

PRODUCT:

## PRE FRIED FROZEN WHOLE SWEET PLANTAIN 4 x 6lbs

INGREDIENTS:

Ripe plantain, vegetable palm oil (antioxidant TBHQ)

COOKING INSTRUCTIONS:

**Deep Fryer:** Preheat oil to 177°C (350°F). Carefully place whole plantain one by one in oil. Cover continuously with the oil. This process takes about 10 minutes. Drain on paper towel and serve.

<u>Conventional oven:</u> Preheat oven to 177°C (350°F). Bake about 20 minutes or until plantains look golden.

Microwave oven: Remove plantains from bag. Heat on high setting from 3 to 3 1/2 minutes or until hot. Please note that microwaves vary.

NUTRITION FACTS		SPECIFICATIONS				
		Shelf life 24 months				
Nutrition Facts/ Datos de Nutrición		Storage temperature		Frozen at -18°C / -0°F		
17 servings per container / 17 porciones por envase Serving Size : unit (190g) Tamaño por ración: 1 unidad (190g)		Storage conditions		Keep frozen		
Tamaño por ración: Amount per Serving / Cantidad por			PACKAG	ING		
Total Farl Grass Total 0.09 Suturato Fav(Grass Suturda Trans Fa/L Acidos Graso Trans Cholesterol / Colesterol Om Sodium / Sodio 10mg Total Carbohydrates / Carbohi Dietary Fiber / Farl De Detelor 1 Total Sugar / Aziden 7 Ada Total Sugar /	0.0g 0.0g 0% fratos Totales 59g 21% 2g 43% 560s 0% 0% 0% 1% 0% 0% 0% 0% 0% 0% 0% 0% 0% 0% 0% 0% 0%					
*EI % de Valor Diario (VD) indica cuu una porción de almento la la deta d al día como recomendación general	Into contribuye un nutifiente en der nutrición. PRODUCT		PACKAGING INF			
			Length	Width	Heigh	
		Carton Box (Dimensions)	15.75"	11.81"	7.87	
			PACK SIZE			
		Carton cube:	0.889 ft3 /	Bags per box	4	
		carton cube.	0.025 m3	Weight per bag (lb)	6	
	and the second s			Weight per box (lb)	24	
a se			CT0144	A.F.		
		<b>EL 000 L 0</b>	STOWAGE FLOOR LOADED PALLETIZED			
			1	PALLETIZED	10	
		Base (Ti) High (Hi)	8	Pallet base (Ti) Pallet high (Hi)	10	
		Total	64	Total boxes per pallet	110	
		Rows	32 + 52 cases	Total boxes per container	2200	
			52 · 52 cuses			
		Total boxes per container	2100			
	міс	Total boxes per container CROBIOLOGICAL & CHEMICAL INFOR				
		CROBIOLOGICAL & CHEMICAL INFOR	RMATION			
icrobiological	A. mesophiles E.	CROBIOLOGICAL & CHEMICAL INFOR	RMATION	a Spp. S. aureus		
icrobiological	A. mesophiles E.	CROBIOLOGICAL & CHEMICAL INFOR	MATION forms Salmonella			
icrobiological	A. mesophiles E.	coli Listeria M F. coli nce/25g Absence/25g <10c	MATION	/25g 1x10 <sup>3</sup> cfu/g		