

Plantain Bits and Pieces 8 x 2 lb.



Pallet Information

Cube:	0.49
TI/Hi:	13 base x 8 high
Pallet size:	80 cases

Nutritional Information

Nutrition Facts

Servings per container	
Serving size	3/4 cup (100g)
Amount per Serving	200
% Daily Value*	
Total Fat 3g	4%
Saturated fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 42g	9%
Dietary Fiber 3g	9%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D < 0.6mcg	0%
Calcium 1mg	0%
Iron 0.6mg	3%
Potassium 517mg	11%

* 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:	Plantain Bits and Pieces 8 x 2 lb.
SKU:	SB050
Ingredients:	Plantains, vegetable oil (may contain palm and/or soybean oil)
Allergens:	None
Intended use:	Product to be used as an ingredient for cooking recipes, Intended for food service use.
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:	8 x 2 lb.														
Net weight:	16 lb. (10.89 kg)														
Gross weight:	17 lb. (11.34 kg)														
Bag dimensions	12 x 9 in. 304.8 x 228 mm														
Case dimensions:	14.2 l x 8.9 w x 6.7 h in. 360 x 226 x 170 mm														
UCC – 14:	10765744001139														
UPC Code 12:	Clear bag. For food service use only.														
Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>25</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2027</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	25	001	1	JAN	01	2027	Plant code	Production Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
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Cooking Suggestion

Please consider before cooking: Keep frozen until use. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.

In a large mortar or big bowl, crush garlic cloves with pestle or the back of a spoon and sprinkle with salt. Add olive oil to the mixture and keep pounding until it's well incorporated. Transfer to a small bowl. In the same bowl, add thawed Mofongo base with pork rinds or cooked bacon, and half the garlic mixture and smash together. Add up chicken stock as needed, to make it moist. Spoon the mixture and shape into two-inch balls. Repeat with remaining ingredients and keep in warm oven until ready to serve. Top with more crushed chicharrón, or cilantro if you wish.

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.



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SPE-SQ-00113 Oct 2025