

Yuca Fries Crouton-Cut

64 x 9 oz.



Pallet Information

Cube:	1.27
TI/Hi:	6 X 9 high
Pallet size:	54 cases

Nutritional Information

Nutrition Facts	
3 Servings per container	
Serving size	10 fries (85g)
Amount per Serving	
Calories	160
% Daily Value*	
Total Fat 6g	8%
Saturated fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	8%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	9%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D < 0.6mcg	0%
Calcium 14mg	1%
Iron <0.1mg	0%
Potassium 255mg	5%

* 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:	Tio Jorge Yuca Fries Crouton-Cut Pre-cooked Frozen 64 x 9 oz.
SKU:	TJY1100
Ingredients:	Cassava (yuca), vegetable oil (may contain soybean and/or palm oil), potato starch and salt.
Allergens:	None
Claims:	All natural, gluten free, kosher, vegan.
Intended use:	Ready to heat and serve For food service use only
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:	64 x 9 oz. lb.														
Net weight:	36 lb. (16.3 kg)														
Gross weight:	37 lb. (16.8 kg)														
Approximate unit weight:	0.32-0.40 oz.														
Count per pound:	40-50 pieces														
Approximate units per case:	1,440-1800 pieces														
Bag dimensions:	10 x 6.5 in. 254 x 185 mm														
Case dimensions:	19.37 l x 15.39 w x 7.36 h in. 496 x 391 x 187 mm														
UCC – 14:	10765744000231														
UPC Code 12:	Clear bag. For food service use only.														
Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>24</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2026</td> </tr> <tr> <td>Plant code</td> <td>Production Year</td> <td>Production day - Julian</td> <td>Prod. shift</td> <td>Best by Month</td> <td>Day</td> <td>Best by Year</td> </tr> </table>	AA	24	001	1	JAN	01	2026	Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
AA	24	001	1	JAN	01	2026									
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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. Always wear protective eyewear and clothing in case of splatter or discharge.
Restaurant use- Commercial deep fryers	Preheat enough oil at 350-360 °F (176-182 °C) to cover the fries. Place up to 1 lb. of yuca croutons. Do not overload basket and carefully lower basket into hot oil. Fry for 2-3 minutes. Do not overcook.
Pan fry instructions	Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen yuca croutons to form a single layer. Fry 3 minutes, turning frequently. Cook to a light golden color. Drain on paper towels. Season to taste.
Oven instructions:	Pre-heat oven to 400 °F. Grease bottom of baking sheet generously with vegetable oil. Arrange frozen fries in a single layer. Bake to a light golden brown, approximately for 12 minutes. Season to taste.
CAUTION! Ice crystals on frozen foods and pockets of moisture within can cause splattering when added to hot oil. Add product carefully and cover. When cooking: Always preheat, oil uncovered. If oil splatters, cover immediately and reduce heat. When splattering stops, remove cover and return to cooking temperature. Be careful not to spatter or spill oil onto hot burner of range. Do not overcook! After cooking: Carefully remove product from fryer. To avoid risk of burns and other injury, let fries cool for at least one minute in basket before serving as contents may continue to splatter.	

Yuca Fries Crouton-Cut 20 x 1 lb.



Pallet Information

Cube:	0.78
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

Nutritional Information

Nutrition Facts

5 Servings per container	
Serving size	10 fries (85g)
Amount per Serving	160
Calories	<small>% Daily Value*</small>
Total Fat 6g	8%
Saturated fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	8%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	9%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D < 0.6mcg	0%
Calcium 14mg	1%
Iron <0.1mg	0%
Potassium 255mg	5%

* 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:	Tio Jorge Yuca Fries Crouton-Cut Pre-cooked Frozen 20 x 1 lb.
SKU:	TJ114
Ingredients:	Yuca (cassava), vegetable oil (may contain soybean and/or palm oil), potato starch and salt.
Allergens:	None
Claims:	All natural, gluten free, kosher, vegan.
Intended use:	Ready to heat and serve. Heat to 165° F inner temperature. For food service use only.
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)
Approximate unit weight:	0.32-0.40 oz.
Count per pound:	40-50 pieces
Approximate units per case:	800-1000 units
Bag dimensions:	10 x 6.5 in. 254 x 185 mm
Case dimensions:	15.4 l x 11.6 w x 7.5 h in. 392 x 294 x 191 mm
UCC – 14:	10765744001030
UPC Code 12:	Clear bag. For food service use only.

