# Side Press Plantain Tostones – Patacon Pisado Halves 10 x 2 lb.









Product Information		
Product:	Side Press Plantain Tostones Patacon Pisado Halves 10 x 2 lb.	
SKU:	SB037	
Ingredients:	Unripe plantains, vegetable oil (soybean oil)	
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:	10 x 2 lb.
Net weight: Gross weight:	20 lb. (9.07 kg) 21 lb. (9.53 kg)
Bag dimensions:	13 x 11 in. 330 x 280 mm
Case dimensions:	15.51 l x 11.57 w x 7.44 h in. 394 x 294 x 189 mm
UCC – 14:	10765744002389
UPC Code 12:	Clear bags for food service use only
Production code/ Best by date format:	Plant Production Production Prod. Best by Day Best by Year

#### **Pallet Information**

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

#### **Nutritional Information**

10 Servings per 2 lb. bag	
Serving size	1 piece (85g
Amount per Serving Calories	170
	% Daily Value
Total Fat 2.5g	3%
Saturated fat 0.5g	29
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 36g	139
Dietary Fiber 2g	89
Total Sugars <1g	
Includes 0g Added Sugars	09
Protein 1g	
Vitamin D < 0.6mcg	09
Calcium 0mg	09
Iron 0.5mg	39
Potassium 440mg	99

## food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

#### **Heating Instructions**

	Keep frozen until use. Do not overcook.
Please consider before cooking:	Appliance temperatures may vary.
	Please consider the performance of your
	appliance when following these cooking
	11 41

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.

