC / IFS / ISO 9001 HACCP System in place in respect to current

Storage and Shelf Life

UPC code

Keep frozen at 0° F. Shelf Life: Unopened bags can be stored for 24 months.