Production code/ Best by date format:	AA 24 001 1 JAN 01 2026
	Plant code Production Year Production day - Julian Prod. shift Best by Month Day Best by Year

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. Always wear protective eyewear and clothing in case of splatter or discharge.
Restaurant use- Commercial deep fryers	Preheat enough oil at 350-360 °F (176-182 °C) to cover the fries. Place up to 1 lb. of yuca croutons. Do not overload basket and carefully lower basket into hot oil. Fry for 2-3 minutes. Do not overcook.
Pan fry instructions	Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen yuca croutons to form a single layer. Fry 3 minutes, turning frequently. Cook to a light golden color. Drain on paper towels. Season to taste.
Oven instructions:	Preheat oven to 400°F (204 °C). Place yuca in a large bowl and lightly coat with olive oil (or vegetable oil). Lightly sprinkle with salt and toss. Place yuca puffs (do not overcrowd) onto a parchment lined sheet pan and bake for 8-10 minutes until golden. Remove from oven and flip. Place back into oven and cook for another 5-7 minutes. Serve warm.

CAUTION! Ice crystals on frozen foods and pockets of moisture within can cause splattering when added to hot oil. Add product carefully and cover. When cooking: Always preheat, oil uncovered. If oil splatters, cover immediately and reduce heat. When splattering stops, remove cover and return to cooking temperature. Be careful not to spatter or spill oil onto hot burner of range. Do not overcook! After cooking: Carefully remove product from fryer. To avoid risk of burns and other injury, let fries cool for at least one minute in basket before serving as contents may continue to splatter.

Yuca Crispy Puffs

4 x 5 lb.



Pallet Information

Cube:	0.78
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

Nutritional Information

Nutrition Facts

27 Servings per container	
Serving size	10 puffs (85g)
Amount per Serving	
Calories	180
	% Daily Value*
Total Fat 7g	8%
Saturated fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 125mg	6%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	8%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein <1g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 270mg	6%

* 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:	Yuca Crispy Puffs 4 x 5 lb.
SKU:	TJ039
Ingredients:	Yuca (cassava), vegetable oil (may contain soybean and/or palm oil), potato starch and salt
Allergens:	None
Claims:	All natural, gluten free, low in sodium, Kosher , vegan
Intended use:	Ready to heat and serve. Heat to 165° F inner temperature. For food service use only.
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:	4 x 5 lb.														
Net weight:	20 lb. (9.07 kg)														
Gross weight:	21 lb. (9.52 kg)														
Bag dimensions:	17 x 12 in. 432 x 305 mm														
Case dimensions:	15.4 l x 11.6 w x 7.5 h in. 392 x 294 x 191 mm														
UCC – 14:	10765744002099														
UPC Code 12:	Clear bag. For foodservice use only														
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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. Always wear protective eyewear and clothing in case of splatter or discharge.
Pan fry instructions	Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen yuca puffs to form a single layer. Fry 3 minutes, turning frequently. Cook to a light golden color. Drain on paper towels. Season to taste.
Oven instructions:	Preheat oven to 400°F (204°C). Place yuca in a large bowl and lightly coat with olive oil (or vegetable oil). Lightly sprinkle with salt and toss. Place yuca puffs (do not overcrowd) onto a parchment lined sheet pan and bake for 8-10 minutes until golden. Remove from oven and flip. Place back into oven and cook for another 5-7 minutes. Serve warm.