

Orange Sweet Potato Diced (20 x 20 mm) 6 x 4 lb.



Pallet Information

Cube:	0.68
TI/Hi:	10 base x 9 high
Pallet size:	90 cases

Product Information

Product:	Orange Sweet Potato Diced (20 x 20 mm) 6 x 4 lb.
SKU:	UF0291
Ingredients:	Orange Sweet Potato (Boniato), vegetable oil (may contain canola, soybean and/or canola oil)
Allergens:	None
Claims:	All natural, kosher, gluten free, low in sodium, no sugar added, no cholesterol, vegan
Intended use:	Product to be fully cooked by end consumer (heat to 68 °C/154 °F, inner temperature). For foodservice 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

Nutritional Information

Nutrition Facts

21 Servings per 4 lb bag	
Serving size	20 pieces (85g)
Amount per Serving	140
Calories	
	% Daily Value*
Total Fat 4g	5%
Saturated fat 0.3 g	2%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 112mg	5%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	10%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0.6mg	3%
Potassium 326mg	7%

* 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.

Package Information

Case pack:	6 x 4 lb.														
Net weight:	24 lb. (10.89 kg)														
Gross weight:	25 lb. (11.34 kg)														
Bag dimensions:	11.0 x 15.0 in. 279 x 381 mm														
Case dimensions:	15.5 l x 11.6 w x 6.5 h in. 394 x 294 x 166 mm														
UCC – 14:	10765744002914														
UPC Code 12:	Clear bag. For food service use only.														
Production code/ Best by date format:	<table border="0"> <tr> <td>AA</td> <td>23</td> <td>001</td> <td>1</td> <td>JAN</td> <td>01</td> <td>2025</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	23	001	1	JAN	01	2025	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. Appliance temperatures may vary. Please consider the performance of your appliance when following these cooking directions.
Restaurant use/commercial fryers:	Heat the oil in the pan or fryer to 350°F / 175°C. Place the sweet potato dices into the basket and cook for 2½ - 3½ minutes, until they're crisp and light golden. Lift the basket, shake off the oil, place on a plate lined with a paper towel and season with salt to taste.
Conventional Oven:	Preheat oven to 425°F. Arrange frozen cubes evenly on a shallow baking pan. Bake for 15 to 20 minutes, turning once for uniform cooking. or until lightly browned. Turn product halfway through baking time.

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. Always wear protective eyewear and clothing to prevent injury from potential hot oil splattering.