

Whole Green Plantains

20 x 1 lb.



Pallet Information

Cube:	0.77
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

Nutritional Information

Nutrition Facts

5 Servings per container	
Serving size	1/3 Plantain (85g)
Amount per Serving	
Calories	105
% Daily Value*	
Total Fat 0.3g	0%
Saturated fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 3mg	0%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0.5mg	3%
Potassium 425mg	9%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

Product Information

Product:	Big Banana Whole Green Plantain 20 x 1 lb.
SKU:	SB036
Ingredients:	Green plantains
Allergens:	None
Intended use:	Requires to be fully cooked by end consumer. For food service use only.
Claims:	Kosher, all natural, gluten free, low sodium, no cholesterol, vegan
Shelf life:	Best by date 2 year from production date
Storage conditions:	0° F (-18° C)
Country of origin:	Honduras
Availability:	Year round

Package Information

Case pack:	20 x 1 lb.
Net weight:	20 lb. (9.07 kg)
Gross weight:	21 lb. (9.53 kg)
Bag dimensions:	12 x 8 in. 305 x 203 mm
Case dimensions:	15.51 l x 11.57 w x 7.44 h in. 394 x 294 x 189 mm
UCC – 14:	10765744000675
UPC Code 12:	765744000678
Production code/ Best by date format:	Production Lot AA 26 001 1 Plant code Production Year Production day - Julian Prod. shift Best if Used Before: 01 JAN 2028 Day Month Year

Cooking Instructions

Please consider before cooking:	Keep frozen until use. Do not overcook. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.
Deep Fryer	Slice with mandolin or automatic slicer. Fry sliced plantains at 330 °F for approximately 30-40 seconds or until crisp. Season to taste.
Special recommendations when using this product:	- Keep Frozen until use, do not re-freeze. - Product will brown or change color if not handled properly. If slicing, keep slices in cold water to prevent browning or color change, carefully drying slices prior to frying.
CAUTION!! Ice crystals on frozen foods can splatter when cooked in hot oil. To avoid risk of injuries, add product to the fryer with caution, carefully remove it from fryer after cooking, and let it cool for one minute before serving.	



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