# Whole Green Plantains 20 x 1 lb.









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	
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## Package Information

Case pack:	20 x 1 lb.
Net weight: Gross weight:	20 lb. (9.07 kg) 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:	Plant Production Production Prod. Best by Day Best by Code Year day - Julian shift Month

#### **Pallet Information**

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

### **Nutritional Information**

Nutrition	acts
5 Servings per container <b>Serving size</b>	1/3 Plantain (85g
Amount per Serving  Calories	105
	% Daily Valu
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 mucl serving of food contributes to a daily die day is used for general nutritional advice	t. 2,000 calories a

## **Heating 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.

Slice with mandolin or automatic slicer.

Deep Fryer Fry sliced plantains at 330 °F for approximately 30-40 seconds.

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. Always wear protective eyewear and clothing to prevent injury from potential hot oil splattering.

