Instant Yuca-Fully Cooked 4 x 5 lb.









Pallet Information

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

Product Information

Product:	Pure and Simple Instant Yuca-Fully Cooked 4 x 5 lb.
SKU:	PS204
Ingredients:	Yuca (cassava)
Allergens:	None
Intended use:	Product to be heated by end consumer. Intended for foodservice use.
Claims:	Kosher, all natural, gluten free, low sodium, no sugar added, Non-GMO, Vegan
Shelf life:	Best by date- 2 years from production date
Storage conditions:	0° F (-18° C)
Country of origin:	COSTA RICA
Availability:	Year round

Package Information

Case pack:	4 x 5 lb.
Net weight:	20.0 lb. (9.07 kg) 21.0 lb. (9.53 kg)
Bag dimensions:	17.9 x 13.7 in 455 x 350 mm
Case dimensions:	15.7 l x 10.60 w x 5.5 h in. 398 x 269 x 140 mm
UCC – 14:	10765744002136
UPC Code 12:	Clear bags, for foodservice use only
Production code/Best by date format:	AA 21 001 1 JAN 01 2023 Y Plant Production Production Prod. Best by Code Year day - Julian shift Month Day Best by Year

Nutritional Information

27 Servings per 5 lb b Serving size	3 Pieces (85g
Oct villy Size	3 Fieces (639)
Amount per Serving Calories	110
	%Daily Value
Total Fat 0g	0%
Saturated fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrate 25g	g 9%
Dietary Fiber 3g	10%
Total Sugars 1g	
Includes 0g Added Sug	ars 0%
Protein 1g	
Vitamin D < 0.5 mcg	0%
Calcium 13mg	1%
Iron 0mg	0%
Potassium 300mg	6%

Heating Instructions

Conventional Oven	Pre-heat oven at 400 °F (190°C). Place yuca in in a single layer in pre-greased baking sheet. Season with salt. Bake for 12-15. Remove from oven and flip. Place back into oven and cook for another 12 minutes. Serve warm.
Microwave Oven	Place yuca in a microwave safe container, add ¼ cup of water per serving, cover with lid and cook for 5 minutes on high. Please take notice that heating capacity varies among microwaves
Stove Top	Fill a large pot enough to hold the desired amount of yuca with water. Bring to a boil; add the yuca and cook for 3-5 minutes until fork tender. Serve.

