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









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Product:	Tricolor Sweet Potato Diced (20 x 20 mm) 6 x 4 lb.
SKU:	UF0292
Ingredients:	Tri color Sweet potatoes, vegetable oil (may contain palm 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

Package Information				
Case pack:	6 x 4 lb.			
Net weight: Gross weight:	24 lb. (10.89 kg) 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: AA 23 001 1 JAN 01 2025 Plant Production Production Prod. Best by Day Best by Year				

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

Nutritional Information

Nutrition F 21 Servings per 4 lb bag	acts
	pieces (85g)
Amount per Serving Calories	130
	% Daily Value*
Total Fat 5g	7%
Saturated fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 85mg	4%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	12%
Total Sugars 6g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 0.5mg	3%
Potassium 325mg	7%
* The % Daily Value (DV) tells how much serving of food contributes to a daily diet. 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.

