

**PRODUCT:**

*Frozen Cassava*

**INGREDIENTS:**

*Cassava (Yuca)*

**COOKING INSTRUCTIONS:**

**Boiled:** Bring 4 cups of water to boil. Add contents to boiling water. Cook 30 minutes or until tender. Add salt. Drain and serve.

**Microwave oven:** Place contents in dish full of water. Cook in microwave for 15-20 minutes or until tender. Add salt. Drain and serve

**NUTRITION FACTS**

Nutrition Facts / Valor Nutricional	
19 servings per container / 19 porciones por envase	
Serving Size :	1/2 cup (120g)
Tamaño por ración:	1/2 taza (120g)
Amount per Serving / Cantidad por Ración:	
<b>Calories / Calorías</b>	<b>60</b>
% Daily Values / Valor Diario	
Total Fat / Grasa Total	0.0g 0%
Saturated Fat / Grasa Saturada	0.0g
Trans Fat / Acidos Grasos Trans	0.0g
Cholesterol / Colesterol	0mg 0%
Sodium / Sodio	0mg 0%
Total Carbohydrate / Carbohidratos Totales	13g 5%
Dietary Fiber / Fibra Dietética	9g 32%
Total Sugars / Azúcar Total	0g
Includes 0g Added Sugars 0%	
Protein / Proteína	1g
Vitamin D / Vitamina D	0mcg 0%
Calcium / Calcio	18mg 1%
Iron / Hierro	0.5mg 3%
Potassium / Potasio	252mg 5%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
*El % de Valor Diario (VD) indica la cantidad de nutrientes en los alimentos consumidos que contribuyen a una dieta diaria de 2,000 calorías al día, es usado como una sugerencia de nutrición.	

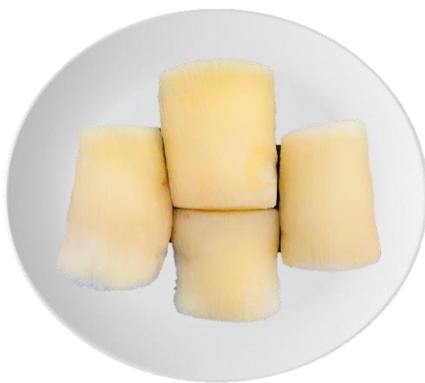
**SPECIFICATIONS**

Shelf life	18 months
Storage temperature	Frozen at -18°C / -0°F
Storage conditions	Keep frozen

**PACKAGING**



**PRODUCT**



**PACKAGING INFORMATION**

Carton Box (Dimensions)	Length	Width	Height
	15.70	11.81	9.05
Carton cube:	1 ft3 / 0.028 m3	PACK SIZE	
		Bags per box	6
		Weight per bag (lb)	5
Weight per box (lb)	30		
STOWAGE			
FLOOR LOADED		PALLETIZED	
Base (Ti)	8	Pallet base (Ti)	10
High (Hi)	8	Pallet high (Hi)	9
Total	64	Total boxes per pallet	90
Rows	27	Total boxes per container	1800
Total boxes per container	1728		

**MICROBIOLOGICAL & CHEMICAL INFORMATION**

<b>Microbiological</b>	<b>A. mesophiles</b>	<b>E. coli</b>	<b>Listeria M</b>	<b>F. coliforms</b>	<b>Salmonella Spp.</b>	<b>S. aureus</b>
	1x10 <sup>6</sup> cfu/g	Absence/25g	Absence/25g	<10cfu/g	Absence/25g	1x10 <sup>3</sup> cfu/g
<b>Chemical</b>	<b>Pesticides</b>		<b>Heavy metals</b>			
	According to the limits of pesticides in food CODEX 32° meeting		Arsenic, lead, cadmiun, mercury, copper, according to the limits of pollutants CODEX STAN 193-1995			