

# Sweet Plantain Round Cut 4 x 6 lb.



## Pallet Information

Cube:	0.68
TI/Hi:	10 base x 8 high
Pallet size:	80 cases

## Nutritional Information

### Nutrition Facts

32 servings per case	
<b>Serving size</b>	<b>8 pieces(85g)</b>
<b>Amount per Serving</b>	<b>150</b>
% Daily Value*	
<b>Total Fat</b> 3.0g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 29g	11%
Dietary Fiber 1g	5%
Total Sugars 24g	
Includes 0g Added Sugars	0%
<b>Protein</b> 1g	
Vitamin D <0.5 mcg	0%
Calcium 4.0 mg	0%
Iron 0.35mg	2%
Potassium 406mg	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 Plantain Round-Cut 4 x 6 lb.
SKU:	SB088
Ingredients:	Ripe plantains, vegetable oil (may contain soybean and/or palm oil)
Allergens:	None
Intended use:	Requires to be fully cooked by end consumer. For food service and retail use.
Claims:	Kosher, all natural, gluten free, low sodium, naturally sweet (no added sugar), no cholesterol, vegan
Shelf life:	Best by date 2 year from production date
Storage conditions:	0° F (-18° C)
Country of origin:	Costa Rica, Ecuador
Availability:	Year round

## Package Information

Case pack:	4 x 6 lb.														
Net weight:	24 lb. (10.9kg)														
Gross weight:	25 lb. (11.4 kg)														
Approximate unit weight:	10 g (+/- 1 g) 0.35 oz (+/- 0.4 oz)														
Approximate units per 6 bag	248-302 pieces														
Approximate units per case	992- 1208 pieces														
Bag dimensions:	17 x 12 in 432 x 305 mm														
Case dimensions:	15.5 l x 11.7 w x 6.5 h in. 394 x 298 x 165 mm														
UCC – 14:	10765744000071														
UPC Code 12:	Clear Bag. For food service use only.														
Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>22</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2024</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	22	001	1	JAN	01	2024	Plant code	Production 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. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.
Restaurant use/commercial fryers:	Preheat enough oil at 350-360 °F (176-182 °C) to cover plantains. Do not overload basket and carefully lower basket into hot oil. Fry for 3-4 minutes, to a golden brown. Drain excess oil. Serve warm.
Microwave:	Place desired amount in microwave safe container. At high setting, heat for 3 minutes or until plantains are hot. Serve Warm.
Oven:	Pre-heat oven to 375°F (190°C). Arrange frozen plantains in a single layer. Bake to a golden brown, approximately for 15 minutes. Serve warm.
<p><b>CAUTION!!</b> 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.</p>	