

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 6 lb bag	
Serving size	8 pieces(85g)
Amount per Serving	150
Calories	150
% Daily Value*	
Total Fat 3.0g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	5%
Total Sugars 24g	
Includes 0g Added Sugars	0%
Protein 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 (highly refined) 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:	Honduras, Ecuador, Costa Rica
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:	765744000074
Production code/ Best by date format:	AA 25 001 1 JAN 01 2027 Plant code 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.
Restaurant use/commercial fryers:	Preheat enough oil at 350-360 °F (176-182 °C) to cover plantain slices. Do not overload basket and carefully lower basket into hot oil. Fry for 3-4 minutes. Do not overcook. Serve warm
Pan fry:	Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen plantain slices to form a single layer. Fry 3-4 minutes, turning frequently. Cook to a light golden brown. Do not overcook. Serve warm.
Oven:	Pre-heat oven to 375°F (190°C). Arrange frozen plantain slices in a single layer. Bake to a light golden brown, approximately for 12-15 minutes. Serve warm.
Microwave:	Place desired amount in microwave safe container. At high setting, heat for 3 minutes or until slices are hot. The more slices that you heat, the more time you will need. 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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