

Tri-color Sweet Potato Diced (20 x 20 mm) 6 x 4 lb.



Product Information

Product:	Tri-color Sweet Potato Diced (20 x 20 mm) 6 x 4 lb.
SKU:	UF0292
Ingredients:	Tri-color Sweet potatoes (orange, golden and purple sweet potatoes), vegetable oil (canola oil),
Allergens:	None
Claims:	All natural, kosher, gluten free, low in sodium, no added sugar, 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

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:	10765744002921
UPC Code 12:	Clear bag. For food service use only.
Production code/ Best by date format:	Production Lot AA 26 001 1 Plant code Production Year Production day - Julian Prod. shift Best If Used Before: 01 JAN 2028 Day Month Year

Pallet Information

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

Nutritional Information

Nutrition Facts	
21 servings per 4 lb. bag	
Serving size	20 pieces (85g)
Amount per Serving	150
Calories	% Daily Value*
Total Fat 5g	6%
Saturated fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 24g	9%
Dietary Fiber 4g	14%
Total Sugars 9g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 35mg	2%
Iron 0.7mg	4%
Potassium 400mg	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.	

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.



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