

# Yuca Wedges

## 4 x 5 lb.



### Pallet Information

|              |                  |
|--------------|------------------|
| Cube:        | 0.78             |
| TI/Hi:       | 10 base x 8 high |
| Pallet size: | 80 cases         |

### Nutritional Information

#### Nutrition Facts

27 Servings per container

**Serving size** 2 pieces (85g)

**Amount per Serving**  
**Calories** **140**

% Daily Value\*

**Total Fat** 0g 0%

Saturated fat 0g 0%

*Trans* Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 222mg 10%

**Total Carbohydrate** 24g 9%

Dietary Fiber 2g 6%

Total Sugars 1g

Includes 0g Added Sugars 0%

**Protein** 1g

Vitamin D 0mcg 0%

Calcium 15mg 1%

Iron 0mg 0%

Potassium 300mg 6%

\* 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:            | Tio Jorge Yuca Wedges Pre-cooked 4 x 5 lb.             |
| SKU:                | TJYI105                                                |
| Ingredients:        | Cassava and salt.                                      |
| Allergens:          | None                                                   |
| Claims:             | All natural, gluten free, kosher, vegan                |
| Intended use:       | Ready to heat and serve.<br>For food service use only. |
| 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:       | 4 x 5 lb.                                        |
| Net weight:      | 20 lb. (9.07 kg)                                 |
| Gross weight:    | 21 lb. (9.53 kg)                                 |
| Bag dimensions:  | 17 x 12 in<br>432 x 305 mm                       |
| Case dimensions: | 15.4" l x 11.6" w x 7.5" h<br>392 x 294 x 191 mm |
| UCC – 14:        | 10765744000521                                   |
| UPC Code 12:     | Clear bags. For food service use only.           |

Production code/  
Best by date  
format:

Production Lot  
AA 26 001 1  
Plant Production Production Prod.  
code Year day - Julian shift  
Best if Used Before:  
01 JAN 2028  
Day Month Year

### Cooking 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. Always wear protective eyewear and clothing in case of splatter or discharge. |
| Restaurant use- Commercial deep fryers                                                                                                                                                                                                                      | Preheat enough oil at 350-360 °F (176-182 °C) to cover the wedges. Place up to 1 lb. of yuca. Do not overload basket and carefully lower basket into hot oil. Fry for 2-3 minutes. Do not overcook.                                               |
| Pan fry instructions                                                                                                                                                                                                                                        | Heat ½ cup of cooking oil in large skillet over medium-high heat. Carefully add frozen yuca wedges to form a single layer. Fry 3 minutes, turning frequently. Cook to a light golden color. Drain on paper towels. Season to taste.               |
| Oven instructions:                                                                                                                                                                                                                                          | Pre-heat oven to 400 °F. Grease bottom of baking sheet generously with vegetable oil. Arrange frozen wedges in a single layer. Bake to a light golden brown, approximately for 12 minutes. Season to taste.                                       |
| <b>CAUTION!</b> Ice crystals on frozen foods and pockets of moisture within can cause splattering when added to hot oil. Add product carefully and cover. When cooking: Always preheat, oil uncovered. If oil splatters, cover immediately and reduce heat. |                                                                                                                                                                                                                                                   |

SPE-SQ-00052 Jul 2026



Bringing Cultures Together Through Extraordinary Flavors™

www.micfood.com | 13595 SW 134th Av., Suite 201, Miami, FL 33186 | T (786) 507.0540 / (800)788.9335 F (786)507.0545