

# Yuca Wedges

## 4 x 5 lb.



### Pallet Information

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

### Nutritional Information

<b>Nutrition Facts</b>	
27 Servings per container	
<b>Serving size</b>	<b>2 pieces (85g)</b>
<b>Amount per Serving</b>	<b>140</b>
<b>Calories</b>	
%Daily Value*	
<b>Total Fat</b> 0g	0%
Saturated fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 222mg	10%
<b>Total Carbohydrate</b> 24g	9%
Dietary Fiber 2g	6%
Total Sugars 1g	
Includes 0g Added Sugars	0%
<b>Protein</b> 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:	TJY1105
Ingredients:	Cassava and salt.
Allergens:	None
Claims:	All natural, gluten free, kosher, vegan
Intended use:	Ready to heat and serve. 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 432 x 305 mm														
Case dimensions:	15.4" l x 11.6" w x 7.5" h 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:	<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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### 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.