

# Sweet Baked Plantains

## 8 X 2.25 lb.



### Pallet Information

Cube:	0.47
TI/Hi:	10 base x 10 high
Pallet size:	100 cases

### Nutritional Information

#### Nutrition Facts

12 Servings per container	
<b>Serving size</b>	1/2 plantain (85g)
<b>Amount per Serving</b>	<b>130</b>
<b>Calories</b>	% Daily Value*
<b>Total Fat 1g</b>	1%
<b>Saturated fat 0g</b>	0%
<b>Trans Fat 0g</b>	
<b>Cholesterol 0mg</b>	0%
<b>Sodium 0mg</b>	0%
<b>Total Carbohydrate 30g</b>	11%
Dietary Fiber 2g	6%
Total Sugars 24g	
Includes 0g Added Sugars	0%
<b>Protein 2g</b>	
Vitamin D < 0.6mcg	0%
Calcium 5mg	0%
Iron 0.4mg	2%
Potassium 410mg	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 Sweet Baked Ripe Plantains (whole) 8 x 2.25 lb.
SKU:	SB071
Ingredients:	Ripe plantains
Allergens:	None
Intended use:	Requires to be fully cooked by end consumer. For food service and retail use.
Claims:	Kosher, 100% natural, gluten free, low sodium, naturally sweet (no added sugar), no cholesterol, vegan, Non-GMO certified
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 2.25 lb.														
Net weight:	18 lb. (8.16 kg)														
Gross weight:	19 lb. (8.62 kg)														
Approximate unit weight:	4.5-6.0 oz.														
Approximate units per bag	6-8 plantains														
Approximate units per case	48-64 plantains														
Bag dimensions:	10.9 x 9 in. 277 x 229 mm														
Case dimensions:	15.35 l x 10.27 w x 5.2 h in. 390 x 261 x 132 mm														
UCC – 14:	10765744000255														
UPC Code 12:	765744000258														
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>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	Year	Production day - Julian	Prod. shift	Best by Month	Day	Best by Year
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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.
Conventional Oven	Preheat oven at 350 °F. Place product in oven safe tray and heat for 20 minutes or until golden color.
Microwave Oven	Place desired amount in microwave safe container. At high setting, heat for 1.5 minutes or until plantains are hot. The more product that you heat, the more time you will need. Serve Warm.
Pan Fry	Heat 1/3 cup of vegetable oil in large skillet over medium heat. Carefully place the frozen plantains in a single layer. Fry 5-6 minutes, turning frequently. Serve warm.

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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